



SLBC NS Hot Side De-Foamer

Instructions

**STEP
1**

- Add 1/2 ounce per BBL prior to wort boil to optimize the foam level within the kettle.

**STEP
2**

- Additional material can be added.

**STEP
3**

- Add 10-23 ml per BBL for fermentation defoaming depending on beer style or yeast

**STEP
4**

- Sanitize to Local Codes.

Recommendations for Optimal Performance

- 100% Vegetable oil based
- 0% Silicone
- Can be used in Kettle +Fermenter
- 200-400 PPM

Sales@stone-leigh.com
Stone-Leighbrewcleaners.com
@stoneleighbrewcleaner
508-465-0230