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TECHNICAL DATA SHEET

TDS-ENZ232-EN · REV. 02 · 2026-11-03

High Temperature Tolerant Alpha Amylase Enzyme For Brewers

Thermostable brewing enzyme for efficient starch liquefaction during mashing at elevated temperatures.

SKU **ENZ232** CATEGORY **BEER BREWING ENZYMES** CAS **9000-90-2** ENZYME TYPE **ENZYME PREPARATIONS**

APPEARANCE **LIQUID**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
70000 u/g	**85°C-100°C**	**5.0-6.5**	**12 months**
as stated on the product page	working range 60°C-110°C	working range pH 4.5~7.0	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	9000-90-2 Typical
EINECS number	232-565-6 Typical
Type	Enzyme Preparations Typical
ACTIVITY	
Declared activity	**70000 u/g** Typical
PHYSICAL	
Physical form	Liquid Typical
Colour	Brown Typical
Odour	Normal microbial fermentation odour Typical
WORKING WINDOW	
Temperature range	60°C-110°C Typical
Optimum temperature	85°C-100°C Typical
pH range	4.5~7.0 Typical
Optimum pH	5.0-6.5 Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Keep sealed in a dry and cool place and avoid direct sunlight

PACK SIZE
1 kg / bag; 25L/drum; 1,125L/drum

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Liquefy starch during mashing at elevated temperatures
Faster and more consistent liquefaction

Liquefy cereal grain adjuncts in brewing
Improved flexibility in using various cereal grain adjuncts

Liquefy starch at the liquefaction step
Reduced processing costs through more efficient liquefaction

Liquefy starch in brewing processes
No danger of resistant or retrograded starch formation

DOSAGE

0.2-0.5L per ton

enzyme preparation per ton of total raw materials

Addition point **at liquefaction**

The optimal rate depends on raw material composition and process parameters.
Determine the rate by testing different application rates at the brewery.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/high-temperature-tolerant-alpha-amylase-enzyme-for-brewers

Enzyme preparations are proteins, which may induce sensitization and cause allergic-type reactions in sensitized individuals; avoid skin contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER