

低温挤压加酶大米作啤酒辅料的糖化试验 Saccharification Experiments of Extruded at Low Temperature Rice Beer Adjunct with Enzyme Preparation Added

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摘要: 研究了低温挤压加酶大米啤酒辅料在挤压机内的淀粉降解过程, 以及挤压添加耐高温 $\alpha$  淀粉酶大米啤酒辅料的主要挤压参数对麦汁考察指标的影响规律。啤酒厂的生产试验表明, 挤压加酶大米辅料麦汁的浸出物收得率比对照的传统不挤压大米啤酒辅料的麦汁浸出物收得率高2.10~3.57个百分点, 且在糊化过程中遇水不结块。同时省去传统啤酒辅料100℃煮沸液化工序。 The starch degradation process extruded at low temperature rice beer adjunct with enzyme preparation added in extruder and the influence regularity of main parameters in rice beer adjunct with added high temperature resistant  $\alpha$ -amylase extruded at low temperature on main observed indexes for extruded rice adjunct with above amylase added were analyzed. The research results at the beer brewery indicated that the recoverable ratio of wort extract for extruded rice adjunct with enzyme preparation added was 2.10%~3.57% more than that of traditional rice adjunct without extruded and the rice beer adjunct with added enzyme preparation extruded at low temperature was not agglomerated in the water when mashed. Meanwhile the working procedure of traditional beer adjunct boiled at 100℃ was omitted.

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