



VISCO-BUSTER

WLE4400: Available in 1L and 10L

PRODUCT DESCRIPTION:

Enzyme containing beta-glucanase derived from a selected strain of *Trichoderma reesei*.

PRODUCT APPLICATIONS:

Improves the viscosity and filterability of wort and beer; increase brew house yield.

Glucanases and hemicellulases improving the filterability of wort and beer, and increasing the brew house yield: The use of raw grain adjuncts and less-modified malts often leads to wort filtration problems after mashing and consequently to capacity and extract losses. It is well known that Beta-glucans found in the endosperm wall of grains can cause filtration problems after mashing and haze problems in finished beer. Visco-Buster enzymes decrease quickly the mash's viscosity and improve filterability of the wort. Yield and extract are improved. More efficient filtration results in an increased efficiency of brewhouse throughput, particularly when poorly modified malts or adjuncts are used, but standard malts can also benefit. Filtration of the finished beer are consequently improved.

DIRECTIONS:

Application	Dosage	Time
Decreasing mash viscosity	25 ml/10 BBL	Add at beginning of mash-in

- Usage temperature should be between 104-158°F (40-70°C).

PRODUCT SPECS

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