



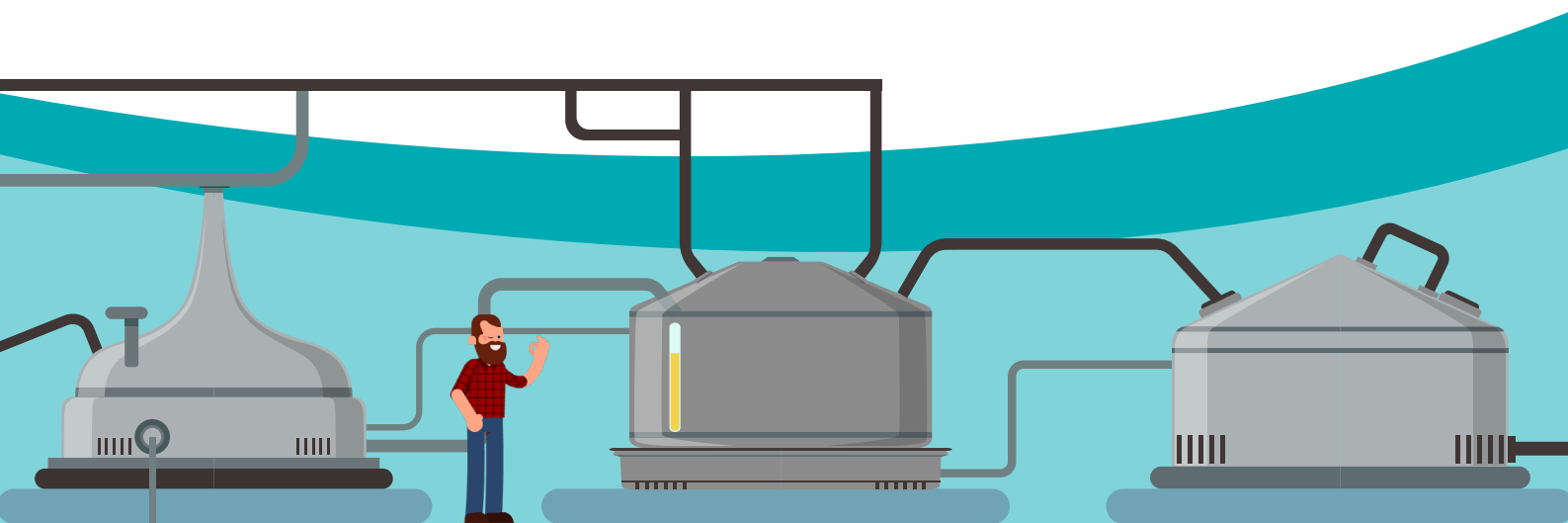




# ENZYBREW 10

## Cleaning of the brewing house (CIP)





	<b>Temperature</b>	<b>50 - 60°C (max)</b>
	<b>Action</b>	<ol style="list-style-type: none"> <li>1. Rinse the equipment with hot water</li> <li>2. Prepare an Enzybrew 10 solution diluted in hot water</li> <li>3. Circulate the enzymatic solution in the tank to be cleaned for at least 60 min (+ mechanical action if necessary on the resistors)</li> <li>4. Rinse directly with clean water</li> <li>5. Circulate an acid solution if scale is present</li> <li>6. Rinse with cold water for 5 to 10 min</li> </ol>
	<b>Concentration</b>	<b>1% - 2%</b>
	<b>Time</b>	<b>60 min</b>

