

OptiBREW

FORMULATION

OptiBREW is the most elaborated enzymatic formulation of all BREWLINE range, able to eliminate the complex polysaccharides from malt and raw grains in the mash tun.

FIELD OF APPLICATION

The use of specific malt or unmalted cereals creates quality and yield issues in the brewhouse. **OptiBREW** has been developed and produced to allow the brewery to:

- Optimize wort filterability (mash filter or press filter type *MEURA 2001*), thanks to the presence of *6-glucanase, xylanase-pentosanase* and *cellulase-arabanase*;
- Guaranty the availability of the free amino acids (FAN) through the action of neutral protease;
- Insure a good saccharification of the starch thanks to the support of exogenous α -amylase.

Such enzymatic pool improves wort viscosity, resulting in a better yeast sedimentation after fermentation, as well a better haze (EBC 90° and 25°) and stability of the beer.

RECOMMENDED DOSAGE

- 250-500 g/ton of malt
- 250-750 g/ton of raw grains or special malt

Dosage depends on the type and quality of the raw materials, as well the temperature steps defined in the mash tun.

HOW TO USE

OptiBREW is added directly into the mash tun, at the beginning of mashing. All enzymatic activities are eliminated before or during boiling.

PACKAGING AND STORAGE

- 1 kg / 20 kg drum.
- 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.
- Follow the enzyme shelflife as shown on the label. Quickly use once drum is open.





Brewline THE RREWER'S PORTEOUR

THE BREWES PORTFOLIO
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