

ENZYMES

ATTENUAID

TECHNICAL DATA SHEET

Description

Attenuaid is an α -amylase enzyme preparation from a fungal source (*Aspergillus oryzae*) ideally added to chilled wort.

Benefits

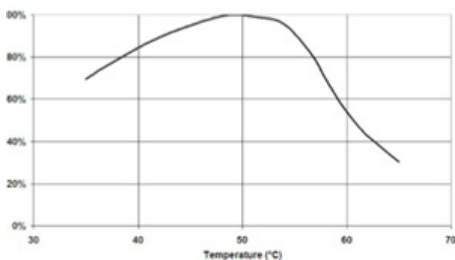
- Increased rate of fermentation with consistent spectrum of fermentable sugars
- Increased wort attenuation whilst retaining limit dextrins
- Can be used to remove hazes caused by residual starch
- Typically inactivated by pasteurisation

Principle

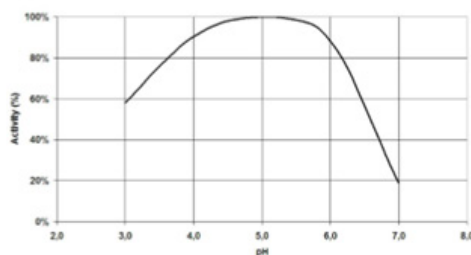
α -amylases target the α -1,4 linkages within starch molecules, breaking these bonds along the starch chain, producing a mixture of smaller oligosaccharides, including maltose, maltotriose, and larger dextrins. Fungal amylases are active at lower temperatures and pH levels appropriate for addition to wort on collection and finished beer.

The enzyme exhibits optimal activity at 50°C and pH 5, though it remains effective at lower pH levels and temperatures. However, it typically becomes inactive at mash temperatures exceeding 60–62°C.

Influence of temperature on activity



Influence of pH on activity



PRODUCT CODE

ATTENU AID-1K

COMMODITY CODE

35079090

PACKAGING (kg)

1 kg

STORAGE

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

Temperature

Optimal storage temperature is 10°C.

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

Attenuaid is best added to chilled wort whilst filling the fermentation vessel, to allow optimal mixing. For this application, the typical dose rate is 1-6 g/hL.

When added in the mash tun, dose rates range from 0.5–1.5 kg/MT of grist; however, care must be taken to maintain mashing conditions that prevent enzyme deactivation.

For potable alcohol production, dose rates can be increased to up to 1.6 kg/MT of grist.

Additionally, Attenuaid can be used during conditioning to remove residual starches, helping to prevent haze and filtration issues.

Guidelines for Use

- Check that the product is within its shelf life before use
- Ensure that the enzyme is well mixed / evenly dispersed throughout mash / wort
- Read the Safety Data Sheet prior to use

TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

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

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	Product code: ATTENU AID-1K
	Doc Ref: TDS012
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 19/02/2025
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