



Erbslöh pH-Senker

Combination of liquid acids for acidulation of distilling mashes

Product description

Erbslöh pH-Senker is based on a balanced combination of food-quality citric and lactic acid. Use of hazardous concentrated sulphuric acid is therefore unnecessary. The addition of Erbslöh pH-Senker protects the mash against bacterial infections. This avoids reduced yields and loss of quality in the distillate. The reduction in pH does not impair the activity of pure-bred yeasts.

The aims of using Erbslöh pH-Senker are:

- Reduction of mash pH value to pH 3.0 - 3.5
- Suppression of undesirable microorganisms, such as acetic, lactic and butyric acid bacteria (infection prevention)
- Assists clean fermentation
- Optimises development of the fruit's own flavours and bouquets

Dosage

1 - 3 L per hL mash, depending on the fruit's acid content. Target pH range: 3.0 - 3.2.

The undiluted product can be added direct in batches during mashing-in. Ensure that it is thoroughly mixed in.

Storage

Store in a cool place. Packs which have been opened should be sealed again.



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