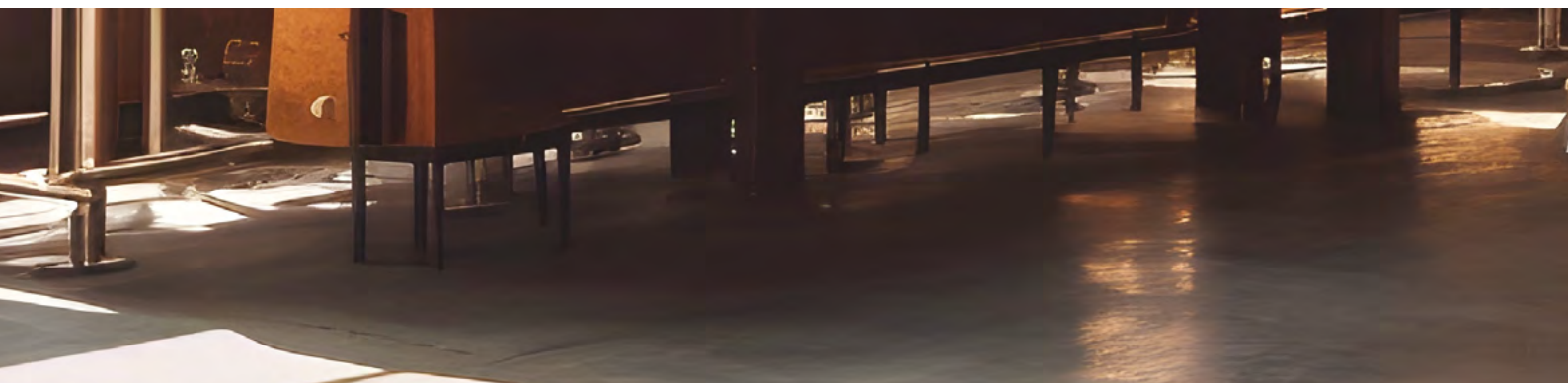




CATALOG

Brewline

SOLUTIONS FOR BREWERS



ENZYMES • YEASTS • NUTRIENTS • STABILIZATION • OAK

Brewline

SOLUTIONS FOR BREWERS

BREWLINE

Brewline® develops **solutions tailored** to each step of the **brewing process** and works on the creation of a **wide range of products**.

OUR VALUES

Human values based on **sharing**, seeking **excellence**, **responsiveness**, and **precision**.

A DEDICATED TEAM

Renowned **brewers & technicians** develop and offer the ideal solutions tailored to breweries. Our priorities are the **satisfaction** and **success of our partners** through **unique** and **privileged human exchanges**.

INNOVATION IN AN ANCESTRAL PROCESS

Building on our rich brewing heritage, our **research & development** laboratories leverage scientific and standards evolutions to deliver **sustainable technical innovations**.





EDITO

Dear Brewer Friends,

Producing and promoting an ever-expanding range of beers to meet consumer expectations suggests the use of numerous raw materials that can sometimes create constraints or issues during the manufacturing process or later when the finished product is on the market.

Technological aids address themes of **yield** and **stability**, reproducible with each batch.

Always **attentive to your needs**, the technical team at BREWLINE **passionately supports you** in identifying **optimization opportunities** and selecting tools that **meet the challenge of Quality**, in order to offer **pleasant, well-balanced**, and **stable** beers over time.

See you soon at your production site!

Philippe CARIO
Business Unit Manager



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Enzymes play an essential role during brewing. Brewline® offers a range of enzymatic preparations for process optimization and beer quality.

OUR ENZYMES

• BREWING ENZYMES •

AMYLIZ

Thermostable Alpha-amylase

Amyliz liquefies starch into fermentable sugars and soluble dextrins, reduces wort viscosity, and ensures standardization of brewing yield. Used during mashing.

Dose	150 - 350 g/ton of unmalted cereals
	200 g/ton of malt

Optimal T°C 40 - 90°C

Optimal pH 4,5 - 7,5

Packaging 1 kg & 20 kg drums

OPTIFLOW

Thermostable Beta-glucanase

OptiFlow hydrolyzes the beta-glucans from the wort, optimizes and reduces filtration time regardless of malt quality, and facilitates clarification in the Whirlpool.

