

Alpha Amylase Enzyme

Liquefy starch during mashing

Alpha-amylase reduces the viscosity of starch-rich mashes and prepares them for subsequent saccharification. The optimum is pH 5.5–5.8 and 83–85 °C. For small batches, pH may be adjusted gradually with citric acid.

Product specifications

Type	Alpha-amylase enzyme
Application	Liquefying starch during mashing
Contents	5 mL
Dosage	5 mL per 25–30 L mash containing up to 10 kg grain
pH range	5.2–6.0; optimum 5.5–5.8
Temperature range	76–89 °C; optimum 83–85 °C
Liquefaction time	Approximately 60 minutes
Product number	122029

How to use

01 Prepare the raw material

Gelatinise the starch according to your chosen mashing process.

02 Add the enzyme

Add directly to the mash at 83–85 °C and hold for approximately 60 minutes.

03 Continue processing

Proceed to saccharification after liquefaction.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact