



ISY ENHANCE OPTIMIZATION

MATERIALS

- ISY Enhance™
- Measuring cylinder
- Sample vial (15-50ml)
- 5ml syringe
- Beer Sample
- Small tasting glasses

AB Vickers ISY Enhance™ can improve mouthfeel and drinkability, reduce harsh flavors and astringency, increase body and complexity, and provide greater balance and improved flavor. This guide describes how to organize a tasting to determine the best dose rate for your beer.

- 1. Prepare a 10% solution of ISY Enhance™**
Dissolve 1g of into 10mls of hot water in a sample vial. Shake/stir to mix.
- 2. Pour 100ml of beer into a series of sample glasses**
- 3. Add ISY Enhance™ 10% solution at different rates to the beer glasses.**
Typical dose rate is 0.1-0.6ml depending on the application.
0.1ml of 10% solution is equivalent to 10g/hL.
- 4. Taste the beer**
Assess body, mouthfeel and smoothness relative to untreated control beer.
Assess perception of bitterness, hop burn, astringency.
Assess general balance of flavors and overall preference.
Note: Ignore any yeasty aroma. This will not be present when ISY Enhance™ is added to the whirlpool prior to fermentation.
- 5. Choose desired dose rate**
A small amount of ISY Enhance™ may be lost in the kettle trub, so if choosing between two dosage rates, go with the higher one.



RECOMMENDED DOSE RATES BY BEER STYLES

100ml beer							
10% ISY Enhance™ solution		0.1 ml	0.2 ml	0.3 ml	0.4 ml	0.5 ml	0.6 ml
Equivalent dosage	Control	10 g/hl	20 g/hl	30 g/hl	40 g/hl	50 g/hl	60 g/hl
Beer styles		No / Low Alcohol					
			Table beer 2-3%				
				IPA			
					Porter / Stout		