Added at the beginning of mashing.

Dose	150 - 250 g/ton of malt
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Optimal T°C	40 - 90°C
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Optimal pH	4,0 - 7,0
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Packaging	1 kg & 20 kg drums
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NEW

OPTIBREW

Optimum enzyme complex for brewing

OptiBrew is an enzymatic complex that hydrolyzes both structural polysaccharides (glucans, xylans) and fermentable polysaccharides.

Such a formulation ensures compliance with wort filterability and viscosity, and thus attenuation according to the standards sought by the brewer. Added at the beginning of mashing.

Dose	250 - 500 g/ton of malt
	250 - 750 g/ton of unmalted cereals and specialty malts

Optimal T°C	40 - 90°C for main activities
	40 - 65°C for secondary activities

Optimal pH	4,0 - 7,0
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Packaging	20 kg drums
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AMYLIZ MAX

Glucoamylase

Amyliz Max is an enzymatic preparation concentrated in glucoamylase. It is a starch-degrading enzyme that also hydrolyzes dextrins and amylopectin into fermentable sugars.

Dose	Increased saccharification dose during the brewing process: 0.2 to 2.5 kg/ton of malt to calibrate residual attenuation up to 5%
	Dose to reduce the extract during the fermentation process: 5 - 10 g/hL for attenuation > 95%

Optimal T°C	≤ 65°C during brewing
	12 - 25°C during fermentation

Optimal pH	3,8 - 7,0
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Packaging	1 kg & 20 kg drums
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• COLD BLOCK ENZYMES •

AMYLIZ FINISHER

Fungal Alpha-amylase

Amyliz Finisher ensures the hydrolysis of starch still present in cold wort transferred to the fermenter.

Fungal amylase does not impact beer attenuation (does not affect limit dextrins) and naturally degrades over time.

Dose	1 - 5 g/hL
Optimal T°C	12 - 30°C
Optimal pH	3,5 - 5,5
Packaging	10 kg drums

AMYLIZ ATTENU PLUS

Amyloglucosidase

Amyliz Attenu Plus is an enzymatic preparation concentrated in pullulanase and glucoamylase that degrades all polysaccharides into fermentable sugars.

Ideal for the production of Light beers or those with a high alcohol content.

Dose	2 - 5 g/hL
Optimal T°C	12 - 25°C during fermentation
Optimal pH	3,8 - 5,5
Packaging	20 kg drums

NEW

OPTIFAN

Endopeptidase

OptiFan is an enzyme that degrades instable proteins responsible for cold-haze ($\leq 50\text{kDa}$).

Ideal for the production of gluten-free beers ($<20\text{ppm}$).

Added during fermentation, OptiFan releases amino acids and peptides favorable for yeast nutrition.

Dose	1,5 - 5 g/hL
Optimal T°C	12 - 65°C
Optimal pH	3,5 - 6,0
Packaging	1 kg & 10 kg drums



TO KNOW

OPTIFAN, an adequate response to modern production constraints.

Colloidal stabilization of beer is traditionally achieved through long cold storage (0°C to -2°C), or by using powdered stabilizers that adsorb polyphenols and unstable proteins.

The cost, losses, and ecological footprint must be considered and can sometimes lead us to consider an enzymatic alternative.

OPTIFAN, a non-GMO and non-self-cloning protease, is a technological aid that cuts sensitive proteins, including gluten, into small fractions during fermentation. This reduces the maturation phase, all the brewer has to do is keep a close eye on the unstable polyphenols in his beer.

Discussing with the technical team at BREWLINE can help you evaluate its benefits!





Brewline® develops and offers top-fermenting and bottom fermenting yeasts. Their profiles offer all the options to the Brewer, from the classic style of a pale ale or a wheat beer, to strains with distinct ester and higher alcohol characteristics, enabling the creation of beers under optimal and reproducible fermentation conditions. The characterization of the main strains was carried out in collaboration with the Brewing Sciences and Fermentation Technology department at the Meurice Institute in Brussels.

OUR BOTTOM FERMENTATION YEASTS (500G)

CLASSIC LAGER



Classic Lager is a true "must" for producing Helles, Pilsner, Schwarzbier, Bock, India Pale Lager, and Doppelbock. A delicate strain, capable of **highlighting the organoleptic qualities of the malts and hops selected** by the brewer.

