

PROBIOS STRONG **FOR BEER**

Technical sheet

DESCRIPTION

All-natural compound, excellent as a starter in the first fermentation phase, non-foaming. It completely replaces classic chemical activators such as ammonia salts and synthetic vitamin preparations.

COMPOSITION

Concentrated mixture of autolysate and yeast cytoplasm.

TECHNICAL SPECIFICATIONS

- ⇒ It has a cleaning action on the yeast cell membrane, allowing rapid assimilation of amino acids and B vitamins.
- ⇒ Permits rapid colonization of must by yeast and improve assimilation of nitrogenous substances.
- ⇒ It has an energetic detoxifying effect.
- ⇒ Stimulates the yeast to produce more esters, resulting in increased flavor intensity and the body of the beer.
- ⇒ Keeps acetic acid production low.
- ⇒ Added during fermentation does not produce foam.

For professional use in compliance with: EEC/EU Reg. N°934/2019, International Codex OIV and EEC/EU Reg. N° 852/2004 e s.m. about food hygiene.

APPLICATIONS AND USE

Add during the last ten minutes of boiling.

Suggested dosage: 25 to 50 g/hl. If used in combination with Lysopol: 25 g/hl of Probios Strong (during the last ten minutes of boiling) and 25 g/hl of Lysopol (during yeast inoculation).

PACKAGES

4 kg aluminium bags and 25 kg bags.

SHELF LIFE AND STORAGE

Keep in a cool, dry place away from light.

Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments. Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.