



## *DRY BEER YEAST GOZDAWA PURE ALE YEAST 7*

*Gozdawa Pure Ale Yeast 7* is best universal yeast strain applied for the top fermentation beers. Medium to high flocculation, high attenuation. Temperature of the wort above 20°C will increase the presence of esters in the finished beer, fermentation between 16°C - 32°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	16-32°C	up to 20°C neutral aroma, above estery	max. 75%	high	max. 12%

### Typical characteristics of the yeast

Percent dry weight 95-96,5%

Acetic bacteria\* < 1/ml

Live cells > 7x10<sup>9</sup>/g

Coliforms < 10/g

Non-Saccharomyces yeast < 1 /ml

E. coli absence in 1 g

Lactic bacteria\* < 1/ml

Salmonellas absence in 25 g

\*when dry yeast is pitched at 100 g/hl i.e. > 6x10<sup>6</sup> viable cells / ml

### Dosage

Mix into sterile wort or water at ratio of 10:1 by weight for approx. 30 min. at a temperature 27° (+/- 3°).

### Storage & shelf life

Dry place, temperature under 12°C. Opened packages should be refrigerated and use as soon as possible.

Shelf life: 2 years

Packaging: 10 g, 500 g