



## Application Data Sheet

DSM Food Specialties B.V.

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# MYCOLASE<sup>®</sup>

## Efficient starch saccharification with fungal $\alpha$ -amylase

### BENEFITS

MYCOLASE<sup>®</sup> allows brewers to produce highly attenuated beers and ales as well as dietary beers. Therefore, brewers must attain low residual carbohydrate concentration in the beer. In this case, the limit dextrins remaining after mashing must be hydrolysed to fermentable sugars, mostly maltose.

Occasionally, starch conversion is incomplete during mashing and the lower molecular weight dextrins that are formed are not fermentable. The expected final attenuation is not reached and alcoholic fermentation stops too early. Dextrins can also lead to starch turbidity in the finished beer.

MYCOLASE<sup>®</sup> produces maltose allowing production of highly attenuated beers. Fermentation that has become "stuck" can be stimulated so that the expected attenuation can be achieved. Starch/dextrin turbidity in the finished beer is prevented. Organoleptic properties of the beer remain unchanged.

### PRODUCT DESCRIPTION

MYCOLASE<sup>®</sup> is a liquid fungal alpha-amylase from *Aspergillus oryzae*.

### APPLICATION

MYCOLASE<sup>®</sup> is recommended for use in the fermentation and/or in maturation stages. The recommended dosage is 1 to 4 gram per hectoliter of beer.

This product is particularly appropriate for use at temperature and pH conditions typical for fermentation and is also active at 0°C. If the product is used only for reduction of turbidity the addition should take place in maturation vessel.

### TECHNICAL SERVICE

This product was developed by our dedicated team of experts. They can help you to maximize the yield and efficiency of your mash and beer filtration processes, building on extensive biochemical knowledge and many years of brewing experience.

Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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