

CELLAR  SCIENCE

BRUTZYME

PRODUCE DRY “BRUT” BEERS

WHAT IS BRUTZYME?

Brutzyme is an enzymatic blend used to produce dry beers. Perfect for making Brut IPAs or any other style where a low gravity, dry finish is desired. Amyloglucosidase, alpha amylase, and pullulanase combine to enable the hydrolysis of starch and dextrins into fermentable sugars that yeast can ferment.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Standardized enzymatic preparation based on α -amylase, amyloglucosidase, pullulanase and other dextrinases.

DOSAGE AND INSTRUCTIONS FOR USE:

For Home Brewing: Add 1/4 tsp per 5 gallons at the beginning of fermentation. Brutzyme can be added directly to the fermenter at the same time yeast is pitched. Works best at a temperature range between 50-68°F and a pH of 4-5.5.

For Professional Brewing: Add 2-3 ml per bbl at the start of fermentation. Perform bench trials to determine your optimal usage or start with dosage of 4 ml per bbl and adjust as needed on future batches. Works best at a temperature range between 50-68°F and a pH of 4-5.5.

PACKAGING AND STORAGE:

Store at temperatures under 70°F.

- 1 oz. Jar
- 32 oz. Bottle

ADDITIONAL INFORMATION

- This product is GMO free.