

# ENZYMES FOR PROFESSIONALS

Part Number	Product	Type	Source	Application	Sizes	Dosage	Recommended Storage	Maximum Temperature	Brewing	Distilling	Fruit Beer/ Cider
WLE4000	Clarity Ferm	Proline-specific endoprotease	<i>Aspergillus niger</i>	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)		●		
WLE4300	Opti-Mash	Cystein protease alpha-amylase	<i>Bacillus licheniformis</i>	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)	●	●	
WLE4400	Visco-Buster	Beta-glucanase	<i>Trichoderma reesei</i>	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)	●	●	
WLE4100	Ultra-Ferm	Amyloglucosidase	<i>Aspergillus niger</i>	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)	●	●	●
WLE4800	Rapidase	Pectinase	<i>Aspergillus niger</i>	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)	●		●

## APPLICATION