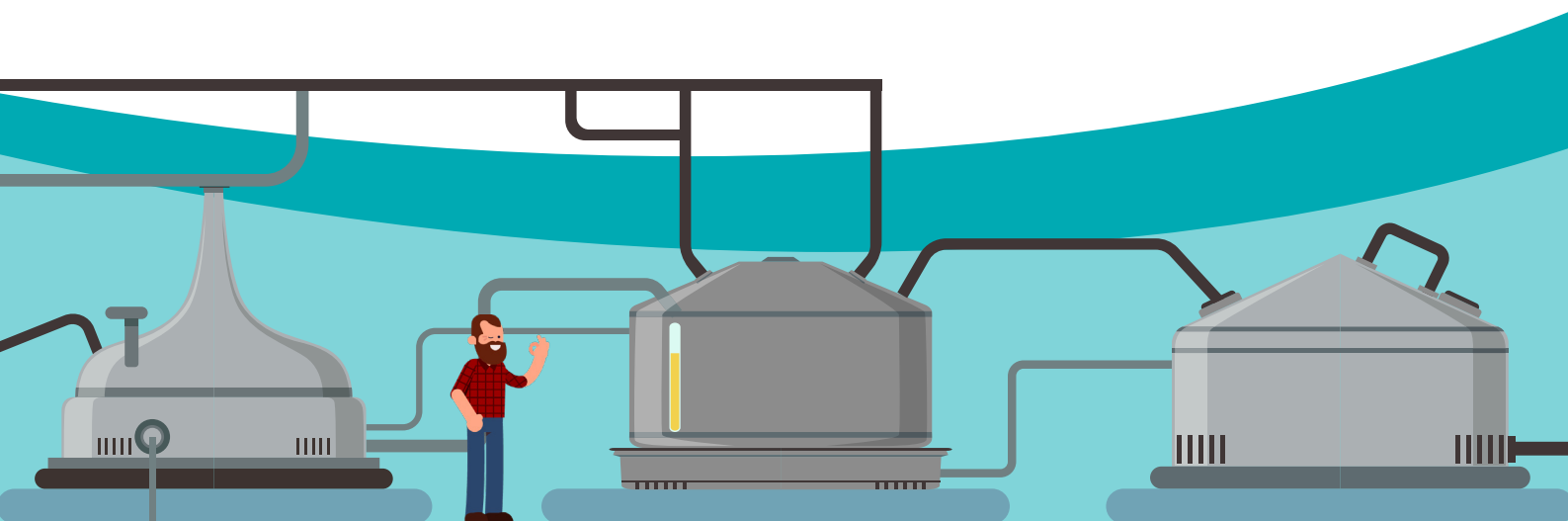




# ENZYMBREW 10

## Cleaning & Renovation of the lauter tun (Soaking)





	<b>T</b> emperature	<b>50 - 60°C (max)</b>
	<b>A</b> ction	<ol style="list-style-type: none"> <li>1. Rinse the equipment with hot water</li> <li>2. Prepare an Enzybrew 10 solution diluted in hot water</li> <li>3. Fill the bottom of the tank to completely immerse the filter/grid</li> <li>4. Soak the enzymatic solution for 120 min</li> <li>5. Rinse directly with clean water</li> <li>6. Circulate an acid solution if scale is present</li> <li>7. Rinse with cold water for 5 to 10 min</li> </ol>
	<b>C</b> oncentration	<b>1%</b>
	<b>T</b> ime	<b>120 min</b> (soaking)

