

# TECHNICAL INFORMATION SHEET:

## Brewty

**PRODUCT NAME:****BREWTY****PRODUCT CODE:****BREWTY-1K****COMMODITY CODE:****32019090****PACKAGING:****1KG**

### Description

Brewty is a highly effective, natural processing aid designed to enhance beer quality by improving stability and clarity. Its unique formulation is based on tannins, naturally occurring compounds that interact beneficially with proteins and other beer constituents.

### Benefits

- Improved colloidal stability and beer shelf life
- Cost effective natural stabiliser
- Metal chelating and antioxidant
- Enhanced filtration and brewhouse efficiency
- Improved lauter tun performance
- Low dose rate

Brewty features high-quality gallotannins extracted and purified from tree galls or leaves. These high molecular



### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us ontel: +44 (0) 115 978 5494 | e: [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

weight gallotannins react instantly proline and thiol (-SH) containing haze-active proteins, causing rapid coagulation and flocculation. Additionally, it functions as a metal-chelating agent, preventing Fenton's reaction and thus helping to enhance flavour stability and freshness.

## Guidelines for use

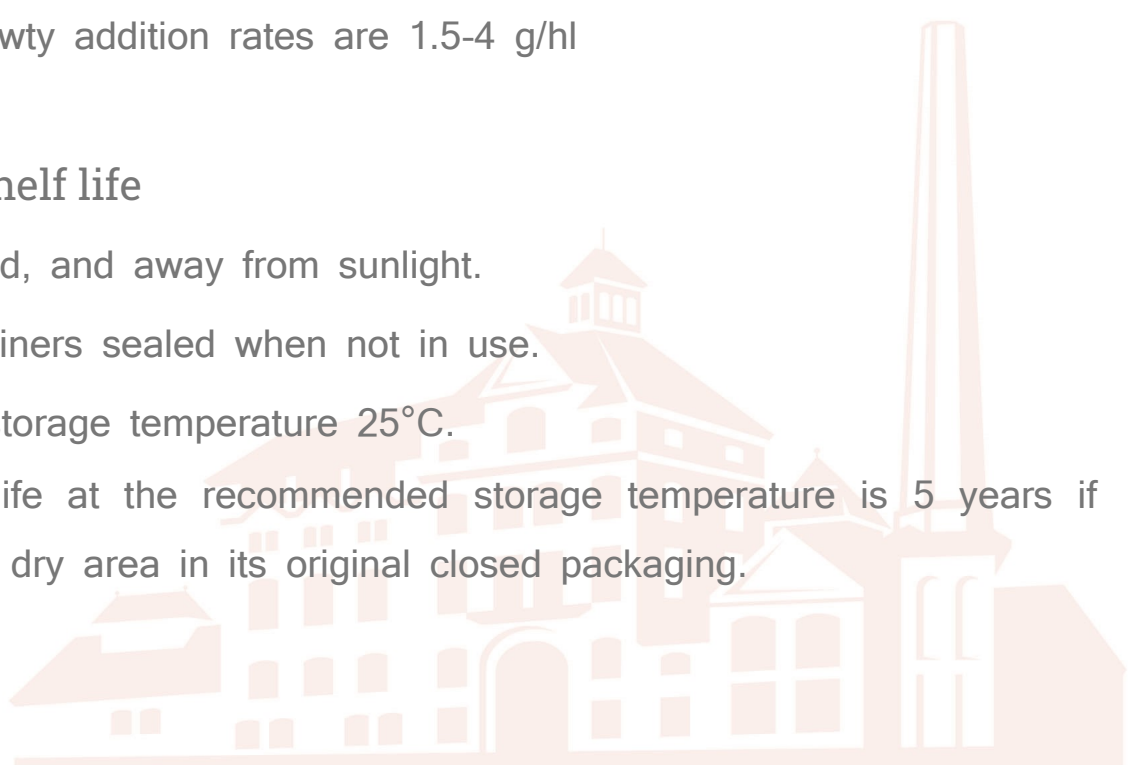
- Check that the product is within its shelf life before use.
- Read the Safety Data Sheet prior to use.
- If used in conjunction with copper finings, add the Brewty solution 5 minutes before the copper finings.
- In combination with enzymes: dose the enzymes at least 5 to 10 minutes after the addition of the raw materials. Sequence of addition to mash tun: brewing liquor - Brewty solution - raw materials - enzymes.
- Brewty is supplied as a powder, but should always be used as a solution:
  - Use 10 liters of brewing water per kilogram of Brewty.
  - Always add water first and then Brewty gradually while stirring continuously to avoid lumps
  - Continue moderate stirring until fully dissolved (brown, transparent solution)
- Note: Hot water (e.g. 40-60°C) speeds up dissolution, but cold water can also be used.

## Application and rates of use

- At mashing in: Dose the Brewty solution in the brewing liquor PRIOR to addition of the raw materials
- End of boiling: Dose the Brewty solution 5 minutes before the end of boiling (at a time there is still enough turbulence in the kettle) OR Dose the Brewty solution IN LINE during transfer from the kettle to the whirlpool
- Typical Brewty addition rates are 1.5-4 g/hl

## Storage and shelf life

- Store sealed, and away from sunlight.
- Keep containers sealed when not in use.
- Maximum storage temperature 25°C.
- The shelf life at the recommended storage temperature is 5 years if stored in a dry area in its original closed packaging.



<b>PRODUCT</b>	Brewty	<b>PRODUCT CODE</b>	BREWTY-1K
<b>ISSUE No.</b>	1	<b>DATE</b>	18/06/2024
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