It presents excellent alcohol tolerance (HGB up to 18°P) and excellent flocculation.

HIP-HOP LAGER



Hip-Hop Lager is a **flexible** yeast, ideal for standardizing production in the brewery. It is capable of fermenting at **various temperatures**.

- **From 12 to 15°C:** round beers with a neutral Berliner-type profile.
- **From 15 to 17°C:** Altbier, Kölsch, Steam Beer.
- **From 18 to 22°C:** perfectly suited for beers with dry hopping (IPA, NEIPA).

OUR TOP FERMENTATION YEASTS (500G)

POP ALE



Pop Ale is the ideal yeast for producing various styles of top-fermented beer. It ensures respect and expression of the brewer's recipe thanks to its neutrality and **slight fruity notes**.

It brings **harmony** to your beer. Ideal for producing Golden Ale, Bitter Ale, Amber Ale, IPA, APA, Porter, and Stout...

ROCK ALE



Rock Ale is a fast-fermenting yeast that has already won over many Craft brewers. It offers a high aromatic intensity with **fruity, floral, and spicy notes**.

Its aromatic profile, good attenuation, and low sedimentation make it ideal for producing light and refreshing beers such as Wheat, Saison...

FOLK ALE



Folk Ale is a strain suitable for Belgian-style beers. It produces **floral and spicy esters**. Its **authentic** profile and medium attenuation guarantee the smoothness and **roundness** of your beers.

Designed for the production of specialty beers.

JAZZ SOUR



Jazz Sour (*Lachancea Thermotolerans*) is a yeast that enables the production of sour beers.

It is capable of fermenting your wort to produce lactic acid and alcohol. Lactic acid production mainly occurs during the first days of fermentation.

This lactic acid brings the typical freshness of these beer styles while limiting the risks of contamination.

Jazz Sour can also be used in secondary fermentation, after a classic first fermentation (bottom with Classic Lager and top with Pop Ale or Rock Ale).

EXCELLENCE E2F



Excellence® E2F is a re-fermentation yeast highly appreciated by brewers.

Its characteristics of tolerance to high concentrations of alcohol and CO₂, combined with its great aromatic neutrality, strong sedimentation, and resistance to low pH, make it an indispensable tool for the re-fermentation of your beers.

Excellence® E2F is used with the addition of sugar, before bottling.

CHARACTERISTICS

YEASTS	FLOCCULATION / SEDIMENTATION	LIMIT ATTENUATION	ALCOHOL TOLERANCE (% VOL. ALC.)	DIACETYL PRODUCTION	FERMENTATION KINETICS	DOSAGE
CLASSIC LAGER	High	82 %	11 %	Low	Rapid (5 days*)	80 - 120 g/hL
HIP-HOP LAGER	High	10 - 16 °C : 70 - 75 %	8,5 %	Low	Rapid (4 - 7 days*)	
		16 - 22 °C : 80 - 85 %				
POP ALE	High	78 - 82 %	8,5 %	Low	Rapid (4 - 7 days*)	50 - 100 g/hL
ROCK ALE	Low	85 %	7,5 %	Low		
FOLK ALE	High	75 - 80 %	11 %	Low		
JAZZ SOUR	High	75 %	7 %	Low	Slow (> 10 days*)	80 - 120 g/hL
EXCELLENCE® E2F	High	85 - 90 %	17 %	Low	Depending on T°C conditions (2 - 5 days)	2 - 10 g/hL

*Test conditions: 12°P wort, inoculated at 80 g/hL and primary fermentation at 20°C

NUTRIENTS



Just as the choice of raw materials, brewing technology, and the brewer's imprint are important, managing yeast nutrition plays a fundamental role in beer production. Optimal fermentation requires perfect nutrition.

OUR NUTRIENTS

CRAFT ACTIVE

Specific Nutrient

Craft Active promotes yeast multiplication and limits fermentation risks.

Craft Active is a specific nutrient made from ammonium salt and vitamin B1 (thiamine) directly assimilable by yeast.

Dose	20 - 30 g/hL
Packaging	1 kg packets

TO KNOW

Just like the importance of the choice of raw materials, brewing technology, and the brewer's imprint, yeast and the management of its nutrition play a fundamental role in the production of beer and its sensory profile.



