OPTI-MASH

MADE WITH TECHNOLOGY BY DSM

Product Description: Enzyme containing alpha- amylase derived from a strain of *Bacillus licheniformis*

Product Applications: Improves starch liquefaction of brewing adjuncts

The starches of grains such as maize, rice, wheat, and sorghum can have gelatinization temperatures greater than 76°C- 78°C. At this temperature different amylases from barley are inactivated. OPTI-MASH alpha-amylase ensures starch liquefaction when using adjuncts in the mash bill.

Directions:

A mash pH of 6.5 will ensure maximum efficiency. Dilute product in water prior to use to facilitate mixing. It will deactivate during the kettle boil.

Application	Dosage	Time
Some barley used	220-280 mls/ ton of adjunct	Add at beginning of mash-in
No barley used- all adjunct	300-400mls/ ton of adjunct	Add at beginning of mash-in

Product Specs:

Temperature should be used between 40°C and 75°C

Hold product at 4-8°C.

Stable for 12 months.

Contains Sodium Benzoate

This product is not a GMO

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