



Beerzym® Brilliance

Thermotolerant and pH-tolerant Enzym-Mix for Protein Reduction in malt based beer and increased filterability

Description

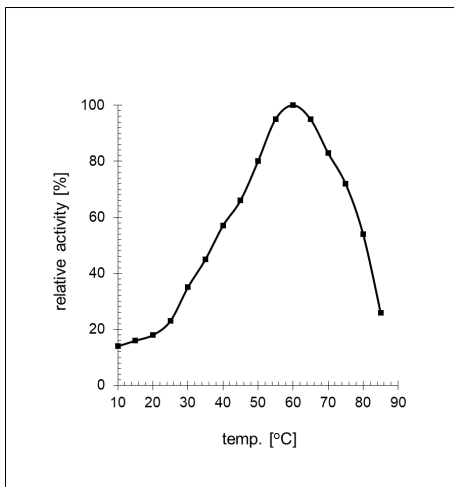
Beerzym® Brilliance is a liquid Enzym formulation, which is used for Protein reduction and increased filterability in brewing. The enzymatic activity is a Protease and a special β -Glucanase (EC. 3.4.xx.xx) from a NON GMO strain.

<i>Advantages</i>	<ul style="list-style-type: none"> ▪ Protein Reduction in Fermentation and maturation ▪ Increase of FAN and faster fermentation ▪ Can be used in malt based beers ▪ Economic dosage ▪ Improved filterability
-------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

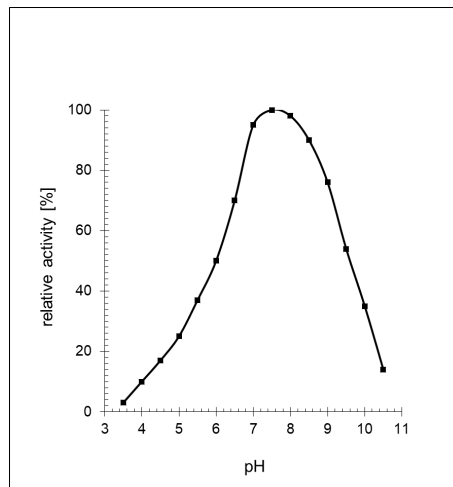
Our recommendation: Please do Preliminary tests on laboratory scale, to see the influence (quality) on the final beer.

„Please follow all federal, state, and local rules, and regulations when applying Beerzym® Brilliance”

Graph 1: Influence of Temperature do to the Protease activity (pH 6,0).



Graph 2: Influence of pH do to the Protease activity (40 °C).



	<i>g/hL Wort or Beer</i>
Dosage	1-15
Recommendation	The ideal dosing point is with start fermentation, the recommended dosage comes from trial experiences, with a contact time of min. 7-10 days, means, when the reaction time is reached, and the Protein Reduction/content and improved filterability is also reached. When other raw material is used, which are not the standard (different malt qualities) an adaptation of the dosage is required.

Storage:

Beerzym® Brilliance can be stored between (0-10 °C) until 36 months. Higher storage temperature decrease the shelf life of the proteinase, which can require higher dosage. Please do not store at temperature >25°C. Open bottles must be used within 12 weeks.