## ABSTRACT

Amylase is an enzyme that can break down starch into its monomers i.e., dextrin and maltose. This enzyme has versatile applications in bioethanol production, as a detergent additive, food and beverage, textile, and pharmaceutical industries. This research mainly aims to isolate new strains and check their amylolytic activity, optimization, and purification of the amylase enzyme. The isolated strain was identified by 16S rRNA sequencing as Brevibacillus thermoruber. Different parameters such as media, temperature, pH, time of incubation, carbon and nitrogen sources, inoculum size, and metal ions were optimized for maximum amylase production. B. subtilis and Br. thermoruber showed the optimum amylase production after 48 hours of incubation, 4% inoculum size, maltose as a carbon source, and yeast extract as a nitrogen source at 37 °C and 55 °C respectively. B. subtilis grew best at pH 6 while Br. thermoruber grew both at acidic (pH 6) and alkaline conditions (pH 10). The optimum enzyme concentration and activity achieved were about 2.682 µg/ml and 178.82 U/ml respectively from B. subtilis while 2.366 ug/ml 157.77 U/ml correspondingly from Br. thermoruber. Different types of metal ions were also used for optimization, and it was observed that BaCl2 and CuSO4 showed a slight effect, but MgSO4 has almost no effect on the enzyme activity of B. subtilis. However, BaC12, CuSO4, and MgSO4 have a strong effect on enzyme activity of Br. thermoruber. NiC12 has strong effects on the activity of both strains while CaC12 has a slight effect on the enzyme activity of Br. thermoruber as compared to other metal ions. Ammonium sulfate precipitation (10-70 %) was performed for the purification of amylase enzyme it was observed that B. subtilis enzyme precipitated out at 60% and its specific activity is about 216.48 U/mg/min and purification fold was 4.86 while Br. thermoruber precipitate out at 40% and its specific activity was about 176.235 U/mg/min and purification fold is 3.36. SDS PAGE was used to determine the molecular weight of the amylase enzyme which was about 72 kDa and 56 kDa of B. subtilis and Br. thermoruber. Amylase enzyme compatibility was checked with the commercial detergent, and it was concluded that heated detergent could not remove the ketchup stain from the fabrics but when it was mixed with amylase enzyme it showed much better results. Amylase enzyme can used for bioethanol production, rice husk was a much better source as compared to potato peel and a much higher quantity of bioethanol is produced by using rice husk.