ALDC PREVENTS DIACETYL

ALDC from Murphy & Son is added at the time of yeast pitching and prevents the formation of diacetyl during fermentation. As a result, diacetyl can be kept below the flavour threshold, ensuring the quality, flavour, and consistency of every brew. Without the need for long maturation, tank space is increased.

DRY HOP CREEP

Is your dry hopping kicking up diacetyl? Keep the level below threshold by adding ALDC to the cooled wort at yeast pitching. Second application when dry hopping ensures enzyme activity through hop creep.

DIACETYL BOMBS?

Prevent the release of diacetyl forming in packages by removing the precursor—alpha acetolactate—from each batch before packaging.

**BENEFITS**
- Reduce diacetyl production
- Meet peak capacity demands
- Utilize vessels more efficiently
- Ensure packaged beer quality

**APPLICATION**

**HOW MUCH TO ADD**
1-5 g/hL
1.6-8.2 g/bbl (UK)

**WHEN TO USE**
Add to fermenter at time of yeast pitching.
Optional second addition at the point of dry-hopping.

**ACTIVITY RANGE**
- pH: 4.0–7.0
- Temperature: 10–40°C

**STORAGE**
- Temperature: 0-10°C
  Do not allow to freeze.
- Location: Cool, sealed, and away from sunlight.
- Shelf life: When stored as recommended, 18 months from the date of manufacture.

**ALDC from Murphy & Son** reduced the level of VDK below flavour threshold ~5 days faster than the control beer!
**HOW DOES IT WORK?**

ALDC causes the direct decarboxylation of alpha-acetolactate to acetoin, thus avoids the production of diacetyl.

Acetoin and subsequently 2,3-butanediol have high flavour thresholds, and the amount formed is not perceived in beer.

**TOP TIP**

If this is your first time using ALDC, then add a higher dose and incrementally lower the rate with successive batches to an optimum rate.

**STAY SAFE – AVOID HOP CREEP BY USING ALDC!**

The renewed availability of fermentable sugars when dry hopping resulted in further yeast activity and VDK production in control samples, but not when ALDC (3 g/hL) was added.

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**WANT TO KNOW MORE? GET IN TOUCH**

If you would like to know more about what we do, head to our website murphyandson.co.uk or to speak to our technical support team, email techsupport@murphyandson.co.uk