

TANNI BREW

POWDERED TANNINS

General features

Tanni Brew is a natural tannin derived from galls, consisting of esters of gallic or digallic acid with quinic acid and glucose. It has an average molecular weight of 1600 to 1850. This product is distinguished by its extraction and granulation process that ensures a high degree of purity and complete solubility. Here is how Tanni Brew positively influences different stages of the brewing process:

- Protection from oxidation: Tanni Brew has the ability to protect beer from oxidation. This can allow for a reduction or even elimination of the use of other antioxidants. This helps to prolong the "shelf life" of beer and slow down oxidative processes during aging.
- Binding to unstable proteins: during the whirlpool stage (the process of separating impurities in beer), Tanni Brew can bind to unstable proteins, forming more stable complexes. This makes separation more efficient and helps reduce turbidity in beer.
- Olfactory cleanliness: the use of Tanni Brew during fermentation contributes to greater olfactory cleanliness, ensuring that the beer has a fresh, defect-free aroma.
- Better deposit: Tanni Brew promotes deposit formation during fermentation. This deposit can help improve the clarity and stability of the beer.

Composition

Granular Galla Tannin
Tannic acid >92%
Moisture 6-8%

Dosage

Mashing: 5-10 g/hl
Whirlpool: 5-10 g/hl
Fermentation and maturation: 2-5 g/hl
Bottling: 1-3 g/hl

How to use

Dissolve the required dose of Tanni Brew in water at a ratio of 1:10 to 1:15 under vigorous agitation and add to the mass being reassembled.

Packaging and storage

1 kg bag.
Store in a cool, dry place, away from heat sources.



Beer

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