

ENZYMES

AMG

TECHNICAL DATA SHEET

Description

Amyloglucosidase 300 is an enzyme that helps to increase the fermentability of wort. This product is ideal for the production of low carbohydrate beers and boosting alcohol yield in distilling applications. It is derived from a selected strain of an *Aspergillus sp.*

Benefits

- Increases attenuation and alcohol yield
- Improved wort fermentability (RDF >83% depending on processing)
- An alternative to priming sugar
- Increases filterability
- Improves beer shelf life
- Ideal for use in packaged beers
- Reduces process time

Principle

This enzyme is used to produce glucose, starting from the non-reducing ends of starch chains and dextrins. In brewing the result of this enzymatic action is the increase of the fermentability of wort.

The enzyme is active at normal wort and beer/ wash pH values, although it is rapidly inactivated at temperatures above 80°C.

Amyloglucosidase 300 finds versatile applications: in brewing, it can be introduced to craft low-carbohydrate, super-attenuated or high ABV (e.g. Brut IPA) beers; in distilling, it aids in maximising alcohol yield from malt and adjuncts.

PRODUCT CODE

AMG

COMMODITY CODE

35079090

PACKAGING

1kg

2kg

28kg

STORAGE

Keep in original container

Keep containers sealed when not in use

Temperature

Recommended storage temperature

1°C - 10°C

33.8°F - 50°F

Do not allow the product to freeze

Location

Store in cool conditions away from direct sunlight

Shelf Life

At the recommended storage temperature, 24 months from the date of manufacture

Application and Rates of Use

This product is recommended to be added in mash at mashing-in or right after mashing-in, but can also be added into the fermentor. AMG is ideally added at temperatures below 70°C at pH 4-5, the enzyme can be deactivated by heating to 95°C for 10 seconds or in 30 to 60 seconds at 80°C.

When added to the mash, typical addition rates are 0.3-0.6 kg per tonne of dry grist depending on required outcome and application. To produce low-carbohydrate beers, typical addition rates in the fermenting vessel range from 3 to 8 g/hL of wort, depending on factors such as temperature, fermentation time, desired attenuation, and the sugar spectrum.

Guideline for use

- Check that the product is within its shelf life before use
- Experiment with additions to determine the minimum effective rates
- Read the Safety Data Sheet prior to use
- Care should be taken to avoid skin contact when handling

TECHNICAL SUPPORT

+44 (0) 115 978 5494


techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet'

+44 (0) 115 978 5494

compliance@murphyandson.co.uk

	Product name : Amyloglucosidase 300
	Product code : AMG
For Health & Safety Information refer to the Safety Data Sheet	Doc Ref : TDS006
	Issue Date : 27/05/2026
	Issue Number : V02
	Written by : Celina Dugulin
	Authorised by : Iain Kenny