

LIQUAMYL B

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

LIQUAMYL-B is a liquefying α -amylase working at 65-75°C. This liquefying α -amylase is ideal to liquefy the granules of starch (from rice, mais, barley, wheat, ...) during mashing giving higher wort filtration yields, higher extract yields and brighter worts. The starch liquefied by Liquamyl B is ideally prepared to produce high levels of maltose when saccharified with malt, Maltosylase or Sorgamyl for sorghum starch.

TEMPERATURE

Optimum 65-75°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, Maltosylase or Sorgamyl 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 brewhouse : at the start of the mash or in the maishe kettle.

AVAILABILITY

LIQUAMYL BT is available in liquid form in blue dark polyethylene drums of 25 liters. The drums are packed in thermal isolated wooden boxes containing 20 drums.

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.



Customized Brewing Solutions

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