



DRY BEER YEAST GOZDAWA BAVARIAN WHEAT 11

Gozdawa Bavarian Wheat 11 is German yeast strain applied for the top fermentation beers, dedicated for wheat beers. Low flocculation and sedimentation. Temperature of the wort: 20°C - 32°C, optimum temperature of wort: 20°C - 26°C. To obtain typical wheat beer characteristics at home, fermentation should be at high end of temperature scale. Develops banana and ester flavours above 24°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	20-32°C	20-26°C, banana aroma above 24°C,	max. 75%	low	max. 7,7%

Typical characteristics of the yeast

Percent dry weight >92,5%

Acetic bacteria* < 1/ml

Live cells >5x10⁹/ml

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. > 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°).

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, 250 g, 1000 g