



Art. 003.140.1

<https://www.brouwland.com/en/qr/003.140.1>

kalinat Erbslöh 1 kg

Kalinat

Potassium bicarbonate based deacidifier. Specially intended for deacidifying young grape wines. The deposition of the crystals can take several days but can be accelerated by cooling the wine to 4 °C. It is possible to decrease the acidity to 3 g/litre without any significant change in pH. Content: 1 kg. Dosage: 6,7 g/10 litre reduces the acidity by 1 g/litre.

ERBSLÖH

Specification

Packing dimensions and weight:

Weight	1.015 kg
Length	33.7 cm
Height	6.1 cm
Width	10 cm
EAN code	4032299400328

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When and how to use a deacidifier?

Deacidification is best done as early as possible. Calcium carbonate is the most commonly used deacidifier. A great deal of frothing sometimes occurs on deacidification. You should therefore use a sufficiently roomy barrel/receptacle. Add the necessary quantity of deacidifier to the must, stir for a few minutes and leave to rest for a while. Stir again and once more leave to rest. Repeat this a few times until there's no more CO₂ formed (no sound of gas). Now leave everything to settle for 12-24 hours. Then siphon the must/wine, leaving the white layer at the bottom.

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