



Gozdawa GmbH  
Am Hutberg 46  
02899 Schönau-Berzdorf a. d. Eigen

## ***DRY BEER YEAST GOZDAWA W34/70***

*Gozdawa W34/70* is famous German yeast strain applied for bottom fermentation beers, especially for Pils or Lager beer type. Excellent sedimentation and optimized diacetyl reduction according to temperature. Temperature of the wort: 9°C- 22°C, optimal 12°C-14°C.

### **Typical characteristics of the yeast**

Percent dry weight 95-96,5%

Acetic bacteria\* < 1/ml

Live cells >  $7 \times 10^9$ /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. >  $6 \times 10^6$  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.