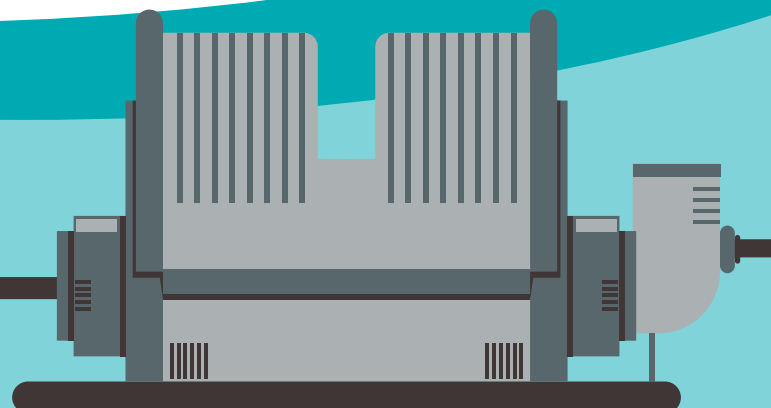




# ENZYBREW 10

## Renovation of the plate heat exchanger





	<b>T</b> emperature	<b>50 - 60°C (max)</b>
	<b>A</b> ction	<ol style="list-style-type: none"> <li>1. Prepare a diluted solution with hot water</li> <li>2. Circulate/soak the enzymatic solution via the heat exchanger</li> <li>3. Rinse with clean water</li> <li>4. Disinfect with PAA (see technical sheet)</li> <li>5. Rinse with clean water for 5 min (optional)</li> <li>6. Disinfect with PAA before re-use</li> </ol>
	<b>C</b> oncentration	<ul style="list-style-type: none"> <li>● <b>1%</b> (regular cleaning)</li> <li>● <b>2%</b> (deep cleaning)</li> </ul>
	<b>T</b> ime	<ul style="list-style-type: none"> <li>● <b>45 min</b> (regular cleaning)</li> <li>● <b>60 min</b> (deep cleaning)</li> </ul> <p><b>Backwash in the last 15 min</b></p>

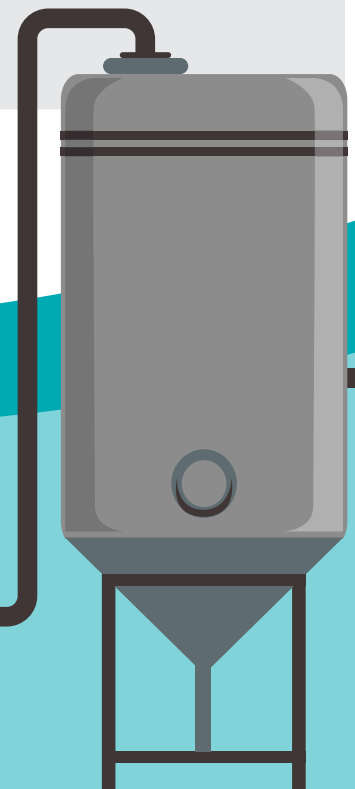




# ENZYBREW 10

## Cleaning of the fermentation tank

	<b>T</b> emperature	<b>50 - 60°C (max)</b>
	<b>A</b> ction	<p>Optional: purge residual CO2 from the tank</p> <ol style="list-style-type: none"> <li>1. Rinse the tank with water for 10 min</li> <li>2. Prepare an Enzybrew 10 solution diluted in hot water</li> <li>3. Circulate the enzymatic solution in the tank for 45 min</li> <li>4. Rinse directly with clean water</li> <li>5. Disinfect with PAA (see technical sheet)</li> <li>6. Rinse with clean water for 5 min (optional)</li> <li>7. Disinfect with PAA before re-use</li> </ol>
	<b>C</b> oncentration	<b>1%</b>
	<b>T</b> ime	<b>20 - 45 min</b>

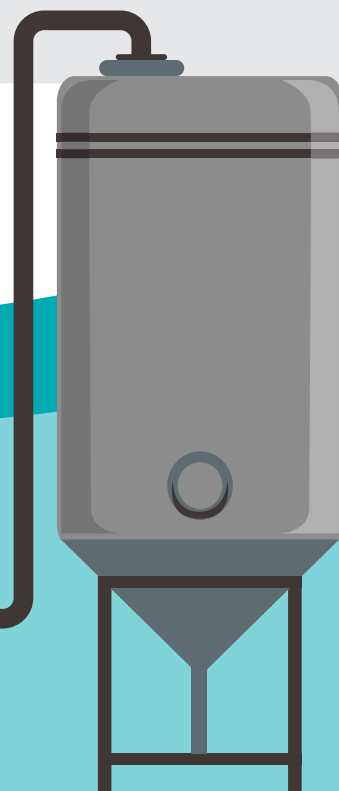




# ENZYBREW 10

## Cleaning of the maturation tank





	<b>T</b> emperature	<b>50 - 60°C (max)</b>
	<b>A</b> ction	<ol style="list-style-type: none"> <li>1. Rinse the equipment with water</li> <li>2. Prepare an Enzybrew 10 solution diluted in hot water</li> <li>3. Circulate the enzymatic solution</li> <li>4. Rinse with water for 10 min</li> <li>5. Disinfect with PAA (see technical sheet)</li> <li>6. Rinse with water for 5 min (optional)</li> <li>7. Disinfect with PAA before re-use</li> </ol>
	<b>C</b> oncentration	<b>0,5% - 1%</b>
	<b>T</b> ime	<b>20 min</b>

