



Beerzym® HopFlower

Aroma-releasing enzyme preparation for use in beer production

Product Description

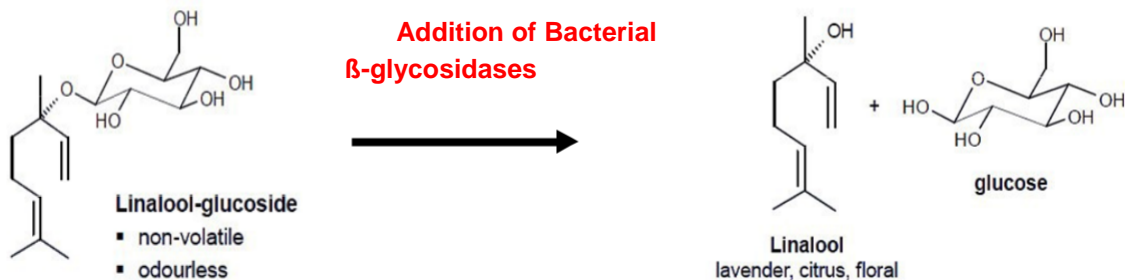
Beerzym® HopFlower is a highly active β -glucosidase enzyme preparation used for the enhancement of hop flavor and aroma. It increases the extraction ratio of the flavor active components in hops. Beerzym® HopFlower is recommended for use in all beers containing hops and especially in beers with larger amounts of hops and very hoppy flavor notes. Beerzym® HopFlower is especially effective in "dry-hopped" beers. The product complies with all food grade laws and regulations currently in effect.

Activity

Beerzym® HopFlower acts on the glucosides found in hops and releases the flavor active component of the molecule. Glucosides have an aroma component bound to a glucose component. The purpose of the enzyme preparation is to release the aroma components. The overall increase in aroma intensity is dependent on the hop variety, but generally the extraction rate is 25 - 30 % higher than without the use of Beerzym® HopFlower.

To better understand the mechanism of aroma release, see the following diagram:

Monoterpenol release by glycosidases



Dosage

The following Standard Dosage is recommended: 10 - 20 mL/hL beer (12 - 23 mL/bbl.)

For greatest efficiency, we recommend adding the Beerzym® HopFlower at the start of the "dry hopping" process. However, Beerzym® HopFlower can also be dosed anytime post fermentation.

Storage

Beerzym® HopFlower has a shelf life of 36 months when stored at temperatures between 0 °C - 10 °C (32 °F - 50 °F). Higher storage temperatures may lead to reduced activity. Temperatures above 20 °C (68 °F) should be avoided at all times. The product will ship without refrigeration, which does not negatively affect the product or its activity since the exposure is very short term. Close storage containers tightly and use the enzyme preparation as soon as possible once opened.

Note

Please follow all federal, state, and local rules, and regulations when applying Beerzym® HopFlower.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imperfections of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.ersloeh.com.
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