

AA-400 Enzyme

AA-400 is a thermo-stable alpha amylase enzyme that converts starch into dextrans during the cook process. For best results, it is added at the beginning of cook (when grains are added) at temperatures ranging from 170-190F. In addition to starch digestion, this enzyme also reduces viscosity, making it easier to achieve high gravity mashes. Use in combination with our GA-150 (added during fermentation) for optimized conversion and yields. For use in mashes with or without malted grains.

Characteristics: Thermo-Stable Alpha-Amylase Enzyme

Activity: 40,000u/ml (minimum)

Appearance: Brown Liquid

pH: 5.5-7.0

Specific Gravity: 1.10 to 1.25g/ml

Effect of pH: The enzyme is stable in the range of 5.0 to 10.0, and effective in the range of 4.8 to 7.0. The optimum pH range is 5.5 to 6.5.

Effect of Temperature: The optimum temperature for this product is in the 150-190° F range. Higher temperatures can reduce activity.

Mode of Activity: The enzyme hydrolyzes alpha -1,4 glycosidic bonds in starch and soluble dextrans under high temperatures. This enzyme is also able to quickly reduce viscosity of starch slurries to facilitate processing.

Storage: The product has a shelf life of one year if stored at or near room temperature, and for over one year if refrigerated. Avoid excessive sunlight, heat, and humidity, which can reduce activity.

Precautions: Inhalation of dust or aerosols may cause allergic reactions in sensitive individuals. Avoid unnecessary contact with the product. In case of contact with eyes or skin, flush thoroughly with plenty of water.

Suggested Usage: 1.6ml per 1 gallon of mash. Call for suggested usage recommendation on 10,000 gallons or more.

Available Sizes: 1.2kg, which is equivalent to an active liter; 4.38kg, which is equivalent to an active gallon; and 30kg.

