



Description

Alpha is a thermostable alpha-amylase derived from *Bacillus licheniformis*.

Benefits

- Fast, effective viscosity reduction
- Supports low water-to-grist ratios
- High adjunct liquefaction performance
- Reduces processing costs

Principle

Alpha-amylase enzymes break down long starch chains into smaller dextrins during the brewing process, reducing viscosity and enabling efficient sugar extraction. They play a crucial role during mashing and adjunct liquefaction. By improving starch conversion, alpha-amylases enhance brewhouse efficiency and support consistent wort quality.

PRODUCT CODE

ALPHA-1K
ALPHA-5K

COMMODITY CODE

35079090

PACKAGING (kg)

1,5 kg

STORAGE

Temperature

Maximum storage temperature is 10°C.

Location

Cool, sealed and away from sunlight.

Shelf Life

At the recommended storage conditions, two years from date of manufacture.

Application & Rates of Use

It is recommended to add ALPHA to the cereal cooker before cooking or directly into the mash to prevent starch-positive wort.

For potable alcohol production, add ALPHA before cooking and/or at liquefaction, depending on your process setup.

In cereal cooker: 0.1-0.6 kg/MT adjunct

In Mash: 0.05-0.2 kg/MT cereal

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

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	Product code: A L P H A - 1 K
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For Health & Safety Information refer to the Safety Data Sheet.	Authorised by: Iain Kenny