

ENZYMES

ALDC

BEER QUALITY. DIACETYL PREVENTION.

No more butter off flavours.

What is ALDC?

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.

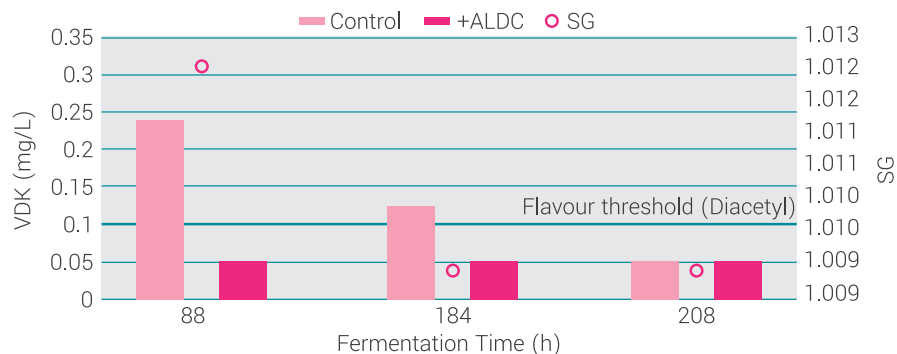
Without the need for long maturation, tank space is increased.

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.



ALDC from Murphy & Son reduced the level of VDK below flavour threshold ~5 days faster than the control beer!



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 optimum: 4.0–7.0
Temperature: 10–40°C

STORAGE



Temperature

Recommended storage temperature: 0–10°C
Do not freeze.

Location

Cool, sealed, and away from sunlight.

Shelf Life

When stored as recommended, 18 months from the date of manufacture.

How Does It Work?

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

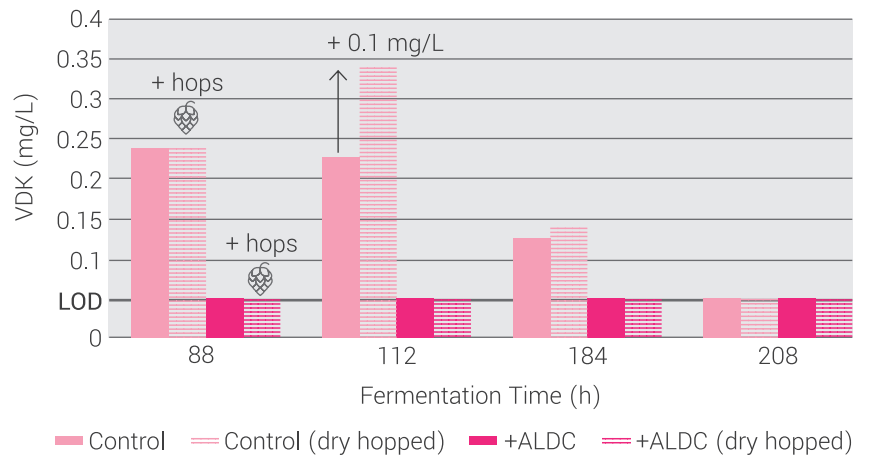
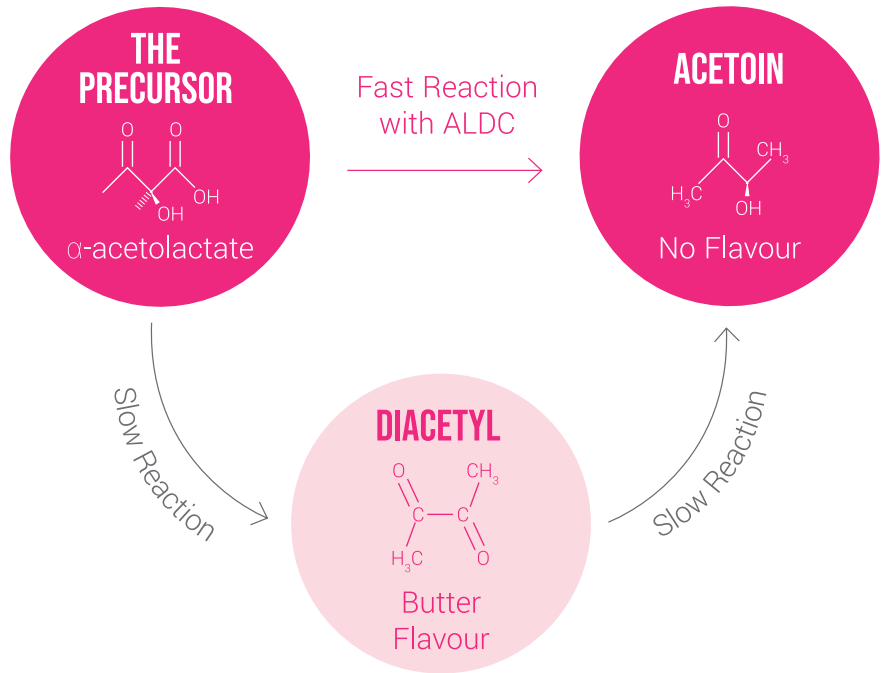
Acetoin and subsequently 2,3-butanediol have high flavour thresholds, and the amount formed is not perceived in beer.

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.



WANT TO KNOW MORE? GET IN TOUCH

Head to our website: www.gladfieldmalt.co.nz

Or contact Gabi: gabi@gladfieldmalt.co.nz / 027 392 7543