



LIQUOR TREATMENTS

LACTIC ACID 80%

TECHNICAL DATA SHEET

Description

Lactic Acid (E270) is a food-grade acid used to reduce alkalinity in brewing liquor and is suitable for use across the food and beverage industry. It is produced through the fermentation of natural sugars derived from beet or cane.

Benefits

- Ready-for-use
- Reduces alkalinity levels in brewing liquor
- Improves extract yield and fermentability
- Ensures optimal pH levels throughout the brewing process
- Ideal for beers where no additional anions are required, such as pilsners and lagers
- Enhances beer foam stability
- Can also be used to adjust the pH of final wort or post-fermentation products

Principle

The objective of liquor treatment is to convert incoming water supply into acceptable brewing liquor. When applied correctly, all the steps throughout the brewing process will be at the optimum pH.

PRODUCT CODE

LACA

COMMODITY CODE

29181100

PACKAGING (kg)

6, 25, 240 & 1200 kg

STORAGE

Keep in original container.
Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 10°C - 20°C.

Location

Store in cool conditions away from direct sunlight.

Shelf Life

At the recommended storage conditions, five years from date of manufacture.

Application and Rates of Use

Lactic Acid can be added to either the cold or hot liquor tank and should be thoroughly mixed. Time should be allowed to release the carbon dioxide produced by the neutralisation of excess carbonate. Please take into account any residual treated liquor when topping up your tank as this will adversely affect alkalinity levels. Addition of Lactic Acid to the hot liquor tank has the added benefit of preventing scale build up on the heating elements.

Addition rates for Lactic Acid are dependent on the levels of alkalinity in your untreated liquor as well as target profile/ beer style being produced.

5 mL of lactic acid per hL of water reduces the alkalinity by 26.4 mg/L (ppm) based on 100% dissociation. When used in pH trimming, a lab scale trial should be carried out before addition.

Guideline for use

- Check that the product is within its shelf life before use
- Regularly test your water to determine the optimal dosage for the best results
- Read the Safety Data Sheet prior to use

TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '[Product Specification Sheet](#)' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name : Lactic Acid 80%
	Product code: LACA
For Health & Safety Information refer to the Safety Data Sheet.	Doc Ref: TDS045
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