

Product Description

ErboStabil is a highly effective, powdered foam stabilizer that also has chillproofing effect on beer. It is produced exclusively from culture yeast using a special method and contains no non-yeast substances. ErboStabil is tested by specialized laboratories for quality and purity.

Area of Application

Good foam stability is a basic requirement for a positive judgement of beer. ErboStabil improves the foam stability of beer.

Product and Effect

In order to provide a stable foam behavior, a particular strain of *Saccharomyces cerevisiae* was selected for ErboStabil. It is produced from culture yeast in a special process. The product contains no non-yeast foreign matter. ErboStabil contains yeast components that have a foam stabilizing effect when suspended in beer and therefore improve foam stability. The yeast cell membrane structure additionally adsorbs chill haze forming substances and therefore improves the chemical and physical stability at the same time.

Dosage

ErboStabil is required if the quality of the malt used, due to seasonal conditions, leads to an expected poor foam stability, or if some of the malt is substituted with adjuncts (e.g. barley, rice, corn). The dosage depends on the quality of the raw materials, the temperature and the reaction time.
Guide value: 10 - 15 g / hl

Utilization

ErboStabil is best added to the beer during the DE - filtration. For optimal results, the suspension of ErboStabil should be carried through at temperatures between 0 - 15 °C / 32 - 59 °F. No extraordinary reaction times have to be kept.

Storage

Store cool and dry. Close containers tightly after use.

Attention: When using ErboStabil take notice of the food regulations being effective in the individual countries.