



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

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