

# Other products



Every detail is important. Correcting the pH of the brewing water may be necessary. Protection against oxidation will ensure your beer's organoleptic qualities and its good conservation over time. Brewline® provides you with the tools to answer all these issues.

## PROTECTION AGAINST OXIDATION

### Beer Redox

#### Antioxidant

Beer Redox provides complete protection against oxidation and protects the aromatic potential of the wort and beer. Increases the longevity of the organoleptic qualities and the shelf life of the finished beer.

- Dose: 1 - 4 g/hL of wort
- Packaging: 1 kg bags

### Mash Redox

#### Antioxidant

Mash Redox effectively protects mash and wort against oxidation. It significantly reduces dissolved oxygen and thus prolongs the perception of freshness of the finished beer by making it less susceptible to oxidation in the early stages of production.

- Dose: 5 - 10 g/hL of wort as required
- Packaging: 1 kg bags

## ACIDIFICATION

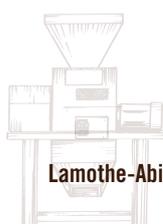
### Acide Lactique

#### Acidity corrector

The control of pH is a key parameter for beer production. Acide Lactique allows you to correct it in the brewing water or the wort.

- Dose: depending on the desired final pH
- Packaging: 6 kg cans

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



**Brewline**®