Using a specific nutrient during yeast rehydration significantly improves fermentation kinetics and enhances the aromatic expression, freshness, and complexity of the beer, thus allowing the production of beers that meet today's consumer preference criteria.

These are beers with very expressive, elegant and fruity notes, with a fresh, full, complex, intense, and generously long palate.

An improved yeast metabolism due to the addition of a nutrient also allows a greater synthesis of acetates and esters, essential components of beer aroma.

STABILIZATION



Every detail is important to ensure the beer remains as close to its bottled quality until the moment of tasting. Work on stability throughout the manufacturing process is essential to guarantee a quality product that is consistent with each batch produced. Brewline® provides tools to address all these issues and ensure good long-term beer preservation.

AROMATIC STABILIZATION: FIGHT AGAINST OXIDATION

MASH REDOX

Antioxidant for Brewing

Mash Redox effectively protects the wort against lipid oxidation in the mash tun. It significantly reduces the action of lipoxygenase (LOX), responsible for most off-flavors in the finished product. Thus, flavors of stale bread or cardboard (E-2 nonenal) no longer appear. Mash Redox is completely eliminated during the boiling phase and does not impact fermentation.

Dose 5 - 10 g/hL of wort depending on °P

Packaging 1 kg packets

BEER REDOX

Antioxidant for Beer

Beer Redox provides protection against oxidation and preserves the aromatic potential of the beer, with an addition just before bottling. Very useful for reducing dissolved oxygen in the finished product, it is not recommended for bottle-conditioned beers. Undoubtedly increases the longevity of the beer's organoleptic qualities. It can also be added during mashing, in the mash tun.

Dose 1 - 2 g/hL (1g of Beer Redox releases 2.5ppm of SO₂ in the beer)

Packaging 1 kg packets

NEW

MASH REDOX NATURE

Antioxidant for Brewing **ORGANIC** Beer



Mash Redox Nature protects the wort just as effectively by inhibiting lipoxygenase. The composition of this technological aid, free of SO₂, allows its use in brewing to produce organic beer, ensuring optimal aromatic freshness in the finished product. A scientific publication, conducted in collaboration with the University of Louvain-la-Neuve, is available from the Brewline R&D Department.

Dose 5 - 10 g/hL of wort depending on °P

Packaging 1 kg packets



"The use of **Mash Redox Nature** in brewing is essential, as it **prevents lipid oxidation** by inhibiting lipoxygenase (LOX). Such action enhances the **freshness of beers**, by a **strong reduction of off-flavors**, including cardboard notes (E-2-nonenal).

It also offers brewers the opportunity to start their mashing at lower temperatures, to **benefit from the endogenous enzymatic activities of malt**, without affecting the **organoleptic qualities of the beer**!

A publication made with UCLouvain-la-Neuve, Unit of Brewery and Food Sciences at the European Brewery Convention, is available on request."



Guillaume DESPORT • R&D Brewline by Lamothe-Abiet

ACIDE ASCORBIQUE

Acide Ascorbique is an antioxidant for non-fermented beer before bottling.

Effective in reducing the presence of dissolved oxygen.

Dose 1 - 5 g/hL

Packaging 1 kg packets & 25 kg drums

PYROSULFITE DE POTASSIUM

Pyrosulfite de Potassium in liquid solution for non-fermented beer before bottling.

1 g/hL provides 5 ppm of free SO₂ in the finished product.

Dose 0,5 - 1,5 g/hL

Packaging 1 kg packets & 25 kg bags

COLLOIDAL STABILIZATION

Brewline® supports you by offering multiple solutions tailored to your production tools and the beer produced. You decide on the technological aid for clarification and colloidal stabilization. All solutions using PVPP, Silica Sol, and Silica Gel are permitted under the **Reinheitsgebot** purity law.



Reinheitsgebot

SILICA SOL (LIQUID)

Silica Sol is a colloidal silica suspension. It enables beer clarification by connecting with sensitive beer proteins:

- At the end of boiling during brewing, the trub will be more compact, ideal for unfiltered beers or production above 14°P.
- In storage, the molecular weight of sensitive proteins coagulated with Silica Sol clarifies and accelerates yeast sedimentation.