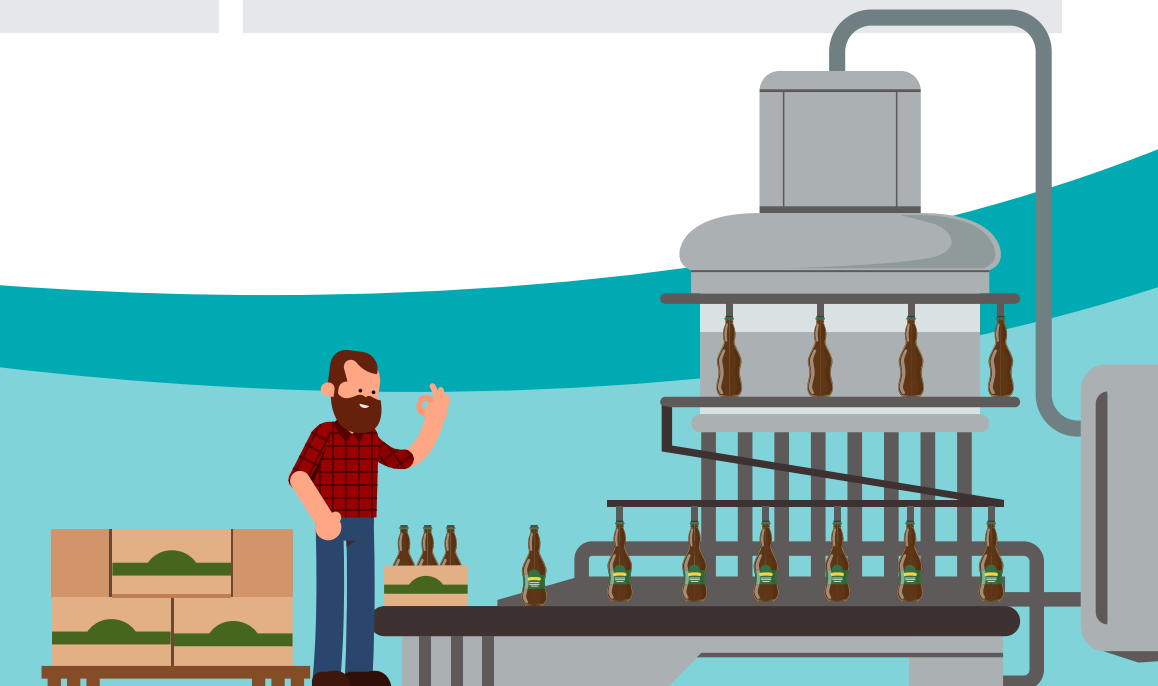




# ENZYBREW L

## Cleaning of the bottling machine (CIP)





	<b>T</b> emperature	<b>45 - 55°C (max)</b>
	<b>A</b> ction	<ol style="list-style-type: none"> <li>1. Rinse the equipment with cold water for 10 min</li> <li>2. Prepare an Enzybrew L solution diluted in hot water</li> <li>3. Circulate the solution for 30 min</li> <li>4. Rinse with cold water for 10 min</li> <li>5. Disinfect with PAA (see technical sheet)</li> <li>6. Rinse with cold water for 10 min</li> <li>7. Disinfect with PAA before re-use</li> </ol>
	<b>C</b> oncentration	<b>1%</b>
	<b>T</b> ime	<b>30 min</b>

