

GLUCABUSTER

IMPROVES LAUTERING

WHAT IS GLUCABUSTER?

Glucabuster improves lautering and yield while making potential downstream filtering easier. Highly concentrated β -glucanase breaks down glucans that can lead to stuck mashes and slow runoff. Xylanase and Cellulase break down the polysaccharide chains of arabinoxylan and cellulose. Together, all three enzymes help keep today's challenging mashes flowing right.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Standardized enzymatic preparation based on thermo-stable β -glucans with pentosanase, cellulase, xylanase and arabanase.

DOSAGE AND INSTRUCTIONS FOR USE:

For Home Brewing: Add 1/4 tsp per 5-gallon batch at mash-in. Glucabuster works in a range of 120–185°F and ideally at a pH range of 4.7–7.0.

For Professional Brewing: Add during the mash at a suggested rate of .08 ml per pound of malt and adjust up or down as needed on future batches. Glucabuster works in a range of 120–185°F and ideally at a pH of 4.7 to 7.0.

PACKAGING AND STORAGE:

Refrigeration is recommended, but store at least below 70°F.

Complies with the requirements of the WHO, FAO, JECFA and FCC regarding food grade enzymes.

- 1 oz. Jar
- 32 oz. Bottle

ADDITIONAL INFORMATION

- This product is GMO free. The substrates utilized are controlled and originate from vegetable organisms, which have not been genetically modified (non GMO).