






	PROCESS AID	FORMAT	ACTIVITY	USAGE RATE	BRIEF DESCRIPTION	PACK SIZES
MASH CONVERSION	Amylo™ 300 	Liquid	Amylo-glucosidase enzyme	MASH: 0.25 – 1.2 mL / kg 0.1 – 0.6 mL / lb FERMENT: 1.0 – 4.0 mL / hL 4.2 – 4.7 mL / BBL	Used to increase extract levels and improve fermentability in high adjunct mashes.	1 kg · 25 kg
	Bioferm™ LC 	Liquid	Fungal alpha amylase	MASH: 0.15 – 1.5 mL / kg 0.05 – 0.7 mL / lb FERMENT: 0.85 – 3.6 mL / hL 1.0 – 4.2 mL / BBL	Improves wort fermentability by breaking down complex starch molecules into simpler fermentable sugars, especially maltose.	1 kg · 25 kg
	Bioglucanase® 	Liquid	Beta-glucanase enzyme	GB®: 0.05 – 0.15 mL / kg 0.01 – 0.05 mL / lb TX®: 0.10 – 0.25 mL / kg 0.05 – 0.10 mL / lb	Degrades beta-glucans and arabinoxylans, reducing wort viscosity and improving and filterability.	1 kg · 4 kg · 25 kg
FOAM	Biofoam™ K 	Powder	Propylene glycol alginate	3.0 – 8.0 g / hL 3.6 – 9.6 g / BBL	Used as a foam stabilizer by enhancing the natural foam components of beer.	1 kg · 5 kg · 55 lb
	FermCap® 	Liquid	Dimethyl-polysiloxane*	1.0 – 8.0 mL / hL 1.2 – 9.4 mL / BBL	Foam control agent that prevents boil-overs and frees kettle capacity by managing foam formation.	500 g · 1 kg · 4 kg · 25 kg · 1000 kg
CLARIFICATION	Biofine® Clear 	Liquid	Silicic acid solution	20.0 – 200 mL / hL 23.5 – 235 mL / BBL	Vegan friendly purified colloidal solution used for the rapid sedimentation of yeast and other haze forming particles.	1 kg · 4 kg · 25 kg · 250 kg · 1170 kg (tank)
	Chitosan 	Liquid	Chitosan solution	150 – 200 mL / hL 176 – 235 mL / BBL	Aids yeast sedimentation and protein removal in post-fermentation. Available as a fungal, or shellfish derivative.	1 L
	Whirlfloc® 	Granular(G) or Tablet(T)	Carrageenan fining agent	2.0 – 5.0 g / hL 2.4 – 5.9 g / BBL	Promotes hot and cold break, and trub formation , improving wort clarity and beer brilliance.	5 lb · 44 lb · 55 lb
STABILITY	Brewers Clarex® 	Liquid	Proline specific endo-protease	1.4 – 5.5 mL / hL 1.6 – 6.4 mL / BBL	Degrades haze-active proteins, enabling gluten reduction and improving clarity without filtration.	1 kg · 5 kg · 20 kg
	Biomatex L ALDC 	Liquid	Alpha-acetolactate decarboxylase	1.0 – 5.0 mL / hL 1.2 – 5.9 mL / BBL	Used to reduce diacetyl , and significantly reduces maturation time during fermentation.	500 g · 1 kg · 4 kg · 25 kg

*Plant-based FermCap® ECO version also available

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Diammonium Phosphate (DAP) 	Powder	Diammonium Phosphate (DAP)	10.0 – 15.0 g / hL 11.5 – 17.5 g / BBL	DAP (diammonium phosphate) is a major source of nitrogen for low-malt or sugar-rich mashes and washes.	1 lb · 5 kg · 25 kg
Pathfinder N-Pure 	Powder	Complex Nutrient Blend	150 – 320 g / hL 176 – 375 g / BBL	Complete nutrient complex especially developed for fermenting refined sugar bases for hard seltzers .	1 kg · 10 kg · 25 kg
Superfood® 	Powder	Complex Nutrient Blend (~30% DAP)	5.0 – 50.0 g / hL 5.9 – 58.7 g / BBL	A blend of vitamins and minerals , rich in the complex nutrients needed for complete fermentation.	1 kg · 5 kg · 20 kg
Yeastex® 	Powder	Complex Nutrient Blend	61°: 4.0 – 10.0 g / hL 4.7 – 11.7 g / BBL 82°: 3.0 – 5.0 g / hL 3.5 – 5.9 g / BBL	A source of zinc that contains high levels of nitrogen and vitamins, making it particularly useful when brewing with low FAN malts and in high gravity worts.	5 lb · 35 lb · 40 kg

Note to RahrBSG Customers: Please review our website for best practices on application methods for each process aid. Application rates for all process aids should be finalized by brewery trials, and adjusted whenever a significant change is made to your brewing process, such as changes in yeast strain, new malt crops, or adjuncts.

Guide to Brewing Process Aids



Make your process aids work as hard as you do. Visit our website for our full portfolio of brewing, winemaking & distilling aids, enzymes, nutrients, **how-to videos**, **dosage calculators** & more!

 rahrbsg.com/guide-to-brewing-process-aids/ 

Follow along in the videos on our website as I guide you through our brewing process aids.

Ashton Lewis
RahrBSG Technical Training Manager
a.k.a. HBGiC (Head Beer Geek in Charge)

