



GALLOBREW

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 Highly reactive gall tannin



→ TECHNICAL DESCRIPTION

Gallobrew is a tannin which does not lend any bitter connotations to beers. The gallic tannin, thanks to its high reactivity towards proteins, optimises the clarification of the wort from the combined action of these enzymes with the oxygen (Lox, laccase). For this reason, its application during boiling safeguards the polyphenolic endowment of beers preventing their oxidation. **Gallobrew** does not cause any colour alteration and enables to preserve the aromatic freshness, by eliminating traces of reduced odours and other off flavors from cloudy worts.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Gallic tannin.

→ DOSAGE

7,5-10 g/hL of wort in the mashing tun.

→ INSTRUCTIONS FOR USE

Solubilize directly into the mashing tank.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

Reference: GALLOBREW_TDS_EN_1180620_BEER_Italy

