



GOZDAWA Belgian Trappist Ale Yeast „Rochefort”

Gozdawa Belgian Trappist Ale Yeast „Rochefort” has origin in famous belgian abbey. Yeast strain applied for large range of Belgian Ales, with soft fruit ester profile. High gravity strain with medium flocculation. Temperature of the wort: 13°C - 22°C, optimum temperature of wort: 15°C - 22°C.

Fermentation	Temperature	Optimal Temperature	Attenuation	Flocculation	ABV
Top	16°C- 24°C	18°C - 24°C	max. 77%	medium	max. 12.2%

Typical characteristics of the yeast

Percent dry weight 94-95.5%

Live cells > 6 x10⁹/g

Non-Saccharomyces yeast < 1 /ml

Lactic bacteria* < 1/ml

Acetic bacteria* < 1/ml

Coliforms < 10/g

Other microorganisms in accordance with law

*when dry yeast is pitched at 100 g/hl i.e. > 6x10⁶ 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°).

Recommended dosage for optimal temperature: 50-80 g/hl

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

Ingredients: Yeast (*Saccharomyces Cerevisiae*), emulsifier E491