

# TECHNICAL INFORMATION SHEET: AMS - LIQUOR TREATMENT

## Description

AMS is a formulated blend of ready for use food grade acids used to reduce alkalinity and to increase desirable ions in product waters. It is primarily designed for use in the brewing industry as a liquor treatment.

Contains E513 and E507

## Benefits

- Reduces the alkalinity levels of brewing liquor.
- Gives optimum pH levels throughout the whole brewing process.
- Stimulates maximum enzyme activity during mashing.
- Improves extract yield and fermentability.
- Improves wort run off, clarity and stability.
- Adds chloride and sulphate ions in suitable proportions.

PRODUCT NAME:  
AMS

PRODUCT CODE:  
AMS

COMMODITY CODE:  
2807000

PACKAGING:  
12.5, 25, 200 AND 1000  
KG



## TECHNICAL SUPPORT

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

## REGULATORY COMPLIANCE INFORMATION

Refer to the Product Specification Sheet or contact us on

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

## HEALTH & SAFETY INFORMATION

Refer to the Safety Data Sheet (SDS)

## Principle

The objective of liquor treatment is to convert incoming water supply into acceptable brewing liquor. When applied correctly all the steps throughout the brewing process will be at the optimum pH.

## Application

AMS can be added to either the cold or hot liquor tank and should be thoroughly mixed. Time should be allowed to release the carbon dioxide produced by the neutralisation of excess carbonate. Please take into account any residual treated liquor when topping up your tank as this will affect alkalinity levels. Addition of AMS to the cold liquor tank has the added benefit of preventing scale build up on the heating elements. AMS can also be used in pH trimming of wort and finished products (such as hard seltzer) to reduce pH.

## Rates of Use

Addition rates for AMS are dependent on the levels of alkalinity and other important ions present in your untreated liquor as well as target profile / beer style being produced.

35ml of AMS per hl of water reduces the alkalinity by 64 mg/litre (ppm) and increases chloride levels by 22.5 mg/litre (ppm) and sulphate levels by 31 mg/litre (ppm).

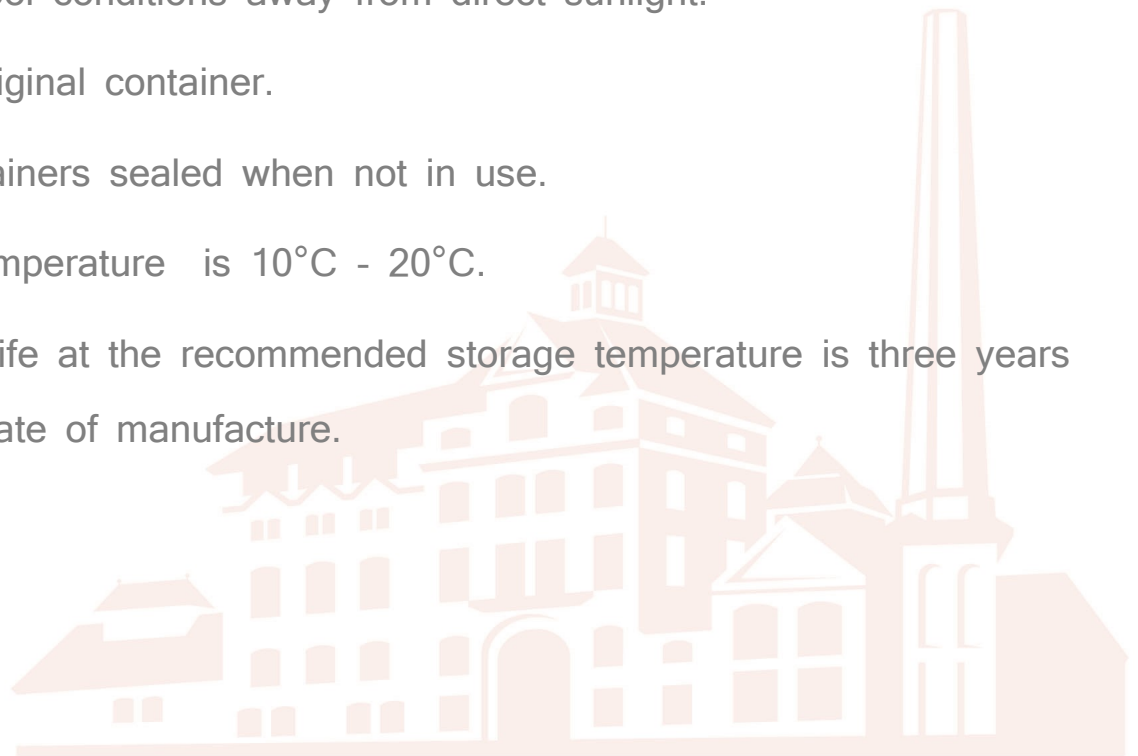
When used in pH trimming, a lab scale trial should be carried out before addition.

## Guidelines for use

- Check that the product is within its shelf life before use
- Test your water regularly to obtain ideal dosage rates for the best results
- Read the Safety Data Sheet prior to use

## Storage and Shelf life

- Store in cool conditions away from direct sunlight.
- Keep in original container.
- Keep containers sealed when not in use.
- Storage temperature is 10°C - 20°C.
- The shelf life at the recommended storage temperature is three years from the date of manufacture.



<b>PRODUCT</b>	AMS	<b>PRODUCT CODE</b>	AMS
<b>ISSUE No.</b>	9	<b>DATE</b>	27/03/23
<b>WRITTEN BY</b>	Celina Dugulin	<b>AUTHORISED BY</b>	I Kenny