



Beerzym® Amber95

High concentrated thermostable β -Glucanase for use in malting, and in mashing when undermodified malts or raw grains (like rye, wheat, oat, emmer, and spelt) are used

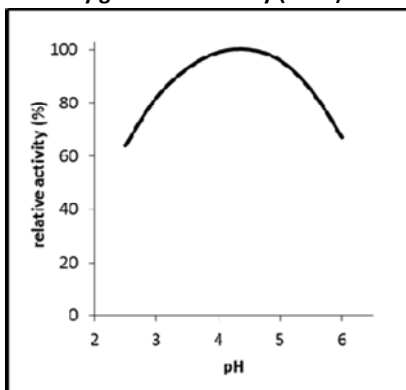
Product description

Beerzym® Amber95 is a highly concentrated, extremely thermostable (up to 95 °C or 203 °F) β -glucanase with high xylanase and cellulase activity. Its use in malting lowers the amount of β -glucan, improving malt quality and shortening germination times. A decrease in the amounts of glucans and pentosans leads to improvements in filterability in the lautertun and mashfilter as well as in final beer filtration.

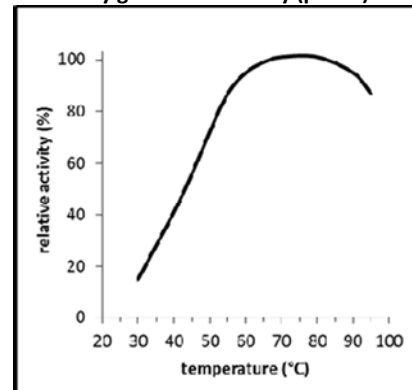
Advantages

- Drastic decrease of the β -glucan concentration (β -1,3 and β -1,4-glucanes) originating from the raw materials
- Shortened germination times
- Improved malt quality
- Increase in brewhouse yield
- Increase in yield during final beer filtration
- Specially recommended in mashing where alternative grains are used (unmalted barley, wheat, rye, sorghum, emmer, buckwheat, oat) or for when a standardization of raw material quality is desired
- Ideal for short mash regimens, single infusion mashing, or high temperature mash profiles

pH dependence of barley glucanase activity (60 °C)



Temperature dependence of barley glucanase activity (pH4.0)



Please follow all federal, state, and local rules, and regulations when applying Beerzym® Amber95.

Dosage

In malt the recommended dosage is 80 - 100 mL/MT added to the spray water during germination. If possible premix the dose of Beerzym® Amber95 with cold water. The enzyme dilution is ideally dosed into the spray water when the moisture content is 38 - 42 %. (1st or 2nd spray after steeping, at the start of germination.)

In mashing the recommended dosage is between 70 - 200 mL /1,000 kg of grist (32 - 91 mL / 1,000 lbs). The effectiveness depends on the dosage, temperature, and contact time. To ensure maximum activity Beerzym® Amber95 should be preblended with ten times its volume in water and be added to the foundation water in the mash tun before the start of grain addition. This is to insure the homogenous mixture of Beerzym® Amber95 throughout the mash.

Storage

Store in cool conditions < 10 °C (< 50 °F). Tightly reseal package after dosing to ensure product activity remains high and to prevent cross contamination.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

ERBSLÖH
Fortschritt macht Zukunft®