

Craft nutrients & others

Every detail is important. A pH correction of the brewing water may be necessary. Optimal fermentation requires perfect yeast nutrition. Protection against oxidation will ensure that your beer has good organoleptic qualities and good preservation. **Brewline® provides you with the tools to address all these issues.**

Craft nutrients

Craft Active

Specific nutrient

Craft Active promotes yeasts multiplication and limits fermentation risks. **Craft Active** is a specific nutrient based on essential and trace elements that the yeast needs for perfect fermentation. All components are directly assimilable by the yeast.

- **Dosage:** 20-30 g/hL yeast
30 g/hL provides 63 mg/L of available nitrogen
- **Packaging:** 1 kg package

Craft Arom

Aromatic revelation

Craft Arom is a preparation of inactivated yeasts components naturally rich in amino acids and ergosterols. In early application, during alcoholic fermentation, **Craft Arom** optimizes the aromatic potential of the finished beer.

- **Dosage:** 30 g/hL
- **Packaging:** 1 kg package

Other products

Craft Redox

Antioxidant

Craft Redox provides complete protection against oxidation and protects the aromatic potential of must and beer. It increases the longevity of the organoleptic qualities and shelf life of finished beer.

- **Dosage:** 1-4 g/hL of wort
- **Packaging:** 1 kg package

Craft Acid-L

Acidity corrector

The control of pH is a key parameter for the production of beer. **Craft Acid-L** is used to correct this on the brewing water or wort.

- **Dosage:** depending on the desired final pH
- **Packaging:** 6 kg canister

For further information, please refer to the technical data sheets or the packaging.

