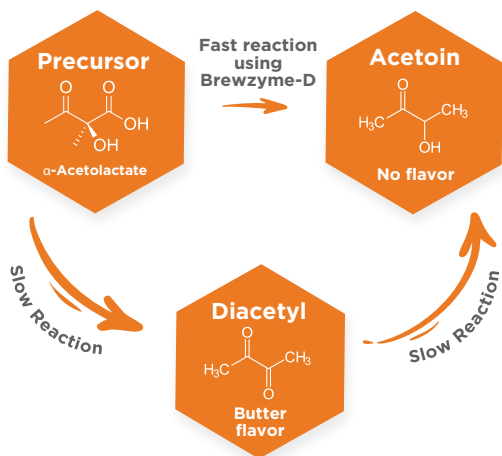


Stop Diacetyl in its tracks

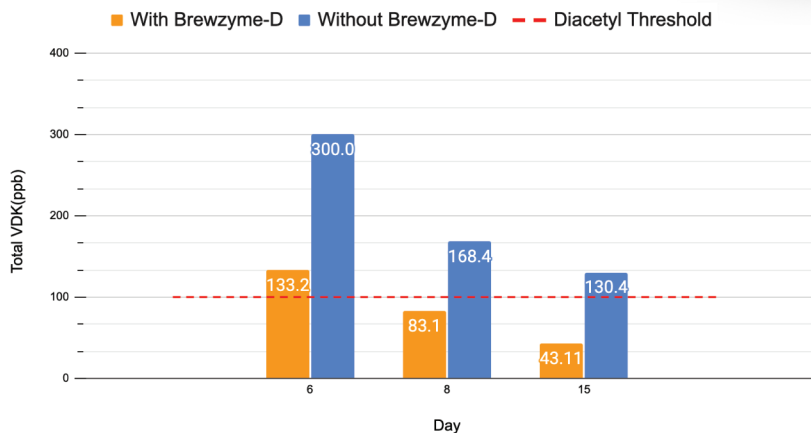
Prevent the Formation of Diacetyl during Fermentation.

- Eliminates the risk of diacetyl formation in your beer.
- Reduces maturation time.
- Improves overall beer quality.



With Brewzyme-D, diacetyl reduction was expedited and fell below the flavor threshold of 50-100 ppb.

Better Haze Ahead w/ WLP077



How to use:

Dosage

10mL per 5gal. / 20L
During yeast pitch
(ale or lager)

10mL per 5gal. / 20L
With dry hopping
(optional, second addition)

Activity Range

pH: 4.0 - 7.0

Temperature:
50-104°F (10-40°C)

Storage

Temperature:
32-50°F (0-10°C).
Do not freeze.

Location:

Sealed and away from sunlight.

Shelf Life:

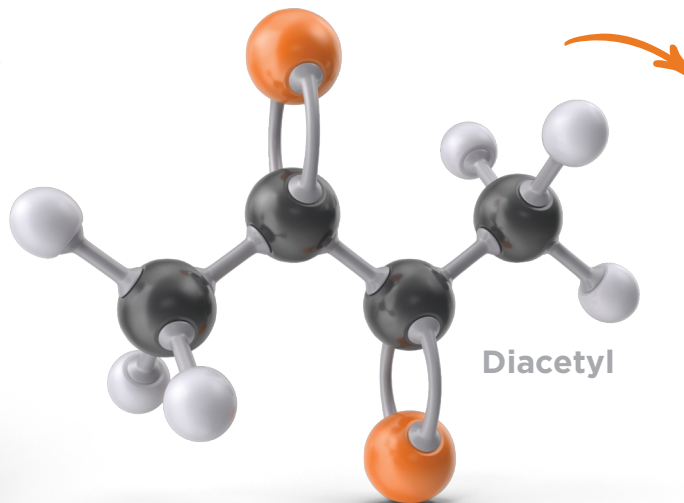
18 months from manufacture date, when stored as recommended.



How It Works

All yeasts produce α -acetolactate during fermentation, as a result of normal metabolism. Once excreted from the cell, α -acetolactate is naturally oxidized into diacetyl before being reabsorbed into the yeast cell. At times, this reabsorption can be stalled when fermentation is less active, fermentation temperatures are low, yeast is removed too soon, or other processes are employed, leaving residual diacetyl in finished beer.

Brewzyme-D is an α -acetolactate decarboxylase (ALDC) enzyme. It acts by converting the precursor α -acetolactate (the precursor to diacetyl) into acetoin, an odorless and flavorless compound.



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