

CLARITY FERM

CLARITY FERM IS DEVELOPED USING BREWERS CLAREX BY DSM AND INTENDED FOR TWO BREWING PURPOSES:

- 1 Eliminate the appearance of chill haze, while also increasing the shelf life of packaged beer.
- 2 Significantly reduces the gluten in beers brewed with barley and wheat.

WHAT IS CLARITY FERM?

Clarity Ferm is an easy-to-use enzyme that breaks down the sensitive (haze-active) polypeptides that create chill haze. The enzyme's reaction is very specific, so beer parameters such as flavor and aroma are not affected.

BENEFITS OF CLARITY FERM:

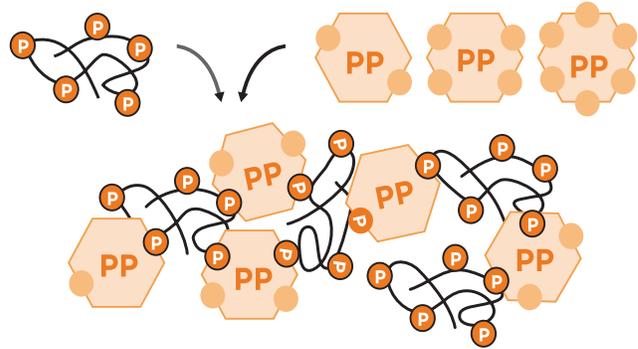
- 1 Proven to reduce gluten to below 20 ppm in beers with barley and wheat.
- 2 Improves wort filtration (time and speed) by targeting haze active proteins.
- 3 Saves money in filter pads and labor, time and energy in cooling.

HOW TO USE CLARITY FERM:

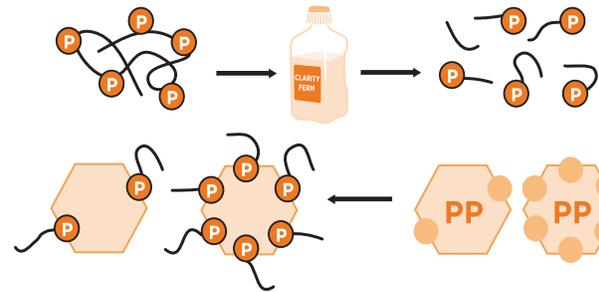
Simply add when pitching yeast and Clarity Ferm will do its work during fermentation. Once fermentation is complete, The possibility of chill haze will be eliminated and the beer will be stable and clear.

How Does it work?

The proteins **P** combine with the polyphenols **PP** to form haze complexes.



After adding Clarity Ferm the proteins are broken. The proteins combine with the polyphenols but are no longer connected in chains and therefore cannot form complexes.



CLARITY FERM & BREWERS CLAREX SIZE CHART

Size	Total BBLs/Package
Brewers Clarex - 20kg	8,333**
Brewers Clarex - 5kg	2,083**
Brewers Clarex - 1kg	417**
Clarity Ferm - 20L	1,666*
Clarity Ferm - 10L	833*
Clarity Ferm - 1L	83*
Clarity Ferm - 10ml (homebrew)	5 gallons

*Based on dosage rate of 12ml/BBL

**Based on dosage rate of 2.4ml/BBL

Visit whitelabs.com/clarityferm and use the dosage rate calculator to determine proper dosing based on the kind of beer that's being brewed, including specifics on the malt percentage, wort original gravity per degree plato and wort volume per barrel size.

White Labs is certified by DSM to produce and distribute a diluted version of Brewers Clarex. Clarity Ferm is ideal for homebrewers and smaller professional brewers producing less than 5,000 barrels per year. For mid-to-large sized breweries, Brewers Clarex developed by DSM is the ideal option and also sold by White Labs.