

Description

Trizyme is a liquid enzyme preparation specially formulated for use in the mash tun. It is a blend of α -amylase, β -glucanase and neutral proteases from approved bacterial sources.

Benefits

Trizyme has been developed to assist with mash tun and lautering problems including:

- Poor extract
- · Slow run-off
- · Inadequate production of assimilable nitrogen

In the fermenter, Trizyme will combat problems including:

· Slow and/or incomplete fermentations

Principle

Trizyme is a versatile enzyme complex formulated to mitigate the challenges of using poor-quality or under-modified raw materials. It is particularly effective when working with unmalted adjuncts, such as barley, by supplying α -amylase, protease, and β -glucanase. These enzymes ensure the production of high-quality worts with satisfactory extract levels, optimal assimilable nitrogen, and the desired degree of fermentability.

PRODUCT CODE

TRIZ

COMMODITY CODE

35079090

PACKAGING (kg)

5 & 25 kg

STORAGE

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

Temperature

Maximum storage temperature 10°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

Typical Addition Rates:

- · Malt: 200-700 g per tonne
- · Barley Adjuncts: 1–2 kg per tonne

For the best results, distribute Trizyme evenly throughout the mash. It can be added during mashing-in or immediately afterwards.

Guidelines For Use

- · Check that the product is within its shelf life before use
- · Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

+44 (0) 115 978 5494 | 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

MURPHY & SON	Product name : Trizyme
	Product code: TRIZ
	Doc Ref: TDS082
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 05/02/2025
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