

Gluco Amylase Enzyme

Convert starch into fermentable sugars

Glucoamylase saccharifies liquefied grain mash, including wheat, rye, rice or maize. Its optimum is pH 4.0–5.0 and 60–65 °C; saccharification takes approximately 30 minutes.

Product specifications

Type	Glucoamylase enzyme
Application	Saccharification of grain mash
Contents	5 mL
Dosage	5 mL per 25–30 L mash containing up to 10 kg grain
pH range	3.0–6.0; optimum 4.0–5.0
Temperature range	28–65 °C; optimum 60–65 °C
Saccharification time	Approximately 30 minutes
Product number	122030

How to use

01 Prepare the mash

Prepare the grain mash according to your process and liquefy the starch first.

02 Add the enzyme

Cool to 60–65 °C, add glucoamylase and stir thoroughly.

03 Saccharify

Hold within the specified temperature range for approximately 30 minutes.

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