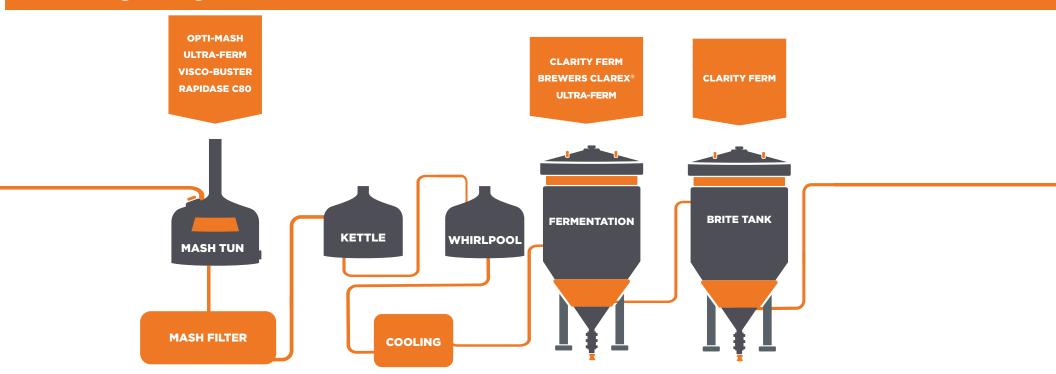
ENZYMES FOR PROFESSIONALS



		PURE YEAST & FERMENTATION										
Part Number	Product	Type	Source	Application	Sizes	Dosage	Recommended Storage	Maximum Temperature	Brewing	Distilling	Fruit Beer/ Cider	
WLN4000	*Clarity Ferm	Proline-specific endoprotease	Aspergillus niger	Used for gluten reduction and chill haze reduction. Add to cooled wort at the beginning of fermentation.	10ml, 1L, 10L & 20L	For dosage rates, see online calculator.	39-46°F (4-8°C)		•			
WLN4001	**Brewers Clarex®	Proline-specific endoprotease	Aspergillus niger	Gluten reduction, chill haze reduction	1kg, 5kg, 20kg	See online calculator			•			
WLN4300	Opti-Mash	Cystein protease alpha-amylase	Bacillus licheniformis	Alpha-amylase used to break down dextrins to maltose. Add at mash.	1L, 10L	15mL/BBL (13mL/ hl)	39-46°F (4-8°C)	167° F (75° C)	•	•		
WLN4400	Visco-Buster	Beta-glucanase	Trichoderma reesei	A beta-glucanase used to increase filtration. Add in mash.	1L, 10L	2.5mL/BBL (2mL/ hl)	39-46°F (4-8°C)	158° F (70° C)	•	•		
WLN4100	Ultra-Ferm	Amyloglucosidase	Aspergillus niger	Amyloglucosidase used to increase the break- down of dextrins to glucose. Add in mash.	10mL, 1L, 10L	2.5mL/BBL (2mL/ hl)	39-46°F (4-8°C)	140°F (60°C)	•	•	•	
WLN4800	Rapidase	Pectinase	Aspergillus niger	A pectinase used to breakdown pectin from fruit, particularly apples and pears.	1L	12mL/BBL (10mL/ hl)	39-46°F (4-8°C)	131° F (55° C)	•		•	

^{*}Clarity Ferm is made with Brewers Clarex* by DSM.

APPLICATION



^{**}Made with technology from DSM.