

INTRODUCING ISY ENHANCE™

QUALITY ASSURED • PERFORMANCE GUARANTEED

Net Weight 1kg

abvickers

ISY ENHANCE

SPECIFIC YEAST DERIVATIVES FOR BEER

Ingredients

Yeast autolysate (*Saccharomyces cerevisiae*)

Yeast autolysate organic nitrogen content

< 11.5% of dry matter (N equivalent).
10% < yeast autolysate amino acid content
< 20% of dry matter (Glycine equivalent).

Dosage

20-40 g/hL – add to the wort during the alcoholic fermentation.

Ingrédients

Autolysat de levure (*Saccharomyces cerevisiae*)

Teneur en azote organique de l'autolysat de levure

< 11,5% de la matière sèche (équivalent N).
10% < teneur en acides aminés de l'autolysat de levure < 20% de la matière sèche (équivalent Glycine).

Dosage

20-40 g/hL – ajouter au moût pendant la fermentation alcoolique.

Composición

Autolisado de levadura (*Saccharomyces cerevisiae*)

Contenido en nitrógeno orgánico de autolisado de levadura

< 11,5% en materia seca (N equivalente).
10% < contenido en aminoácidos de autolisado de levadura < 20% en materia seca (Glicina equivalente).

Dosage

20-40 g/hL – añadir al mosto durante la fermentación alcohólica.

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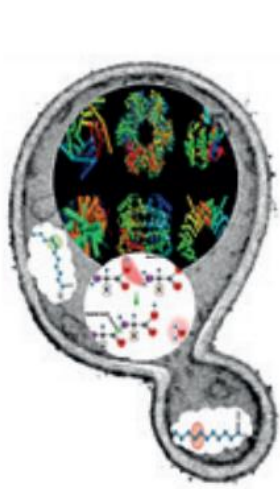


COUNTRY OF ORIGIN: Estonia
Produced in Estonia for Danstar Ferment A.G.
Vejlevej 10, DK-7000 Fredericia, Denmark

