BREWCLEAN



88% LACTIC ACID (FG)

TECHNICAL DATA SHEET

DESCRIPTION

88% Lactic Acid is a **food-grade** lactic acid solution commonly used in brewing to enhance tart and sour flavors. It serves as a finishing touch, adding complexity to the flavor profile of beverages.

PRODUCT INFORMATION

88% Lactic Acid is specifically formulated for food-grade applications, ensuring safety and quality. It is used in brewing processes to achieve desired flavor characteristics. For specific application instructions, consult a representative from your brewing supplier.

INSTRUCTIONBrewing Application

- Determine the desired level of tartness and acidity in your brew.
- Add 88% Lactic Acid gradually to the brew, mixing thoroughly after each addition.
- Taste the brew periodically to achieve the desired flavor profile.
- Record the amount of 88% Lactic Acid added for future reference.

MATERIAL COMPATIBILITY

Metal:

Compatible with most metals. Avoid prolonged exposure on reactive metals.

Plastic:

Compatible with most hard, non-reactive plastics. Test on a small, inconspicuous area before full-scale application.

TECHNICAL DATA

Concentration: 88% **Specific Gravity:**

1.0-1.3 g/cm3

pH: < 2.0

Freezing Point:

<-112°F / < -80°C



88% Lactic Acid is a strong acid.

- Handle with care to prevent skin and eye contact.
- Wear proper personal protective equipment (PPE) when handling.
- Store 88% Lactic Acid in sealed containers away from extreme temperatures.
- Consult the Safety Data Sheet (SDS) for detailed information.



Scan QR Code for SDS & TDS

Manufactured for Vitatek Solutions 210 Lougheed Road Kelowna, BC 1-800-494-4318 Containers sizes: 19L, 32L, 56L, 205L