



DRY BEER YEAST GOZDAWA OLD GERMAN ALTBIER

Gozdawa Old German Altbier is yeast strain applied for the top fermentation beers, recommended for German Alts and British Dark Ale. Good flocculation and average sedimentation. Temperature of the wort: 12°C - 25° C, optimum temperature of wort: 15°C - 20°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	12-25°C	15-20°C	max. 80%	middle to low	max. 6,9%

Typical characteristics of the yeast

Percent dry weight 95-96,5%

Acetic bacteria* < 1/ml

Live cells >2x10⁹/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