

# BREWLYVE

## FOR BREWING & DISTILLING

A wide range of **GMO-free enzymes** solutions for each step of your production of beers and spirits.

COOKING

MASHING

FERMENTATION

CHILL HAZE PREVENTION

MEMBRANE CLEANING



soufflet  
BIOTECHNOLOGIES  
Your enzyme partner since 1989

invivo

# BREWLYVE FOR BREWING & DISTILLING

**A range dedicated to breweries and distilleries.**

Enzymatic solutions to optimize the standard process of beer production or to enable brewers to work with more adjuncts (wheat, barley, rye, oat, maize and other grains).

COOKING	ENZYMES	PRODUCT	DOSAGE (g/ton)	T°C - Reaction time
Starch solubilization of unmalted grains at temperature > 66°C : corn, rice, sorgho	High temperature alpha-amylase	<b>BREWLYVE HTA</b>	400-600	80 / 90°C -30min.
Viscosity reduction at high temperature (sorgho)	Thermostable fungal betaglucanase	<b>BREWLYVE BG TE</b>	100-200	80 / 90°C-30min.

MASHING	ENZYMES	PRODUCT	DOSAGE (g/ton)	T°C - Reaction time
Starch solubilization of unmalted grains at temperature < 66°C : for wheat, rye, barley	Bacterial alpha-amylase	<b>BREWLYVE MTA</b>	600-1200	Mashing temperature
Viscosity reduction in mashing - to be adapted according to the type of grain	Fungal cellulase & betaglucanase	<b>BREWLYVE CELL</b>	Barley, rye : 200-400 Wheat : 200-300	
	Fungal betaglucanase	<b>BREWLYVE BGF 1500L</b>	300-500	
	Bacterial betaglucanase	<b>BREWLYVE BG TE</b>	300-500	
Viscosity reduction - complementary for wheat and rye	Fungal xylanase	<b>BREWLYVE XYL 1500 L</b>	40-80	
Ready to use combination of xylanase and glucanase	Enzymatic combination	<b>BREWLYVE WF</b>	200-400	
All in one solution for the mashing step	Enzymatic combination	<b>BREWLYVE 360</b>	300-500	
Protein hydrolysis for protein solubilization	Neutral bacterial endoprotease	<b>BREWLYVE NP900</b>	200-400	

COOKING	ENZYMES	PRODUCT	DOSAGE (g/ton)	T°C - Reaction time
Release of fermentable sugars (maltose) & dextrans : fermentation time reduction	Fungal alpha-amylase	<b>BREWLYVE FA 2300L</b>	100-200	Mashing temperature
Release of fermentable sugars (glucose) : fermentation time reduction - production of low calory beer	Fungal gluco-amylase	<b>BREWLYVE AG L</b>	600-1000	
Protein hydrolysis - nitrogen suitable for the yeast	Acidic fungal protease	<b>BREWLYVE PAC</b>	30-50	
Hop flavor & beer aroma enhancement	Fungal betaglucosidase	<b>BREWLYVE AROMA</b>	5g/hl beer	

CHILL HAZE PREVENTION	ENZYMES	PRODUCT	DOSAGE (g/ton)	T°C - Reaction time
Protein hydrolysis-reduction of protein polyphenol complex in chill haze in finished beer	Plant protease	<b>BREWLYVE PAP 6500L</b>	1-2g/hl beer	After maturation and before pasteurization

MEMBRANE CLEANING	ENZYMES	PRODUCT	DOSAGE (g/ton)	T°C - Reaction time
Fouling compounds hydrolysis - for membrane cleaning	Enzymatic combination	<b>BREWLYVE MC</b>	2% in CIP	50°C - 1h

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