

# TIME

WLE3100-500ml

Using a blend of  $\beta$ -glucanase and an arabinoxylanase, TIME ensures a faster run-off in the lauter tun due to a lower viscosity and better wort separation. TIME is especially powerful when brewing 7% ABV beers or higher.



**DOSAGE RATE:**  
37-47 ml; per 10 hl (0.4g per kg of grist)



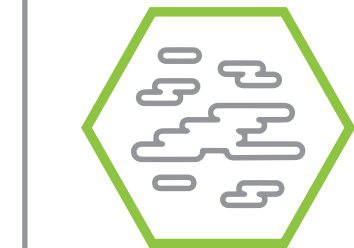
## FASTER RUN-OFF

By breaking down the beta-glucans during the mash process, TIME will ensure the beer produced will have more filtering, flavor and stability via more efficient wort separation.



## INCREASED BREWHOUSE EFFICIENCIES

Through more efficient wort separation, one can expect to increase brew capacity by not only reducing the chances of a stuck mash in those higher plato brews; but allowing for more consistent and faster run-offs in every brew.



## HAZE REDUCTION

With the break down of B-Glucans in the mash, one doesn't have to worry about any unwanted haze in their final product.

## HOW TO USE:

TIME is to be dosed during mash in. It is important that there is some liquid in the mash tun before adding, this will allow for better homogenization of the enzyme. For the best results, look to add TIME once the mash tun is about  $\frac{1}{4}$  filled. Pour slowly for more even distribution.

For the best results use between the range of 45°C-70°C (113-158F) and a pH range of 4.0-6.5.

## PRODUCT SPECIFICATIONS:

- TIME 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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