ULTRA-FERM

WLE4100 Available in 1L and 10L

PRODUCT DESCRIPTION:

Amyloglucosidase enzyme derived from a selected strain of *Aspergillus niger.*

PRODUCT APPLICATIONS: Brewing, Distilling

Amyloglucosidase dry beer production: Brewers often want to produce light beers or dietetic beers. In these cases the brewer wants a controlled or complete hydrolysis of starch and dextrins to fermentable glucose. Traditional brewing methods permit only 75 to 80% hydrolysis of starch present in the grain raw material. Ultra-Ferm amyloglucosidase permits total hydrolysis of dextrins to fermentable glucose, from all types of starch.

THIS ENZYME IS PERFECT FOR: Brut-style beers, conversion of starch in adjuncts.

DIRECTIONS:

Application	Dosage	Time
Starch conversion to glucose	25 ml/10BBL	Add at beginning of mash-in

- Depending on substrate and dosage rate, an extended mash time of 2-3 hours may be necessary.
- Optimal pH is between 3.5 and 5.5
- Temperature should not exceed 140°F (60°C)
- Amyloglucosidase activity is completely destroyed when the wort is held at 85˚C for 10 minutes.

PRODUCT SPECS:

- Hold product at 39-46°F (4-8°C)
- Stable for 12 months
- Contains sodium benzoate
- This product is non-GMO