Dose	
	20 - 40 g/hL of wort in the boiling tank
	Same dosage at the beginning of storage

Packaging	
	6 kg & 24 kg drums

GALLOTAN BEER

GalloTan Beer is a gallic tannin used:

- In the mashing tank to protect the wort from lipid oxidation, primarily by eliminating most soluble metals, thereby reducing metallic notes in the beer.
- In the boiling tank to optimize wort clarification: GalloTan Beer connects to some of the sensitive proteins, sedimenting with the trub or at the latest at the beginning of fermentation, removed during the first purge.

Dose	
	5 - 10 g/hL

Packaging	
	1 kg packets

POLYSTAB

Silica gel & PVPP

PolyStab is a colloidal stabilizer composed of polyvinylpyrrolidone - PVPP and SiO₂ - Silica Gel.

It acts by combined adsorption of polyphenols (proanthocyanidins or anthocyanidins), catechins (flavonoids), and sensitive beer proteins.

Its optimal formulation offers the choice of use during brewing or in beer filtration, depending on the equipment and type of beer.

Dose to brewing	
	5 - 20 g/hL at the end of saccharification or boiling
	20 - 60 g/hL in storage or during beer filtration

Packaging	
	10 kg bags

PVPP

Micro-granulated Polyvinylpyrrolidone

PVPP is made of pure micro-granulated polyvinylpyrrolidone - PVPP.

The stabilizer allows brewers to focus on stabilizing polyphenols, in cases where their proportion is too high, potentially affecting the beer with a risk of oxidation and/or colloidal instability.

Dose	
	10 - 30 g/hL during brewing and/or beer filtration

Packaging	
	1 kg packets & 10 kg bags

SILICA GEL (POWDER)

Silica Gel is the most effective SiO_2 - silica gel for stabilizing beers produced by adsorption of sensitive proteins responsible for colloidal haze, the infamous "chill haze."

Selective protein adsorption preserves color properties, pH, organoleptic qualities, and foam retention.

Silica Gel can be used during beer filtration.

Dose

10 - 30 g/hL in storage

20 - 60 g/hL during beer filtration, depending on the initial protein load and the chosen shelf life of the finished product

Packaging

15 kg bags

COLLE DE POISSON

Colle de poisson is particularly recommended for combined action of yeast sedimentation when it is slow or absent, as well as protein stability.

It quickly connects with yeast proteins to form a flocculating ensemble, promoting a compaction that optimizes losses.

Isinglass does not impact the organoleptic quality of the beer.

Dose

1 - 4 g/hL

Packaging

250 g packets

MICROBIAL STABILIZATION

LACTICIDE

Lacticide is an endo-glucanase based on lysozyme (E1105), specific to Gram-positive bacteria (*Leuconostoc*, *Lactobacillus*, and *Pediococcus*).

Its use inhibits the activity of lactic acid bacteria.

Lacticide serves as an alternative to sterile filtration or pasteurisation.

Dose

1 - 20 g/hL, depending on whether it is used as a preventive or curative treatment

Packaging

1 kg packets

SORBASOL

A yeast inhibitor, **Sorbasol** is composed of potassium sorbate (E202).

This preservative has antifungal properties that prevent yeast growth, which is particularly responsible for gushing in kegs and bottles.

Not recommended for bottle-conditioned beers.

Dose

1 - 4 g/hL

Packaging

1 kg packets & 25 kg cartons

GUMS & ACIDITY CORRECTORS



OUR GUM ARABICS

A wide selection based on your needs for foam stabilization. Brewline by Lamothe-Abiet's gum arabic is one of the historical products of our group. From the selection of raw materials in sub-Saharan Africa to the processing in our production facilities.

GOMME L.A.

Liquid

Gomme L.A. ensures the stability of a suspended haze and foam, with a target of ≥ 320 seconds (Nibem method), even when the foam-promoting protein content of the malts is low.

The stability of the foam will consistently be accompanied by a more intense and regular carbonation.

Dose	5 - 20 g/hL
Packaging	1.1 kg / 5.5 kg / 22 kg containers

GOMME L.A. BIO

Powder



For the production of organic beer, the use of certified organic gum arabic is available in powder form. It is recommended to dilute the gum in hot water ($+65^{\circ}\text{C}$) at a ratio of 1:10 to ensure good homogenisation and to deliver a sterile solution into the beer. **Gomme L.A. BIO** can be used during foam formation (bottle-conditioned beer).

