



SLBC NS HS DEFOAMER

Description

Is a unique non silicone based defoamer for either hot or cold side. Designed to minimize foam within the vessel

Directions For Use

Add 1/2 ounce per BBL prior to wort boil to

optimize the foam level with the kettle

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

Physical Properties

- Physical State -Liquid
- Appearance-Amber
- PH N/A
- Odor - Fatty Acid
- Chemical Stability-Stable



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