



ERBSLÖH PH REDUCER, STABIMASH



Acid combination for acidifying distilling mashes

The addition of Erbslöh pH reducer protects the mash from bacterial infections. This prevents lower yields and quality losses in the distillate.

At a glance:





PRODUCT	BALANCED COMBINATION OF CITRIC ACID AND LACTIC ACID
Application	distilling mashes
treatment goal	Protects the mash from bacterial infections
Characteristics	• The use completely replaces the dangerous concentrated sulfuric acid • Suppression of unwanted microorganisms such as acetic acid, lactic acid and butyric acid bacteria • Supports clean fermentation • Optimizes the development of the fruit's own aromas and bouquets
dosage	1 - 3 L/hL mash
pack size	1 kg 10 kg 1,200 kg

