

NO-D

WLE3200-250ml

NO-D contains the necessary enzymes to ensure consistently low levels of diacetyl in the final product. NO-D breaks down the substrate to give shorter maturation times. Ultimately allowing the brewer to increase their brew capacity. Less maturation times, means less cooling, which reduces energy consumption and cost.



DOSAGE RATE:

7-15 ml; per 10 hl (1.25g per kg of grist)

APPLICATION



INCREASE FERMENTATION CAPACITY

Pitching NO-D results in reduced to minimal diacetyl rest. This allows for shorter brew lengths thus increasing fermentation capacity.



CONSISTENT, FASTER THROUGHPUT

With consistently lower throughput times, there is more time available between brews which can be especially useful during peak seasons, when you're brewing to capacity.



CONSISTENT BEER FLAVOR

Diacetyl is one of the most undesirable and one of the most common off-flavors in beer. By minimizing diacetyl formation, one can deliver a more consistent flavor profile.

HOW TO USE:

Add in conjunction with the yeast pitch. Expect diacetyl rest to be reduced by 2-14 days.

NO-D is to be individually optimized to each application. Results are dependent not only on pH and temperature but also on OG/P, wort composition and yeast strain.

PRODUCT SPECIFICATIONS:

- NO-D can be stored once opened. Store between 0-10C (32-50F) for extended shelf life.
- 12 month shelf life
- This product is Non-GMO
- For more information download the [Novozymes Safety Data Sheet & Application Sheet](#)

Advancing fermentation. Cultivating community.

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