Dose	5 - 10 g/hL
	20 - 30 g/hL in the case of a search for better beer volume
Packaging	2,5 kg packets

EXCELGOM

Micro-granulated

Excellence for both blonde beers and specialty beers seeking a more stable and intense foam. Added after the filtration of the beer or before bottling, ExcelGom is diluted in hot water ($+65^{\circ}\text{C}$) at a ratio of 1:10 to ensure good homogenisation and to deliver a sterile solution into the finished product. It can be used during foam formation (bottle-conditioned beer).

Dose	5 - 10 g/hL
	20 - 30 g/hL in the case of seeking a better beer volume
Packaging	1 kg / 5 kg packets & 25 kg bags

OUR ACIDITY CORRECTORS

ACIDE LACTIQUE

Controlling pH is a key parameter in beer production.

Acide Lactique allows for pH correction in the wort during the various stages of brewing.

Dose	Depending on the desired pH for the wort
Packaging	6 kg / 25 kg / 1200 kg containers

ACIDE CITRIQUE

Acide Citrique is used in brewing to correct the pH and add fresh notes to the wort and the beer.

Recommended for the production of alcohol-free beer, in combination with another acid to avoid any buffering.

Dose	Depending on the desired pH for the wort
Packaging	1 kg packets & 25 kg bags



Brewline® offers a complete range of carefully selected French and American oak chips to meet your production goals. This bespoke approach, with specific woods and repeatable profiles, allows for the enhancement of aromatic expression to reveal the character of your beers.

The French oak selected for Brewline® Chips comes exclusively from French forests and the species *Q. Robur* and *Q. Petraea*. The traceability established by Brewline® ensures the precise origin of the oak used, as well as the natural air-drying of the oak wood for a minimum of 24 months.

OUR FR & US CHIPS

CHIPS		AROMATIC PROFILE				
		Respect & fruit enhancer	Coconut notes & whisky lactone	Vanilla & indulgent notes	Toasted & spicy notes	Contribution to structure
FR	FRESH	●	•			•
	LIGHT	•	•			•
	NEW TOFFEE	•	●	•		•
	MEDIUM			•	•	•
	MEDIUM +			•	•	•
US	MEDIUM			●	•	•
	MEDIUM +			•	●	•



Our chips are available in 12 kg bags containing 2 nylon infusion nets of 6 kg each.

NEW



Discover the new TOFFEE chip:
a 100% French wood chip that is medium toasted.

TOFFEE

TYPE OF TOASTING



Coconut



Vanilla



Sweetness


The Toffee chip imparts very intense aromatic notes of fresh vanilla pods as well as intense notes of fresh coconut. On the palate, the Toffee will bring a great deal of sweetness.

• Packaging :

1 bag of 12 kg in PE lined with PET containing 2 nylon infusion nets of 6 kg each.

PRODUCTS CATALOG






ENZYMES		BENEFITS	APPLICATION
IN BREWING	AMYLIZ (Thermostable α-amylase)	Reduces the viscosity of the wort and increases brewing efficiency.	• Brewing
	OPTIFLOW (Thermostable β-glucanase)	Reduces filtration time regardless of malt quality and facilitates clarification in the whirlpool.	• Brewing
	NEW OPTIBREW	Enzymatic mix that combines the degradation of fermentable and structural polysaccharides.	• Brewing
	AMYLIZ MAX (Glucoamylase)	Degrades hydrolyzed starch, as well as dextrins and amylopectins, into fermentable sugars for optimized yields. Attenuation of up to 95%.	• Brewing • Fermentation
IN THE COLD BLOCK	AMYLIZ FINISHER	Fungal amylase to complete the degradation of starch during fermentation in the case of a non-compliant wort during transfer to the cold block.	• Fermentation
	AMYLIZ ATENU PLUS (Amyloglucosidase)	Enzymatic activity aimed at achieving the maximum attenuation of a beer (≥100%).	• Fermentation
	NEW  OPTIFAN (Protease)	Prevents the formation of haze related to sensitive cereal proteins and degrades gluten.	• Fermentation

