

CLEARZYME

ELIMINATES CHILL HAZE

WHAT IS CLEARZYME?

Clearzyme is an enzymatic solution to create clear beer by breaking down haze causing proteins so they cannot later bind with tannins. Because it specifically targets only haze active proteins, it has no effect on flavor, aroma or head retention.

CLEARZYME IS INTENDED FOR TWO BREWING PURPOSES

1. Eliminates the appearance of chill haze, removing the need to cold crash, saving time and energy.
2. Significantly reduces the gluten in beers brewed with barley and wheat. When used correctly, beers typically show gluten levels below 20ppm.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Endopeptidase and exopeptidase solution.

- Proteolytic activity: > 450 U / g (EC N° 232-642-4)
- Origin: *Aspergillus niger* and *Bacillus subtilis*
- Preservatives: glycerol, potassium sorbate, sodium benzoate

Indicative values: +/- 5%

For application in beer.

DOSAGE AND INSTRUCTIONS FOR USE:

For Home Brewing: Add 1/4 tsp per 5 gallons at the start of fermentation.

For Professional Brewing: Add 2-5 ml per bbl at the beginning of fermentation. Perform bench trials to determine your optimal usage or start with a dosage of 4 ml per bbl and adjust as needed on future batches. Works best at a temperature range between 50-68°F and a pH of 4-6.

PACKAGING AND STORAGE:

Store in the original sealed package, away from light, in a dry, odorless place under 70°F. Do not freeze. Use quickly once opened. Immediately recap bottle after each use.

- 1 ml Vial
- 1 oz. Jar
- 8.5 oz. Bottle