

VISCO-BUSTER

MADE WITH TECHNOLOGY BY



Product Description: Enzyme containing beta-glucanase derived from a selected strain of *Talaromyces emersonii*

Product Applications: Improves the viscosity and filterability of wort and beer; increases brew house yield

Glucanases and hemicellulases improving filterability of wort and beer, and increasing the brewhouse yield: The use of raw grain adjuncts and less-modified malts often leads to wort filtration problems after mashing and consequently to capacity and extract losses. It is well known that Beta-glucans found in the endosperm wall of grains can cause filtration problems after mashing and haze problem in finished beer. VISCO-BUSTER enzymes decrease quickly the mash's viscosity and improve filterability of the wort. Yield and extract are improved. More efficient filtration results in an increased efficiency of brewhouse throughput, particularly when poorly modified malts or adjuncts are used, but standard malts can also benefit. Filtration of the finished beer are consequently improved.

Directions:

Application	Dosage	Time
Decreasing mash viscosity	25 ml/10 BBL	Add at beginning of mash-in

Product Specs:

Temperature should be used between 40°C and 75°C

Hold product at 4-8°C.

Stable for 12 months.

Contains Sodium Benzoate

This product is not a GMO