



Beerzym HopFlower

Aroma-releasing enzyme preparation for use in beer production

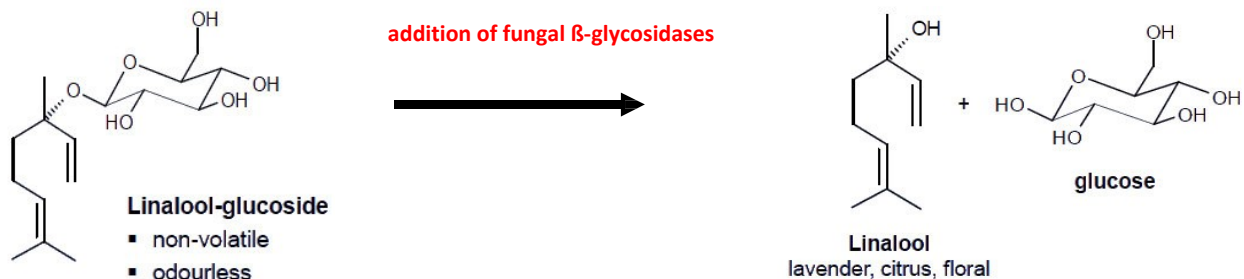
Product description

Beerzym HopFlower is a highly active β -glucosidase enzyme preparation used for the enhancement of hop flavor and aroma. It is recommended for use in all beers having a hop aroma and flavor profile, but is especially effective in “dry hopped” beers. The product complies with the laws and regulations currently in force.

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 aim of the enzyme preparation is to release the aroma component. The overall increase in aroma intensity is hop variety dependent.

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 (12 – 23 mL/Bbl) of beer.

For greatest effect we recommend the addition of the enzyme at the start of “dry hopping”. Beerzym HopFlower can also be dosed any time post fermentation.

Storage

Beerzym HopFlower has a shelf life of 36 months when stored at optimal temperatures of 0 – 10 °C (32 – 50 °F). Higher storage temperatures lead to reduced activity. Temperatures above 20 °C (68 °F) should be avoided. Seal storage containers tightly and use the enzyme preparation as soon as possible.

Please note

When applying Beerzym HopFlower follow all applicable governmental regulations.