

Alibi Gluten-Reduced Beer: The Full Scoop

We began adding an enzyme called Clarity Ferm (made by White Labs) to Alibi IPA in late fall 2018 and expanded to adding it to nearly all of our beers in February 2019. This enzyme has several benefits for our beers such as reduced chill haze and improved shelf stability. It also reliably reduces gluten content to below 20 ppm.

Is the beer “gluten-free”? 20 ppm is the international threshold for beer to be considered “gluten-free.” However, we do not test every beer for gluten content so we need to be clear with our customers that our beer is “gluten-reduced”, not necessarily gluten-free.

How does it work (for the nerds)? We add Clarity Ferm enzyme in liquid form along with yeast at the beginning of fermentation. The enzyme is a prolyl endopeptidase, and it is able to hydrolyze (i.e. break down) the proteins gliadin and hordein (gluten), which are implicated as the cause of Celiac’s disease. It also helps break down the haze-active polypeptides that create chill haze. Its reaction is very specific, so no other beer parameters (i.e. flavor, aroma) are affected.

Is Clarity Ferm a GMO (genetically-modified organism)? No. It is indeed enhanced, but since it is enhanced with its own DNA (rather than the DNA of another organism), it does not meet the definition of GMOs.

Current Alibi beers that are NOT gluten-reduced (as of 10/17/19) are:

Ascension 1677

Batch 400 Barleywine

Small Beer (“BARELY-wine”)

Crescendo #3

No Apples Were Harmed

Funkmobile #7

Berliner Reserve

Vitis Quercus