



DRY BEER YEAST GOZDAWA PORTER & KVASS

Gozdawa Porter & Kvass is yeast strain applied for the top fermentation beers, especially for darker and stronger beers (like Porters, Kvass). Fermentation tends to be slower with good flocculation. Temperature of the wort: 16°C - 32° C, optimum: 22°C - 26°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	16-32°C	22-26°C	max. 72%	high	max. 8,8%

Typical characteristics of the yeast

Percent dry weight 95-96,5%

Acetic bacteria* < 1/ml

Live cells > 7x10⁹/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. > 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, 500 g