

Namysłów Brewery case study

The Namysłów Brewery in Poland boasts a tremendous heritage with brewing having taken place for over 600 years. Its records stretch back to the 14th century – in documents signed on 30th April 1321, Prince Konrad I of Oleśnica and Namysłów mentioned the malt and brewhouse in the town of Namysłów.



Today in Namysłów there stands a modern 600,000 hectolitre brewery, boasting a technologically advanced Steinecker brewhouse, a Kronos bottling line and a Simonazzi can line. The brewery has been certified with internationally recognised quality systems, such as ISO 2200 and HACCP.

Since 1999 Namysłów has been owned by the Chicago Poland Investment Group, whose major partner is Mike Gostomski from Winona, Minnesota, USA. His son, Ryan, who is fluent in Polish, Swedish and German and is a graduate of Weihenstephan, is now an export manager at the brewery.

Most of Namysłów's production is sold in Poland, with small percentages exported to Australia, the United Kingdom and the United States. However, the brewery is keen to expand its export sales. While it can produce beer with the required six month shelf life, it wants to extend its shelf life to ensure product quality over greater distances.

Enter DSM Food Specialties and Brewers Clarex™. Brewers Clarex is a highly concentrated solution of a food grade, acid stable enzyme that exhibits a strong preference for cleaving protein chains next to proline residues. The enzyme is added during the primary fermentation phase and is currently marketed as an alternative to PVPP and/or silica treatments.

The efficacy of the enzyme is illustrated by the fact that quantities of not more than two ml/hl wort are required to prevent chill haze formation and to produce beers that are completely stable. Furthermore, Brewers Clarex is a processing aid – it is not necessary to declare it as an ingredient on packaging.

"Brewers Clarex is a breakthrough. It is very cost effective and can be immediately incorporated into the current brewing process without the need for additional investment. Brewers Clarex is an easy to use enzyme that has improved the taste and clarity of our products."

Namysłów spokesperson



Alternative methods of clarification use very old technology and are not as efficient unless they use very high dose rates combined with a long cold stabilisation process. Brewers Clarex is a much more cost-effective solution – its efficiency and efficacy are both proven. Furthermore, traditional chemical stabilisers generate significant amounts of waste that needs to be disposed.

By incorporating Brewers Clarex into the brewing process, brewers should be able to shorten their processing time. Moreover, Brewers Clarex saves water since there are no head and tail losses in the regenerated PVPP system or need for regeneration solutions, i.e. caustic soda and acid.

Brewers Clarex was launched at the European Brewing Congress in Prague 2005. DSM constantly reviews its products and looks for additional improvements and functionalities to better serve the needs of its customers.

Recent research at an international brewing institute, for example, has conclusively shown that the use of Brewers Clarex allows the brewmaster to remove the cold stabilisation process. The research revealed that post-fermentation cold maturation can now be achieved at 7°C and in half the time – saving the brewery both energy and money.

At Namysłów Brewery, DSM's brewing experts recommended a Brewers Clarex dose rate based on malt ratio, initial gravity and required beer shelf life. Also, Brewers Clarex treated beers from the brewery were sent to DSM, where brewing experts monitored and analysed the colloidal stability in order to further optimise the dose rate.



"With the increased shelf life we can now achieve using Brewers Clarex, we are able to target consumers abroad that were previously out of our market reach. The improved beer quality and greater stability is attracting a lot of interest from both the domestic and export markets."

Namysłów spokesperson

Tests using Brewers Clarex at Namysłów on worts of 12P, 14.1P and 18.5P indicated shelf life could be prolonged to over eight months – and, importantly, with a significant improvement in flavour stability.

Namysłów is delighted not only that Brewers Clarex is extremely easy to use but that product shelf life increased by over 50%. This gives them the much needed confidence to go ahead and search for new overseas markets.

The perception of improved beer quality is not just internal but external as well. Namysłów was recently awarded two gold medals at the XV Autumn Brewers Convention, where a demanding panel drawn from breweries across Poland evaluated the aroma, mouthfeel, flavour and bitterness of beers.

There are bottom line benefits accruing from use of Brewers Clarex. It is estimated that the new application could save Namysłów energy costs in the region of 100,000 euros per million hectolitres produced.