



GOZDAWA Real Scotland Yeast 11

Gozdawa Real Scotland Ale Yeast 11 is traditional Scottish ale yeast from the region of Alloa applied for full bodied ales. Popular in Scottish breweries for the production of traditional real ale with classical taste. Relatively small ABV but enough to achieve the 5.5% final content of alcohol. Temperature of the wort: 13°C - 22°C, optimum temperature of wort: 15°C - 22°C.

Fermentation	Temperature	Optimal Temperature	Attenuation	Flocculation	ABV
Top	13°C- 22°C	15°C - 22°C	max. 72%	medium to high	max. 5.5%

Typical characteristics of the yeast

Percent dry weight 94-97%

Live cells > 6.5x10⁹/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 – 110g /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