

**ENZYMES****AMG**

TECHNICAL DATA SHEET

## Description

Amyloglucosidase 300 is an enzyme that helps to increase the fermentability of wort. This product is ideal for the production of low carbohydrate beers and boosting alcohol yield in distilling applications. It is derived from a selected strain of an *Aspergillus sp.*

## Benefits

- Increases attenuation and alcohol yield
- Improved wort fermentability (RDF >83% depending on processing)
- An alternative to priming sugar
- Increases filterability
- Improves beer shelf life
- Ideal for use in packaged beers
- Reduces process time

## Principle

This enzyme is used to produce glucose, starting from the non-reducing ends of starch chains and dextrans. In brewing the result of this enzymatic action is the increase of the fermentability of wort.

The enzyme is active at normal wort and beer/ wash pH values, although it is rapidly inactivated at temperatures above 80°C.

Amyloglucosidase 300 finds versatile applications: in brewing, it can be introduced to craft low-carbohydrate, super-attenuated or high ABV (e.g. Brut IPA) beers; in distilling, it aids in maximising alcohol yield from malt and adjuncts.

### PRODUCT CODE

AMG

### COMMODITY CODE

35079090

### PACKAGING (kg)

1, 2 &amp; 28 Kg

### STORAGE

Keep in original container.  
Keep containers sealed when not in use.

### Temperature

Maximum storage temperature is 10°C.

Minimum storage temperature is 1°C.

Do not allow the product to freeze.

### Location

Store in cool conditions away from direct sunlight.

### Shelf Life

At the recommended storage conditions, two years from date of manufacture.

## Application & Rates of Use

This product can be added to one or more of the following addition points: mash conversion vessel, fermenter, or post-fermentation, depending on application. This product is effective at typical fermentation temperatures, but its optimum range lies between 40°C and 65°C. At pH 4-5, the enzyme can be deactivated by heating to 95°C for 10 seconds or in 30 to 60 seconds at 80°C.

When added to the mash, typical addition rates are 0.3-0.6 kg per tonne of dry grist depending on required outcome and application. To produce low-carbohydrate beers, typical addition rates in the fermenting vessel range from 3 to 8 g/hL of wort, depending on factors such as temperature, fermentation time, desired attenuation, and the sugar spectrum.

The activity of Amyloglucosidase 300 is expressed as GAU/ml. One GAU produces 1 gram of reducing sugars per hour from 4% soluble starch, under assay conditions of pH 4.2, and a temperature of 60°C for 60 minutes.

## Guidelines For Use

- Check that the product is within its shelf life before use
- Experiment with additions to determine the minimum effective rates
- Read the Safety Data Sheet prior to use
- Care should be taken to avoid skin contact when handling

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the '**Product Specification Sheet**' or contact us on:  
**+44 (0) 115 978 5494 | [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)**

	Product name : Amyloglucosidase 300
	Product code: AMG
For Health & Safety Information refer to the Safety Data Sheet.	Doc Ref: TDS006
	Issue Date: 19/02/2025
	Issue Number: V01
	Written by: Celina Dugulin
	Authorised by: Iain Kenny