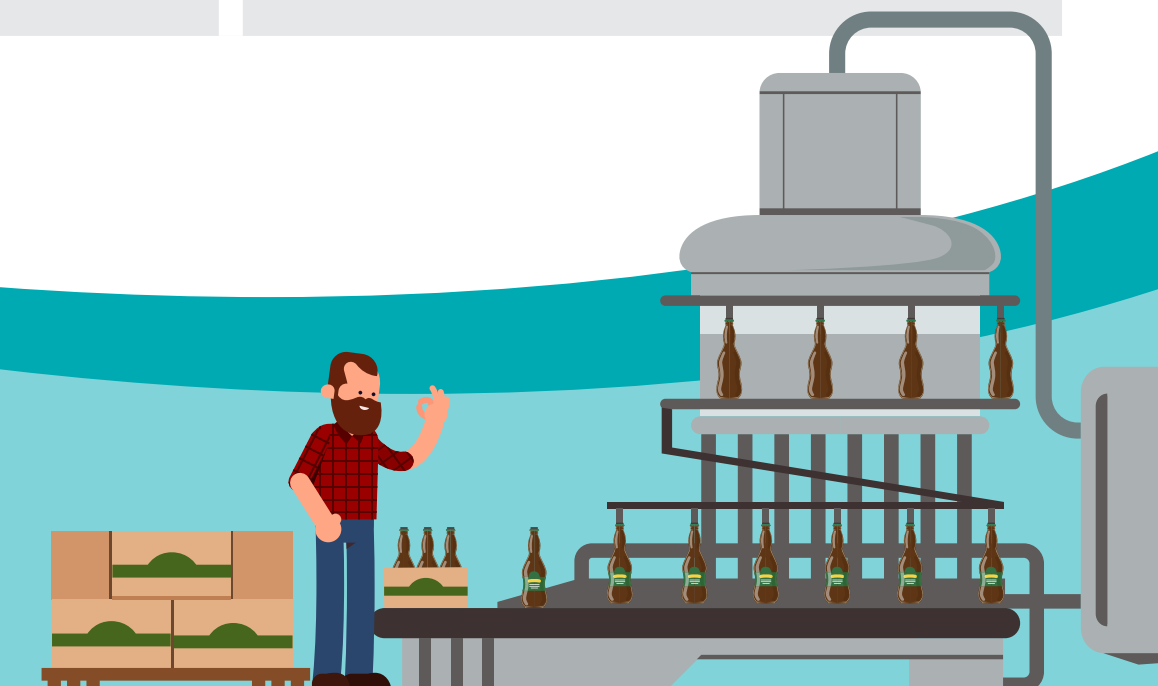




# ENZYBREW L

## Cleaning of the bottling machine (Soaking)





	<b>T</b> emperature	<b>45 - 55°C (max)</b>
	<b>A</b> ction	<ol style="list-style-type: none"> <li>1. Rinse with cold water for 10 min</li> <li>2. Prepare an Enzybrew L solution diluted in hot water</li> <li>3. Soaking for 120 min minimum</li> <li>4. Rinse with cold water for 10 min</li> <li>5. Disinfect with PAA (see technical sheet)</li> <li>6. Rinse with cold water for 10 min</li> <li>7. Disinfect with PAA before re-use</li> </ol>
	<b>C</b> oncentration	<b>1%</b>
	<b>T</b> ime	<b>120 min</b>





# BIOREM® CIP 2G

## Treatment against biofilms (CIP - Soaking)

	<b>T</b> emperature	<b>40 - 50°C (max)</b>
	<b>A</b> ction	<ol style="list-style-type: none"> <li>1. Prepare a Biorem® CIP 2G solution diluted in hot water</li> <li>2. Circulate the enzymatic solution for 30 to 120 min. By soaking: 60 to 120 min.</li> <li>3. Rinse with clean water</li> <li>4. Disinfect with PAA (see technical sheet)</li> <li>5. Rinse with clean water</li> </ol>
	<b>C</b> oncentration	<b>1%</b>
	<b>T</b> ime	<ul style="list-style-type: none"> <li>• <b>30 - 120 min</b> (Circulation)</li> <li>• <b>60 - 120 min</b> (Soaking)</li> </ul>

