



## BEST PRACTICES

# 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 |         |         |

