ENZYMES

AMYLIZ

Brewline
SOLUTIONS FOR BREWERS

FORMULATION

Amyliz is an enzymatic preparation of purified bacterial Alpha-amylase from *Bacillus subtilis*.

APPLICATION FIELD

Enzyme used to liquefy wort starch during brewing.

RECOMENDED DOSAGE

- **Dosage:** 150 to 350 g/T of unmalted cereal and/or 200 g/T of malted cereal as a preventive measure.

The dosage of the enzyme depends on the quality of the raw materials, the temperature and the period of action.

INSTRUCTIONS FOR USE

- Add the necessary dosage in the mashing water.
  - **Optimal pH:** 4,5 - 7,5.
  - **Optimum temperature:** above 80 °C.
- Use an iodine test to check the transformation of starch to fermentable sugars after saccharification. Take a sample of wort at 72°C.

SPECIFICATIONS

PHYSICAL

Appearance & colour	Yellow liquid
pH	6 - 7
Density	1.1 - 1.2 g/mL
Enzymatic activity	α-amylase 1800 TAU

HEAVY METALS

Lead	≤ 5 mg/kg
Mercury	≤ 0.5 mg/kg
Arsenic	≤ 3 mg/kg
Cadmium	≤ 0.5 mg/kg

MICROBIOLOGICAL

Total viable germs	< 50 000 UFC/mL
Coliforms	< 30 UFC/g
Sulfite-reducing anaerobes	< 30 UFC/g
Escherichia coli	Absence in 25 g
Salmonella	Absence in 25 g
Staphylococcus aureus	Absence in 1 g
Mycotoxins	Negative
Antibiotic activity	Absent

PACKAGING & STORAGE

- 1 kg bottle, 20 kg drum and 1000 kg IBC.
- Keep in a cold place, ideally between 4 and 10 °C, closed in its original packaging.
  A storage above 20°C may damage the enzyme properties.
  Store in its original sealed packaging, in a cool, clean, dry, and odor-free place.
  Respect the «Use By» date on the packaging. Use quickly after opening.

LAMOTHE-ABIET Avenue Ferdinand de Lesseps 33610, CANÉJAN-BORDEAUX, FRANCE • Tél : +33 (0)5 57 77 92 92 • www.brewline.eu