ENZYMES FOR BREWING & DISTILLING

Amylyve, Filterlyve, Brewlyve, Superlyve, Glucalyve, are our ranges of enzymes specially developed for brewing/distilling at the different steps of the process to optimise:

- Cereal cooking: quicker liquefaction of starch
- Mashing: improved performance for a better fermentation of the wort
- Stimulated and improved fermentation
- Improved filtration
- Chill haze prevention

soufflet BIOTECHNOLOGIES

Soufflet Biotechnologies, your enzyme partner.

ENZYMES FOR BREWING & DISTILLING

CEREAL COOKING: starch liquefaction	AMYLYVE UHT Bacterial alpha amylase
For crude grain liquefaction (rice, maize, wheat, sorghum, etc.) at high or very high temperatures	●
To save malt enzymatic potential for the mash tun	
To use of high adjunct ratio in the mash bill	
To enable total liquefaction	
Less color formation than malt during the adjunct cooking	

MASHING	AMYLYVE A30 Bacterial alpha amylase	AMYLYVE AN2300L Fungal alpha amylase	AMYLYVE AG300L Fungal glucoamylase	BREWLYVE NP900 Bacterial neutral protease
To replace malt alpha amylase	●			
To brew with high adjunct such as raw barley	●			
To increase fermentable carbohydrates		●		
To improve wort fermentation and limit attenuation			●	
To produce glucose from amylose, amylopectin and dextrins			●	
To produce light or low calorie beers			●	
To increase amino nitrogen content of the wort specially when a large part of malt is replaced by adjuncts				●

FERMENTATION	AMYLYVE AN2300L Fungal alpha amylase	AMYLYVE AG300L Fungal glucoamylase	PROLYVE PAC 30L Fungal protease
To improve the level of fermentable sugar (mainly maltose) to reach higher attenuation limits or when diastasic power of the malt is deficient (deficiency in beta-amylase)	●		
To decrease the level of residual non fermentable carbohydrates		●	
To produce perfect light or low calorie beers		●	
To enable to work in acidic conditions during fermentation stage to improve free amino acid nitrogen content			●
To improve fermentation when free amino acid nitrogen content is limited			●

FILTRATION	GLUCALYVE PB750 Fungal beta glucanase	FILTERLYVE AGL Fungal beta glucanase	FILTERLYVE AXC Fungal xylanase	FILTERLYVE BS Bacterial beta glucanase	SUPERLYVE TS Xylanase and beta glucanase	SUPERLYVE 4TR Bacterial beta glucanase
To use for the production of wort from cheaper raw materials (barley, maize, various raw grains)	●					
To improve wort and beer filtration rates	●					
To improve beer filtration, save filter aids and process time		●				
To use during fermentation when the fermenting beer still contains high levels of beta glucans, in order to speed up filtration and also solve potential beta glucan haze problems		●				
To improve wort and beer filterability			●			
To brew with barley malts in conjunction with malted or raw wheat			●			
To work with mash press filters				●		
For barley malts, in conjunction with or without adjuncts				●		
To improve filtration and yield (should be used at mashing stage together with liquefaction enzymes like AMYLYVE UHT for wort viscosity reduction, glucose yield optimization)					●	
To improve wort filterability						●

BEER STABILIZATION	LYPAINE 6500L Plant protease
To prevent chill haze	●
Economical and easy to use product prior to final filtration	

Standard packaging: 25Kg

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