



TAN WBT

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 Selected tannin for White and Weiss beer



→ TECHNICAL DESCRIPTION

TAN WBT is a tannin selected by AEB for the production of Blanche or Weiss beers. Composed of natural tannin, this technological aid is added between maturation and bottling and consequently protects the finished product.
TAN WBT comes from wood subjected to grinding, then water extraction at 100°C and finally concentrated and dried by atomization. It is the result of a controlled production that allows bringing polyphenolic balance to the beer.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Tannin.
 For brewery use.

→ DOSAGE

2-15 g/hL.

→ INSTRUCTIONS FOR USE

Homogenize **TAN WBT** in beer before bottling.

→ OTHER INFORMATION

Free of bitter compounds and heavy metals soluble at the pH of beer, it prevents catalytic oxidation.

→ PACKAGING AND STORAGE

Store in the original sealed packaging, away from light, in a dry, cool and odorless place. Respect the expiry date indicated on the packaging.

Packages of 1 kg net in 5 kg boxes.
 Bags of 5 kg net.

