# Which brewing solution is right for you?

Find the right solutions for your brewhouse in our portfolio below. To find out more get in touch with our brewmaster Mark!

| | Attenuzyme® Pro | Ceremix® Flex | Ondea® Pro | Maturex® Pro | Ultraflo® Max |
|---|---|---|---|---|---|
| Achieve consistent and reliable clear VDK tests | — | — | — | ✓ | — |
| Achieve desired attenuation every time | ✓ | — | — | — | — |
| Achieve high ABV beer with low calorie | ✓ | — | — | — | — |
| Achieve low calorie and light beer | ✓ | — | — | — | — |
| Achieve targeted maltose to glucose ratio | ✓ | — | — | — | — |
| Control FAN and fermentability | — | — | ✓ | — | — |
| Eliminate cereal cooking step | — | ✓ | — | — | — |
| Eliminate dry hop creep | — | — | — | ✓ | — |
| Eliminate stuck mashes and sparges | — | — | — | — | ✓ |
| Improve production process | — | — | — | ✓ | ✓ |
| Improve efficiency of gluten free brewing | — | ✓ | ✓ | — | ✓ |
| Improve filtration of any brewing | — | — | — | — | ✓ |
| Improve foam stability and body | — | — | ✓ | — | — |
| Improve high gravity and high adjunct brewing | — | ✓ | ✓ | — | ✓ |
| Improve usage of high-gelatinizing adjuncts | — | ✓ | ✓ | — | — |
| Increase brew day efficiency | ✓ | ✓ | ✓ | ✓ | ✓ |
| Increase capability of using any cereal grain | — | ✓ | ✓ | — | ✓ |
| Increase raw material efficiency | ✓ | ✓ | ✓ | ✓ | ✓ |
| Increase the capacity of brewhouse | — | — | — | ✓ | — |
| Increase yield and wort efficiency | — | — | — | — | ✓ |
| Save on costs | ✓ | ✓ | ✓ | ✓ | ✓ |
| Save on raw material | ✓ | ✓ | ✓ | — | ✓ |
| Save time in maturation step | — | — | — | ✓ | — |

**SHOP NOW**

Rethink Tomorrow

novozymes®