

GUMINASE P

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

Guminase P is a mixture of fungal β -glucanases, pentosanases, amylases and endoproteases selected to improve the wort extract yield and the wort filtration rate when brewing with raw wheat or raw barley.

PURPOSES

To increase the wort extract yield by degrading the cell wall constituents improving the starch granules gelatinisation and allowing amylases to reach easier their substrate when brewing with high levels of raw wheat or barley.

To improve the wort filtration rate by hydrolysing β -glucans and pentosanes.

TEMPERATURE

Optimum 45-55°C.

pH EFFECT

Optimum pH between 4,5 and 6,5.

APPLICATION

Guminase P is added in the beginning of the mash.

AVAILABILITY

Powder form in plastic or cardboard drums of 25-50 kg.

EXAMPLE

100% raw wheat brewing using exogenous amylases, and Guminase P (rates: % w/w enzyme/wheat grains)

Maltosylase	0,1% (w/w)	0,1% (w/w)
Liquamyl	0,2% (w/w)	0,2% (w/w)
Guminase P	0,0% (w/w)	0,2% (w/w)
Extract Yield (%)	82,4	87,3
Total sugars (g/100 ml)*	/	9,1
Maltose (%)	/	77,4
Maltotriose (%)	/	16,4
Glucose (%)	/	3,4
Free Amino Nitrogen (ppm)*	35	86
Filtration rate	Slow	Normal

* Given for a 12°P wort

The use of Guminase P increases remarkably the wort extract yield, the filtration rate and the free amino-nitrogen content. This one may be still increased by using Endoinase (see the technical leaflet of Endoinase).

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