

Mash Liquefaction

SIHA[®] Distillery Enzyme SK Plus

SIHA Distillery Enzyme SK Plus is a new, highly effective enzyme preparation for the optimization of mash liquefaction. The resulting increase in surface area enables the yeasts to quickly reach high final attenuation. Complete mash disintegration promotes maximum alcohol yield and flavor release.

The specific advantages of SIHA Distillery Enzyme SK Plus:

- High-performance preparation with optimum enzyme activity
- Promotes maximum possible mash liquefaction

Complete mash disintegration leads to:

- Fruit mashes that are better pumpable and fermentable
- Rapid pre-fermentation and safe end fermentation
- More aromatic fermentation for high-quality distillates
- High final attenuation and increased yield
- Better cost effectiveness
- Increased flavor release
- Reduction of the natural methanol content
- Simple system cleaning

Application

SIHA Distillery Enzyme SK Plus has to be in intense contact with the mash to be disintegrated. We therefore recommend adding the enzyme continuously during mashing. Complete distribution in the fermentation vessel ensures maximum mash disintegration. Mixing through pumping and stirring is advantageous.

The most effective temperature range for the enzyme application is 59 – 104 °F (15 – 40 °C). If the mash temperature is below 59 °F (15 °C), the quantities should be increased by approximately 50%.

Application	Fermentation temperature in °F (°C)	Dosage fl dr/100 lb (ml/100 kg)
Apple mash	54 – 86 (12 – 30)	0.74 – 0.98 (6 – 8)
Pear mash	54 – 86 (12 – 30)	0.49 – 0.61 (4 – 5)
Plum mash	54 – 86 (12 – 30)	0.24 – 0.37 (2 – 3)
Jerusalem artichoke mash	54 – 86 (12 – 30)	1.84 – 2.45 (15 – 20)

Safety

When used and handled correctly, there are no known unfavorable effects associated with SIHA Distillery Enzyme SK Plus.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

SIHA Distillery Enzyme SK Plus is delivered in convenient polythene bottles with reclosable screw cap.

SIHA Distillery Enzyme SK Plus should be stored in a cool and dry place. At a storage temperature of 68 °F (20 °C), it remains fully active for three months; subsequently, activity is expected to drop by 1 – 2% per month.

Delivery Information

SIHA Distillery Enzyme SK Plus is sold under article no. 95.266 and is available in the following package size:

2.2 lb (1 kg) PE bottle

Certified Quality

During the production process, SIHA Distillery Enzyme SK Plus is constantly monitored to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packaging.

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