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Add enzymes. Add value.

Beer Complex Enzyme

Multi-enzyme blend with amylase, protease and glucanase for mash conversion and clarity in brewing.

SKU **ENZ374** CATEGORY **BEER BREWING ENZYMES** TYPE **COMPOUND BREWING ENZYME PREPARATION**

ENZYMES **AMYLASE, PROTEASE, GLUCANASE**

Produced by submerged fermentation · Not restricted for transport

OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE	APPLICATION RATE
40°C – 62°C	**4.5 – 6.0**	**12 months**	**0.02% – 0.05%**
optimal temperature range	optimal pH range	sealed, see storage below	of total malt weight (0.2 – 0.5 kg per ton of malt)

SPECIFICATION

IDENTITY

Product type	Compound brewing enzyme preparation Typical
Enzyme components	Amylase, protease, glucanase Typical

PHYSICAL

Appearance	Light yellow powder Typical

WORKING WINDOW

Optimal temperature range	**40°C – 62°C** Typical
Optimal pH range	**4.5 – 6.0** Typical
Inactivation	Inactivated during wort boiling 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
Cool, dry, well-ventilated environment, protected from direct light; keep tightly sealed in original packaging

PACK SIZE
1 kg/bag, sealed food-grade aluminum foil bag

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

APPLICATIONS

Lower mash viscosity
Improves wort separation and increases filtration speed.

Promote complete conversion of raw materials
Increases fermentable sugar yield.

Optimize membrane filtration
Extends membrane lifespan and reduces operating costs.

Break down proteins in the mash
Raises free amino nitrogen (FAN) levels for yeast nutrition.

DOSAGE

0.02% – 0.05%
of total malt weight (equivalent to 0.2 – 0.5 kg per ton of malt)

Process	**Saccharification**
Addition point	**Beginning of the saccharification stage**

Conduct preliminary trials to determine the optimal rate for specific production conditions.

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

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Online: enzymes.bio/product/beer-complex-enzyme

Exposure to enzyme dust or aerosols may cause allergic reactions in sensitive individuals. 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