



GOZDAWA Noble Saison

Gozdawa Noble Saison is the most famous yeast strain applied for Saison beer style it has origin in the Walloon Region. Can be used to all farmhouse beer styles like Grisette, Bière de Garde and many others belgian styles. Provide noble aroma with slightly citrusy and pepper notes. High attenuation, low flocculation and sedimentation. Temperature of the wort: 16°C - 28°C, optimum temperature of wort: 16°C - 24°C.

Fermentation	Temperature	Optimal Temperature	Attenuation	Flocculation	ABV
Top	16°C- 28°C	16°C - 24°C	max. 83%	low	max. 12%

Typical characteristics of the yeast

Percent dry weight 93-97%

Live cells > 5 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. > 5x10⁶ 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: 40-80g / hl

Storage & shelf life, ingredients

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* var. *diastaticus*), emulsifier E491