



Brewline

THE BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Amyliz Max

Formulation

Amyliz Max is a highly concentrated enzyme preparation of Glucoamylase (Exo-1,4-D-glucosidase: EC.3.2.1.3.)

Field Application

Enzyme for the degradation of hydrolysed starch including dextrins, amylopectins into fermentable sugars.

Recommended dosage

- Increased saccharification during the brewing process: 110-330 ml/t of grain
- Reduction of residual extract in beers: 2-10 mL/100 L wort/young beer

Dosage varies according to brewing conditions and the nature and quality of the raw materials.

How to use

- Dilute and homogenize the necessary dose in the mash water before adding the grist.
- Dilute and homogenise the necessary dose in the wort directly in the fermenter or with the yeast rehydration.

- Optimum working pH: 3.8 to 4.2 (working range pH 2.5 - 6.5)

- Optimum working temperature: 65°C (working range 25-80°C)

The calcium content must be higher than 35 mg/L to ensure optimal activity of the enzyme.

Figures 1 and 2 show the influence of temperature and pH on the enzymatic activity of Amyliz Max.

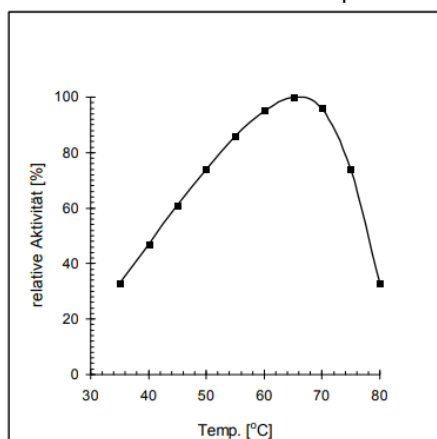


Fig. 1 : Influence of temperature on activity
(30 % de maltodextrin DE18, pH 4,0)

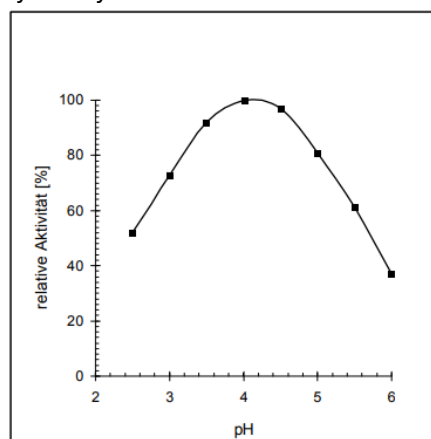


Fig. 2 : Influence of pH on activity
(30 % Maltodextrin DE18, 60 °C)

Storage

Store in original, tightly sealed packaging in a cool (0-10 °C), dry and odourless place. Storage at temperatures above 20 °C may damage the enzyme.

Observe the expiry date on the package. Use promptly after opening.

Packaging

Can of 10Kg

Bottle of 1Kg (10Kg box)

PF/04-11-2021. For use in breweries. For the preparation of products intended for direct human consumption. Information given as an indication and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

Brewline®