



FORMULATION

Amyliz Attenu Plus is an enzymatic preparation based on amyloglucosidase and pullulanase, used during fermentation to achieve full beer attenuation.

APPLICATION FIELD

Amyliz Attenu Plus ensures the hydrolysis of starch and dextrins, regardless of the raw materials used in brewing, into fermentable sugars. Under these conditions, a higher alcohol content is achieved without affecting the ratio of esters to higher alcohols in the beer.

This enzyme can therefore be used for both bottom-fermented beers such as Lagers and for specialty beers.



RECOMMENDED DOSAGE

- **Dosage:** 2 - 5 g/hL

Dosage should be adjusted according to the quality of raw materials, fermentation temperature, and the initial wort density (°P).

INSTRUCTIONS FOR USE

- Amyliz Attenu Plus is added to the cold wort at the start of fermentation, ideally at the beginning of transfer from the whirlpool outlet through the cooler to the fermentation tank, to ensure proper enzyme distribution.



SPECIFICATIONS

PHYSICAL

Appearance & colour	Brown liquid
pH	4 - 5
Density	1.1 - 1.3 g/mL
Enzymatic activity	Glucoamylase 1200 S-amylase -U/mL Pullulanase > 150 PLA Units

HEAVY METALS

Lead	≤ 5 mg/kg
Mercury	≤ 0.5 mg/kg
Arsenic	≤ 3 mg/kg
Cadmium	≤ 0.5 mg/kg

MICROBIOLOGICAL

Total viable germs	< 50 000 UFC/mL
Coliforms	< 30 UFC/g
Sulfite-reducing anaerobes	< 30 UFC/g
<i>Escherichia coli</i>	Absence in 25 g
<i>Salmonella</i>	Absence in 25 g
<i>Staphylococcus aureus</i>	Absence in 1 g
Mycotoxins	Negative
Antibiotic activity	Absent



STORAGE & PACKAGING

- 20 kg drum.
- Keep in a cold place, ideally between 4 and 10 °C, closed in its original packaging. A storage above 20°C may damage the enzyme properties. Store in its original sealed packaging, in a cool, clean, dry, and odor-free place. Respect the «Use By» date on the packaging. Use quickly after opening.

GN/05-11-2025. For the preparation of products intended for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Product produced in compliance with the purity specifications recommended for enzymes used in agri-food processes by the FAO/WHO Joint Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

