

ANC ENZYME SOLUTIONS PTE LTD

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AmBrew

Brewing Alpha-Amylase

Introduction:

AmBrew is a liquefying α -amylase working at 65-85°C. This liquefying α -amylase is ideal to liquefy the granules of starch (from rice, maize, barley, wheat, ...) during mashing giving higher wort filtration yields, higher extract yields and brighter worts. The starch liquefied by AmBrew is ideally prepared to produce high levels of maltose when saccharified with malt.

TEMPERATURE Optimum 65-85°C.

pH EFFECT Optimum pH between 4,5 and 6,5.

PURPOSES

- To liquefy quickly gelatinised starch of any origin.
- To prepare starch for further saccharification with malt, allowing to reach higher levels of maltose.
- To improve the wort filtration yield when unliquefied starch is involved in wort filtration problems.
- To reach higher extract yields and brighter worts.

APPLICATION In the brew-house : at the start of the mash or in the maishe kettle.

PACKAGING Available in 25Kg Plastic Drums

STORAGE

All AmBrew grades are fully stabilized to give a sufficient shelf life at a temperature up to 30°C. Recommended storage for extended shelf life is 10 – 15°C.

STATUS

AmBrew grades are produced from a non-GMO culture. The products are FDA approved, Food Grade and conform to FCC and WHO/FAO standards.