

# TECHNICAL DATA SHEET

## YeastFlow – Home of Yeast

YF-116

St. Hedwig (Grodziskie style)



hybrid yeast for Grodziskie-style beers, YF-116 preserves the smoky, grainy character of oak-smoked wheat malt at cooler temperatures. As fermentation warms, it produces gentle pear esters that enhance complexity. Starting fermentation at 15°C and gradually raising to 20°C allows optimal flavor development. This strain provides a delicate balance of tradition and modern nuance, maintaining a light, crisp body while layering subtle fruity notes. Its versatility makes it an excellent choice for historical styles and innovative craft interpretations alike.

Attenuation 75-80  
Temp.opt. (°C) 17-21  
ABV 12

Strain: *Saccharomyces cerevisiae*

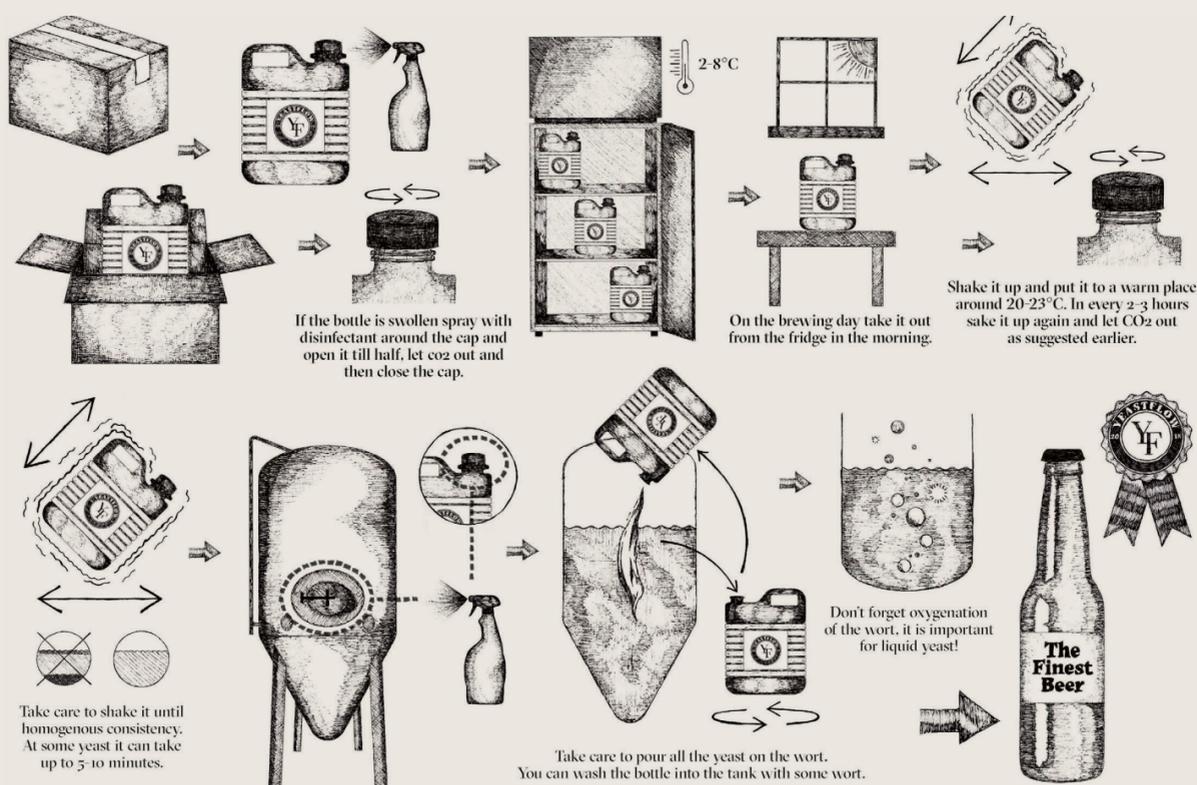
Fermentation: Ale

Flocculant: medium

Region: Polish

Beer Type: IPA - Barley Wine

### USAGE



### TYPICAL ANALYSIS

VIALE YEAST: > 2,5\*10<sup>9</sup> CFU/ml  
PURITY: > 99,999%  
AEROBE BACTERIA: < 1 CFU/10<sup>7</sup> yeast cell  
ANAEROBE BACTERIA: < 1 CFU/10<sup>7</sup> yeast cell  
TOTAL BACTERIA: < 2 CFU/10<sup>7</sup> yeast cell  
WILD YEAST: < 1 CFU/10<sup>7</sup> yeast cell

VIALE BACTERIA: > 10<sup>11</sup> CFU/ml  
COLIFORM: < 10<sup>2</sup> CFU/g  
E. COLI: Absent in 1ml  
S. AUREUS: Absent in 1ml  
SALMONELLA: Absent in 25ml  
ACETIC BACTERIA: < 10<sup>4</sup> CFU/ml  
MOULDS: < 10<sup>3</sup> CFU/ml  
YEAST: < 10<sup>3</sup> CFU/ml



The packages contain over  $2,5 \cdot 10^9$   $\frac{\text{Living yeast cell}}{\text{ml}}$

Each liter of yeast contains approximately 2,500 billion viable cells, which is sufficient for pitching around 500 L of wort. Accordingly, 2 L of yeast (about 5,000 billion cells) is recommended for 1,000 L of wort, while 4 L of yeast (about 10,000 billion cells) is suitable for approximately 2,000 L of wort. For low-temperature fermentations and for high-gravity beers (above 18 °P), it is advisable to double the amount of yeast to ensure optimal fermentation performance.

### STORAGE

It is recommended to use the yeast as soon as possible after purchase to ensure optimal performance. Under normal circumstances, it can be stored in a refrigerator at 2-5 °C for up to four months, until the indicated best before date. After this period, the appearance and clarity of the product will remain unchanged, but the number of living cells gradually decreases, which may affect its activity during fermentation. For best results, always keep the packaging sealed and refrigerated, and allow the yeast to reach room temperature before use.

### SHELF LIFE

This yeast is freshly made and bottled to deliver maximum vitality and performance. When kept at 2-5 °C, it preserves its intended quality for up to four months from the packaging date, as indicated by the best before label. After this period, the visual appearance of the product remains unchanged, but the number of viable cells slowly declines, which may reduce fermentation efficiency over time. For best results, it is recommended to use the yeast as soon as possible within its shelf life.

The product is available in 1-liter and 2-liter bottles.



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For further info about strains please visit our website:

<http://yeastflow.com/strains.html>