

CraftZYM®

Enzymes play an essential role in brewing.

Brewline® offers a range of enzyme formulations for process optimization and beer quality.

CraftZYM® Diamond

Swift

CraftZYM® Diamond hydrolyses the clogging beta-glucans found in the wort, optimises and reduces filtration time with no loss in malt quality, facilitates WHIRLPOOL clarification. Add to the mash water.

- **Dosage:** 15-25 mL/100 kg* of cereal
- **Optimal temperature:** 60-70 °C
- **Optimal pH:** 4,0-6,0

CraftZYM® Emerald

Expressive

CraftZYM® Emerald is a highly active enzyme preparation based on β -glucosidase. By increasing the extraction rate of the aromatic active ingredients from the hops, it promotes and strengthens the aromatic expression of your beer. **CraftZYM® Emerald** is especially suitable for “dry-hopped” beers.

- **Dosage:** 10-20 mL/hL
- **Optimal temperature:** 5-70°C
- **Optimal pH:** 4,0-6,0

CraftZYM® Opal

Generous

CraftZYM® Opal liquefies starch into fermentable sugars and soluble dextrins, decreases the the viscosity of the wort and increases the yield of the brew. Use during mashing.

- **Dosage:** 30-50 mL/100 kg* of cereal
- **Optimal temperature:** 70-90 °C
- **Optimal pH:** 4,5-7,5

* Depending on the composition of cereal.

Usage

- **Preparation and storage:**
Please refer to technical data sheet or packaging.

Packaging

- 1 kg bottle

For further information, please refer to the technical data sheets or the packaging.

For beer brewing - conforms with EEC standards 93/34, 94/35-36, 95/2-31, with the specifications regarding enzymatic preparations for food use published by the JECFA and the FCC V, and with the cGMP standards of the FDA (21 CFR 110). Refer strictly to the current legislation in the country where used.

Brewline®

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