YEASTS		BENEFITS	TYPES OF BEERS
BOTTOM FERMENTATION	CLASSIC LAGER	A delicate strain for the production of Bavarian-style lagers or Pilsners. Excellent alcohol tolerance.	Helles, Pilsner, Schwarzbier, Bock, India Pale Lager, Doppelbock...
	HIP-HOP LAGER	Originally developed for lager production, this strain creates an ideal balance between esters and higher alcohols, including for ales fermented above 20°C.	Depending on the fermentation level: Altbier, Kölsch, Steam Beer, India Pale Ale, American Pale Ale...
TOP FERMENTATION	POP ALE	For your finest ales, the Pop Ale yeast offers subtle fruity notes and brings true harmony to your beer.	Golden Ale, Bitter Ale, Amber Ale, IPA, APA, Porter et Stout...
	ROCK ALE	Great aromatic intensity with fruity, floral, and spicy notes. This yeast has been consistently awarded medals thanks to the excellent recipes created by brewers.	Belgian specialty beer, Saison, NEIPA...
	FOLK ALE	Floral and spicy esters, between Trappist and abbey profiles. It pairs ideally with Pop Ale or Rock Ale yeast to ensure a residual attenuation of > 25%.	Tripel, Belgian Strong Ale, Blonde...
	JAZZ SOUR	<i>Lachancea Thermotolerans</i> yeast for producing tart and refreshing beers.	Sour beers, such as: Berliner Weisse, Gose, Sour IPA, Stout...
	EXCELLENCE® E2F	Yeast for bottle conditioning beers. Selected for its resistance to pressure and alcohol, as well as its aromatic neutrality and ability to flocculate.	Bottle conditioning for all types of beers.

NUTRIENTS		BENEFITS	FUNCTION
CRAFT ACTIVE		Promotes yeast multiplication and limits fermentation risks.	Specific nutrient

For any additional information (preparation, storage, etc.), please refer to the technical data sheet or packaging.

STABILIZATION		BENEFITS	APPLICATION
AROMATIC STABILIZATION	MASH REDOX	Antioxidant that facilitates lipid oxidation (LOX), reducing the presence of off-flavors in beer and ensuring better drinkability.	• Brewing
	  MASH REDOX NATURE	Antioxidant for organic wort.	• Brewing
	BEER REDOX	Complex antioxidant for beer, designed to reduce dissolved oxygen and extend freshness.	• Post-fermentation
	ACIDE ASCORBIQUE	Vitamin C used to protect beer. It is recommended to combine it with sulfites to optimize its performance.	• Post-fermentation
	PYROSULFITE DE POTASSIUM	Metabisulfite for aromatic protection of the finished product, even at low dosages.	• Post-fermentation
COLLOIDAL STABILIZATION	SILICA SOL (Liquid)	Clarification by protein adsorption: - Improved protein break and better compacting of the trub. - A clear beer and better yeast compacting.	• Brewing
			• Maturation
	GALLOTAN BEER	Protects the wort from lipid oxidation. Contributes to the clarification of the wort.	• Brewing
	POLYSTAB (Gel de silice & PVPP)	Colloidal stabilizer through combined adsorption of polyphenols and unstable proteins in beer.	• Brewing
			• Maturation
			• Filtration
	PVPP (Polyvinylpolypyrrolidone)	Helps stabilize the beer and extend its shelf life.	• Maturation
			• Filtration
MICROBIAL STABILIZATION	SILICA GEL (Powder)	Stabilization by adsorption of sensitive proteins.	• Maturation
			• Filtration
	COLLE DE POISSON	Beer clarification through accelerated sedimentation of yeast, post-fermentation.	• Maturation
	LACTICIDE	Lysozyme for antibacterial protection.	• Maturation
	SORBASOL	Potassium sorbate, ideal for keg treatment.	• Bottling

GUMS	BENEFITS	APPLICATION
GOMME L.A.	Liquid gum arabic.	• Bottling
 GOMME L.A. BIO	Powdered gum arabic for organic beer.	• Bottling
EXCELGOM	Powdered gum arabic.	• Bottling

ACIDS	BENEFITS	APPLICATION
ACIDE LACTIQUE	Acidification of the wort.	• Brewing
ACIDE CITRIQUE	Acidification of the wort or beer.	• Brewing
		• Maturation




Brewline

SOLUTIONS FOR BREWERS

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