

SORGAINASE

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

Sorgainase is a mixture of vegetal endoproteases and fungal exopeptidase standardised to 160 tyrosine units with a proteic hydrolysate. The endoproteolytic fraction hydrolyses proteins, peptides, amides, amino-acids esters, preferently of basic amino-acids, leucine and glycine. The fungal exopeptidase has an amino-peptidase activity with special affinity for leucine, alanine and glycine.

PURPOSES

- To increase the free amino-nitrogen content when brewing with high levels of raw sorghum.
- To reach a sufficient free amino-nitrogen level to ensure normal fermentation when brewing with 100% of raw sorghum. The use of raw instead of malted sorghum has many advantages like no mold growth, no malting losses, normal wort filtration rate and avoids the typical raspberry-like flavour imparted to the beer by malted sorghum. The starch liquefaction and saccharification of raw sorghum is described in the technical leaflets of Liquamyl T and Sorgamyl.

TEMPERATURE

Optimum 45-55°C.

pH EFFECT

Optimum pH between 4,5 and 6,5.

APPLICATION

Sorgainase is added at the beginning of the mash at 50°C. The mash procedure is conventional and can be obtained by consulting our technical team.

AVAILABILITY

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

EXAMPLE

Effects of the addition of SORGAINASE at three levels to 100% raw sorghum during mashing with 0,2% w/w (enzyme/sorghum) of Liquamyl T and Sorgamyl respectively.

Sorgamyl	0,2% (w/w)	0,2% (w/w)	0,2% (w/w)
Liquamyl T	0,2% (w/w)	0,2% (w/w)	0,2% (w/w)
Sorgainase	0,1% (w/w)	0,2% (w/w)	0,3% (w/w)
Extract Yield (%)	82,1	82,1	82,2
Final Apparent Attenuation %	98,6	98,6	98,6
Total sugars (g/100 ml)*	10,3	10,4	10,4
Maltose (%)	65,4	65,5	65,4
Maltotriose (%)	19,3	19,2	19,3
Glucose (%)	13,3	13,5	13,4
Free Amino Nitrogen (ppm)*	80	110	141
Filtration rate	Normal	Normal	Normal

* Given for a 12°P wort

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