



# GALLOBREW

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 Highly reactive gall tannin  
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## → TECHNICAL DESCRIPTION

**Gallobrew** is a tannin which does not lend any bitter connotations to beers. The gallic tannin, thanks to its high reactivity towards proteins, optimises the clarification of the wort from the combined action of these enzymes with the oxygen (Lox, laccase). For this reason, its application during boiling safeguards the polyphenolic endowment of beers preventing their oxidation. **Gallobrew** does not cause any colour alteration and enables to preserve the aromatic freshness, by eliminating traces of reduced odours and other off flavors from cloudy worts.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Gallic tannin.

## → DOSAGE

7,5-10 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve in 10 parts of water or directly in the wort kettle a few minutes before transferring it to the Whirlpool, we recommend its use in two stages.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

Reference: GALLOBREW\_TDS\_EN\_0210916\_BEER\_Italy