LALLEMAND BREWING.COM

LALLEMAND

ISY = INACTIVATED SPECIFIC YEAST



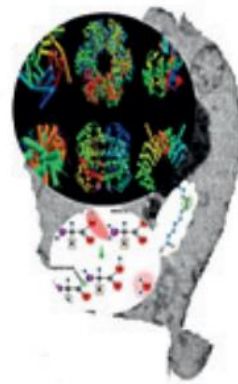
Inactivated Yeast



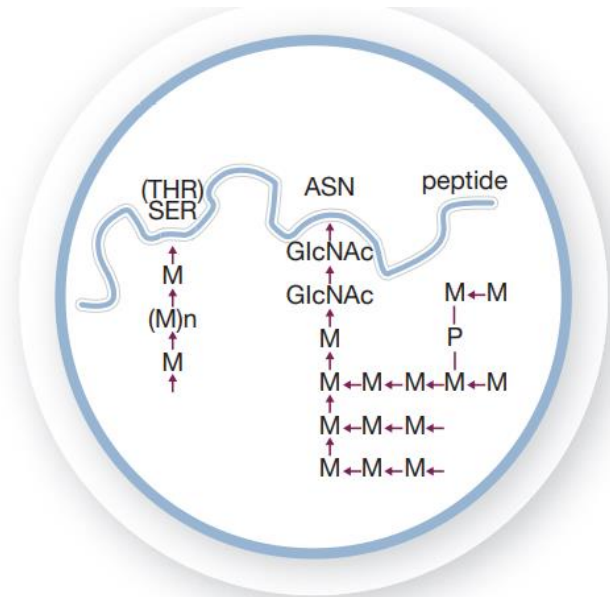
Yeast Cell-Wall



Yeast Autolysate

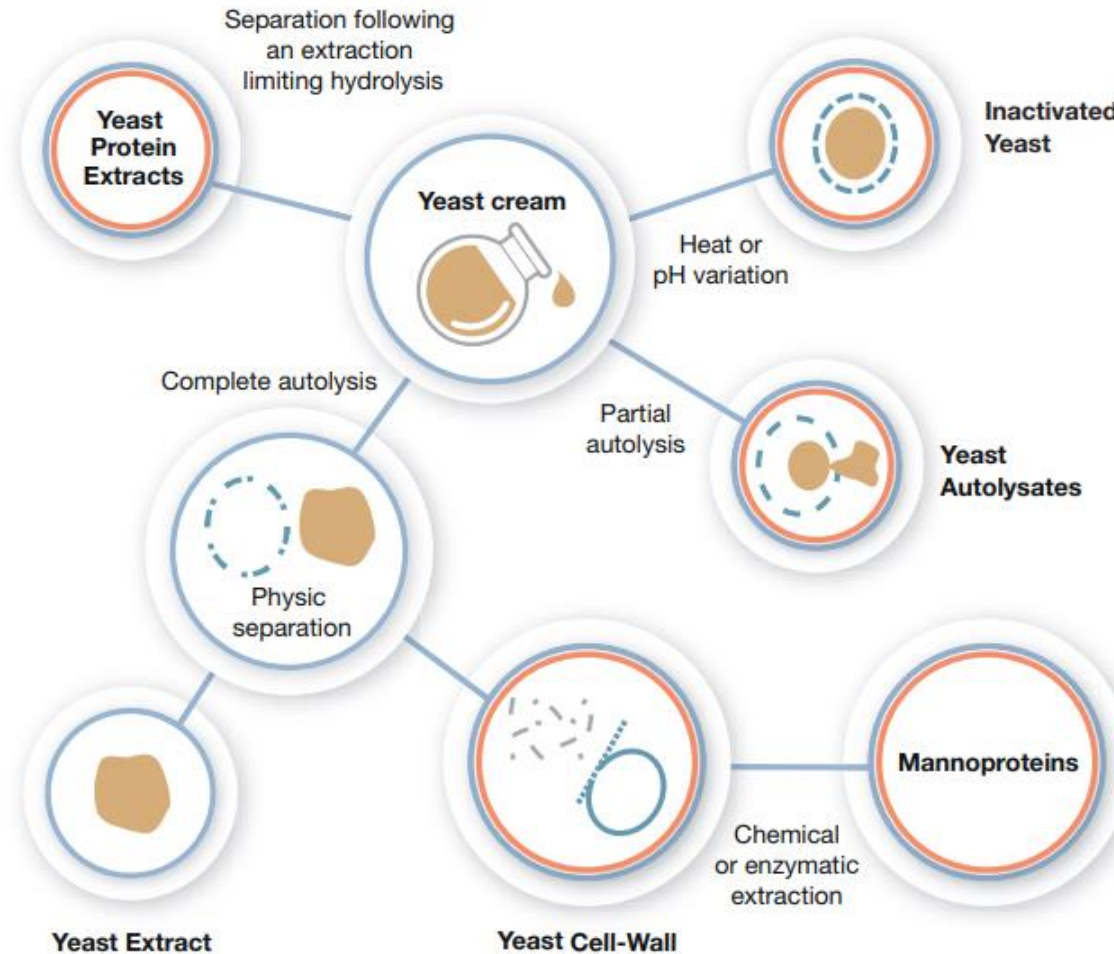


Yeast Protein Extract



Mannoproteins

HOW ARE YEAST-DERIVED PRODUCTS OBTAINED?



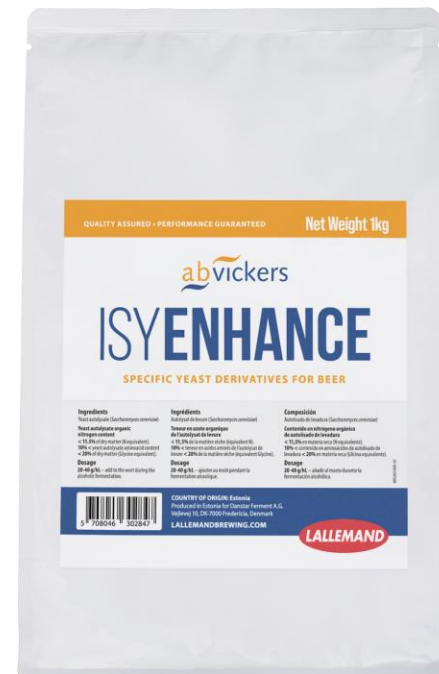
ISY ENHANCE – HOW DOES IT WORK

Polysaccharides and oligosaccharides:

Bind to polyphenols to reduce harsh bitterness or astringent flavors.

Mannoproteins:

Increase body and mouthfeel.



BENEFITS

Improved mouthfeel and drinkability.

Reduced harsh flavors and astringency.

Increased body and complexity.

Great balance and improved flavor perception.

IMPACT IS SUBTLE BUT SIGNIFICANT

ISY Enhance is not intended to impart huge amounts of body.

- will smooth out defects and harsh flavors and bring the beer into balance.

General increase in drinkability for beer.

Effect most significant for beers that are out of balance.

- Lacking body or complexity
- Harsh bitterness, astringency, or acidity

USAGE

20-40 g/hL
phase)

20-30 g/hL for NABLAB, seltzer, and light beer styles (seltzer in trial

30-40 g/hL for full-bodied beers, hoppy styles

***These dose rates are based on wine application. Higher dose rates may be useful in some beer applications (i.e. NEIPA) but have not been tested.*

Add to kettle at end of boil or to the fermenter (kettle stability has been demonstrated)

- Addition of ISY Enhance will result in initial haze formation. Addition prior to clarification is recommended.
- Can be added post-fermentation (pre-clarification) to a beer that is out of balance to increase drinkability.

SPECIFIC APPLICATIONS

NABLAB

↑ Body and complexity
↑ Mouthfeel and drinkability

Hoppy styles

↓ Harsh bitterness / Hop burn

Sours:

↑ Balance

Hard Seltzer: (seltzer in trial phase)

↑ Body and complexity
↑ Mouthfeel and drinkability