

# CANDY

WLE3000-500ml

## DOSAGE RATE:

47-57 ml; per 10 hl  
(0.3g per kg of grist)

CANDY is a proprietary blend of glucoamylase and pullulanase. CANDY allows the brewer to reach their attenuation targets, especially in higher gravity brews. Gain more control over your attenuation levels, cut your grain bill and gain higher yields due to greater conversion in the mash tun.



APPLICATION



## GAIN MORE CONTROL OVER YOUR BREWS

CANDY allows you to be more precise with the level of fermentables in your brew. By varying the dosage rate, one can vary the percentage of fermentable sugars. Once the desirable level of attenuation has been achieved the brewer can easily standardize this brew by maintaining the dosage rate (all other factors being equal).



## FASTER FERMENTATIONS

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.



## SAVE ON TIME & COSTS

The Glucoamylase allows the brewer to cut the amount of grain used in the mash. This, along with quicker mash times allows the brewer to save on time, grain, and energy costs.

## HOW TO USE:

CANDY is to be dosed during the 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 CANDY once the mash tun is about  $\frac{1}{4}$  filled. Poor slowly for more even distribution.

## PRODUCT SPECIFICATIONS:

- CANDY 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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