

**ENZYMES****BREWERS CLARITY**

TECHNICAL DATA SHEET

Description

Brewers Clarity is an enzyme used to produce gluten reduced beers and prevent (chill) haze formation. It contains a highly specific fungal endopeptidase enzyme. This enzyme only cleaves haze sensitive polypeptides at the carboxyl end of the amino acid proline.

Benefits

- Prevents chill haze
- Maintains all other beer parameters, including foam stability
- Increases production capacity
- Eliminates the need for cold stabilisation procedures
- Reduces gluten levels in beer

Principle

The colloidal instability of beer is mainly due to the interaction between (proline-rich) proteins and polyphenols. Brewers Clarity is specific to haze-causing polypeptides rich in proline, assuring colloidal stability. The specificity of the enzyme ensures that no other beer parameters (e.g. foam) are affected. Additionally, the chain of amino acids forming the gluten protein is broken down into harmless peptides, reducing the level of gluten in beers below the limit of detection (if used correctly).

PRODUCT CODE

CLARITY

COMMODITY CODE

35079090

PACKAGING (kg)

1 kg

STORAGE

Keep in original container.
Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 4°C - 8°C.

Minimum storage temperature is 1°C.

Do not allow the product to freeze.

Location

Store in cool conditions away from direct sunlight.

Shelf Life

Under recommended conditions, the activity loss will be less than 5% within 18 months.

Application & Rates of Use

Brewers Clarity can be used with all types of malts and raw materials. The product is added to cooled wort at the beginning of fermentation.

The required dose rate is determined by:

- The percentage of barley malt, raw barley and/or wheat of the total grist composition
- The specific gravity (Plato) of the wort at the beginning of fermentation
- The shelf-life required (months)

Beer shelf-Life Requirement →		6 - 9 months	9 - 12 months
Raw Material (by extract)	100% barley malt	1 - 2 g/HL	2 - 3 g/HL
	60% barley malt	1 - 1.5 g/HL	1.5 - 2 g/HL

*Recommended dose rates based on a 12°P wort

For gluten-free or gluten-reduced brewing, we strongly recommend testing each batch using R5 ELISA competitive testing conducted by a UKAS-accredited laboratory.

Guidelines For Use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- Care should be taken to avoid unnecessary skin contact during handling



TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

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For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 19/02/2025
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