

### Description

Brewzyme-D is an enzyme that causes the direct decarboxylation of alpha acetolactate to acetoin, thus avoiding the production of Diacetyl and reducing maturation time. Brewzyme-D produced from a submerged culture of *Bacillus subtilis*.

#### Benefits

- Reduces Diacetyl production
- Significantly reduces maturation times
- More efficient vessel utilisation
- Increases production capacity
- Reduces energy usage
- Improves beer quality

#### Guidelines for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- Care should be taken to avoid unnecessary skin contact during handling

### Usage Recommendations

#### When used post fermentation

When added post fermentation rates of 1 to 5.0 grams per hectolitre of beer should be used. The enzyme should be added to the bottom of the vessel and then back flushed with carbon dioxide for 5-15 minutes to ensure adequate mixing.

#### When used in the initial fermentation

The product can be mixed in with the cold wort at the beginning of fermentation at a rate of 1 to 5 grams per hectolitre of wort which equates to 10 to 50 ppm. To ensure even distribution of the enzyme, it is recommended that it be added as the wort is being run into the fermentor.

### Storage & Shelf life

- Store in cool conditions, away from direct sunlight.
- Keep containers sealed when not in use.
- Do not allow the product to freeze.
- The product gives optimal performance when stored as recommended and used within 18 months from the production date.
- The product can be delivered at ambient temperature.
- Following delivery, the product should be stored as recommended at 32-50°F (0-10°C.)

### Packaging Sizes

- 10mL
- 1L
- 10L