

Special enzyme which prevents the formation of diacetyl during fermentation and storage

Product description

Beerzym[®] Rapid is a special enzyme which prevents the formation of diacetyl during fermentation and storage. The main enzymatic activity is based on an alpha-acetolactate decarboxylase (alpha-acetolactate decarboxylase: EC.4.1.1.5). Prevents the formation of diacetyl in beer by direct conversion of α -acetolactate into acetoin. α -acetolactate, the precursor for diacetyl, is produced during fermentation and storage. Beerzym[®] Rapid decomposes α -acetolactate preventing it from reacting and forming diacetyl.

Beerzym[®] Rapid is a slightly cloudy liquid enzyme suspension. When applied in brewing the enzyme shortens maturation time freeing storage vessels and increasing brewery capacity. Beerzym[®] Rapid is a α -acetolactate decarboxylase, active at low temperatures, which is added to cold wort at the very beginning of fermentation. Beerzym[®] Rapid therefore leads to quicker taste harmonization and green beer maturation, considerably shortening the maturation period.

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

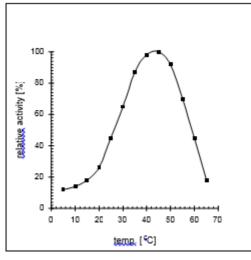
Dosage

The dosage of Beerzym[®] Rapid can vary based on the temperature and method of application, and on the brewing equipment. Recommended dosage: 0.8 - 1.0 mL/hL (0.9 - 1.2 mL/Bbl) of cold wort

The enzyme is added into the fermentor as soon as pump back begins, or with the pitched yeast.

Shake Beerzym[®] Rapid well before using to insure even distribution. The enzyme has a tendency to settle during storage. Next, dilute the homogeneous enzyme suspension with cold water and add to the fermentor as early into pump-back as possible or in the pitched yeast.

Enzyme characteristics: the activity range of the enzyme is between pH 3.0 and pH 7.5, with the optimum at pH 5.5. The temperature range of the enzyme is between 4 °C and 65 °C (39 to 149 °F), with the optimum at 45 °C (113 °F).



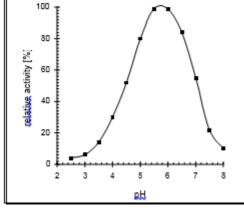


Fig. 1: influence of temperature on activity (ethyl 2-acetoxy-2-methyl-acetoacetatesubstrate, 45 °C). Fig. 2: influence of pH-value on activity (ethyl 2-acetoxy-2-methyl-acetoacetate-substrate, pH 5.5).

Storage

Optimal storage is 0 - 10 °C (32 - 50 °F). Higher storage temperatures lead to reduced shelf life. Avoid temperatures above 25 °C (77 °F). Tightly reseal opened packages and use up as soon as possible.



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

The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsioeh.com. Version 006 – 03/2023 VM – printed 27.03.2023