

GLUCANYLASE

(see Enzymes CBS, Why and when to use enzymes)

GLUCANYLASE is a mixture of β -glucanases, pentosanases, proteases and a thermo-stable liquefying alpha-amylase working at high temperatures (90-100°C). Glucanylase has been designed to improve the wort filtration yield when protein gels, unliquefied starch, β -glucans and/or pentosanes are involved in wort filtration problems. The thermo-stable liquefying alpha-amylase is ideal to liquefy small granules of starch (from rice, maïs, barley, wheat, etc.) during the boiling of "maisches" as well as during the boiling of the whole mash. GLUCANYLASE gives higher wort filtration yields, higher extract yields and brighter worts and prevents the presence of higher alpha-glucans in final beer.

TEMPERATURE

- Proteases, β -glucanases and pentosanases : 50-60°C
- alpha-amylase : 90-100°C.

pH EFFECT

Optimum pH between 5 and 6.

PURPOSES

To improve the wort filtration yield when protein gels, unliquefied starch, β -glucans and/or pentosanes are involved in wort filtration problems.

To reach higher extract yields and brighter worts.

To liquefy quickly gelatinised starch of any origin by working at high temperature; for example to liquefy in the boiling kettle small starch granules which could have passed through the wort filtration step and which gelatinize during the wort boiling ; this action of glucanylase prevents the presence of higher alpha-glucans in beer.
see "In the Brewhouse"

APPLICATION

In the brewhouse : in the beginning of the mash or in the maishe kettle or in the boiling kettle.

AVAILABILITY

GLUCANYLASE is available in liquid form in polyethylene drums of 25 liters (30 kg).

Our technical advice on the uses of our materials is given without obligation. The buyer is responsible for the application and processing of our products, and he is also liable for observing any third party rights.
