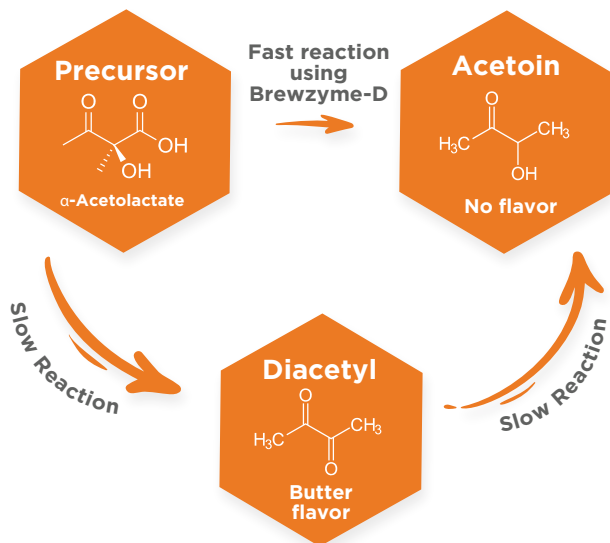


## Stop Diacetyl in its tracks

### Prevent the Formation of Diacetyl during Fermentation.

- Eliminates the risk of diacetyl formation in your beer.
- Reduces maturation time.
- Improves overall beer quality.



### How to use:

#### Dosage

**15-20mL per hL / 0.84bbL**  
During yeast pitch  
(ale or lager)

**15-20mL per hL / 0.84bbL**  
With dry hopping  
(optional, second addition)

#### Activity Range

**pH: 4.0 - 7.0**

**Temperature:**  
50-104°F (10-40°C)

#### Storage

**Temperature:**  
32-50°F (0-10°C).  
Do not freeze.

#### Location:

Sealed and away from sunlight.

#### Shelf Life:

18 months from manufacture date, when stored as recommended.

### Prevent hop-creep in dry-hopped beers



Add during dry-hopping to thwart secondary formation of diacetyl.

### Save time & money

Reduce the maturation time of lagers by up to two weeks.





## How It Works

All yeasts produce  $\alpha$ -acetolactate during fermentation, as a result of normal metabolism. Once excreted from the cell,  $\alpha$ -acetolactate is naturally oxidized into diacetyl before being reabsorbed into the yeast cell. At times, this reabsorption can be stalled when fermentation is less active, fermentation temperatures are low, yeast is removed too soon, or other processes are employed, leaving residual diacetyl in finished beer.

Brewzyme-D is an  $\alpha$ -acetolactate decarboxylase (ALDC) enzyme. It acts by converting the precursor  $\alpha$ -acetolactate (the precursor to diacetyl) into acetoin, an odorless and flavorless compound.

**With Brewzyme-D, diacetyl reduction was expedited and fell below flavor threshold of 50-100 ppb.**

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### Better Haze Ahead w/ WLP077

