



## 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.

## APPLICATION FIELD

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:

- Optimise wort filterability (mash filter or MEURA 2001-type press filter), thanks to the presence of  $\beta$ -glucanase, xylanase-pentosanase, and cellulase-arabanase activities;
- Ensure good release of free amino nitrogen (FAN) through the contribution of neutral protease;
- Achieve starch saccharification through the presence of an  $\alpha$ -amylase.

The complete enzymatic complex improves wort viscosity, resulting in better yeast sedimentation during cold conditioning, as well as enhanced clarity (EBC 90° and 25°) and beer stability.



## RECOMMENDED DOSAGE

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

Dosage should be adjusted according to the type and quality of raw materials, as well as the temperature steps defined during brewing.

## INSTRUCTIONS FOR USE

- OptiBrew is added directly to the mash tun.
- All enzymatic activities are inactivated in the wort kettle.



## SPECIFICATIONS

### PHYSICAL

Appearance & colour	Brown liquid
pH	5 - 6
Density	1.10 - 1.11 g/mL
Enzymatic activity	$\alpha$ -amylase 4500 TAU
	$\beta$ -glucanase 4500 Barley -U/mL

### HEAVY METALS

Lead	$\leq 5$ mg/kg
Mercury	$\leq 0.5$ mg/kg
Arsenic	$\leq 3$ mg/kg
Cadmium	$\leq 0.5$ mg/kg

### MICROBIOLOGICAL

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



## PACKAGING & STORAGE

- 1 kg / 20 kg drums 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.

GN/27-08-2025. For use in breweries. For the preparation of products intended for direct human consumption. Information given for information purposes only 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.

