

ENZYMES

Zyme-O-Aroma Plus

Description

Zyme-O-Aroma Plus is a mixture of beta-glucosidase and arabinosidase developed to enhance aromatics in beer and cider by releasing additional linalool, a hop aromatic (lavender, citrus, floral) from hops.

Properties

- Standardized at an activity of 2000 β GLU/g
- Density 1.1–1.25
- pH 3.5–5.0

Use

Beta-glucosidase cleaves a non-aromatic component of hops linalyl glycoside into a fermentable sugar (glucose) and an aromatic hop oil (linalool). Linalool enhances lavender, citrus and floral notes in beer and cider. Efficacy depends on hop variety used. When optimized, aroma qualities are enhanced.

Dosage and Addition

Recommended dosage rate: 10–20 mL/hL beer (12–23 mL/bbl). Optimization based on dry hopping procedures (temperature, agitations, etc.) is highly advised. Dilute in a small quantity of cool water (DA water if post-fermentation) before addition to allow for optimal dispersion. Add to the fermenter and ageing tank after dry hopping. Bench trials recommended to determine correct dosing rates.

Please contact your ATPGroup Brewing Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store refrigerated in original container for best activity retention. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

1 kg and 25 kg packaging

Product for Professional Use Only.

Non-GMO, allergen-free.

Please refer to the SDS for safe handling requirements.