



CIP CID #1952

Instructions

Hot Liquor Tank Cleaning

**STEP
1**

- Blend a solution of 4 to 5 oz. per 1 gallon of water.

**STEP
2**

- Circulate for 15-20 minutes at a temperature of 80°- 145°F.

**STEP
3**

- Hose Rinse.

**STEP
4**

- Sanitize to Local Codes.

Recommendations for Optimal Performance

- Utilization of acidified rinse is key after each caustic cycle to minimize caustic film which may cause foaming
- Utilization of acidified rinse is key after each caustic cycle to minimize the buildup of beer stone

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