



# MULTI-ENZYME BEERLINE & BREWERY CLEANER

NON-CORROSIVE, ONE-STEP CLEANER

## CLEAN BEER LINES IMPROVE QUALITY, FLAVOR AND SALES

**YEAST:** White or greycoloured surface growth found on beer system components (faucets, keg couplers and drains) that are exposed to air.

**MOULD:** Brown or black-colored surface growth found on beer system components (faucets, keg couplers and drains) that are exposed to air.

**BEER STONE:** Grey or brown in color, (calcium oxalate) builds up and eventually flakes off if the system is not properly maintained, potentially ending up in the pint and having a negative effect on taste.

**BACTERIA:** Beer-spoiling bacteria will ruin beer's flavor and aroma. While these micro-organisms are not health risks, they will cause buttery off-flavors called diacetyl, or sour, vinegary off-flavors called acetic acid.

**All of these enemies of beer are easily preventable by regular line cleaning, but if left unattended will inevitably lead to dissatisfied customers and lost sales.**

<https://www.brewersassociation.org/association-news/importance-draught-beer-line-cleaning/>

## PRODUCT OVERVIEW

**Cleans and removes organic debris by detaching it from the walls of the lines so particulates can drain.**

**AerisGuard™ Multi-Enzyme Beerline & Brewery Cleaner** provides a safer way to clean and flush the lines, connections and tanks associated with the dispensing and storage of beer.

The proprietary blend of enzymes breaks down organic debris from surfaces allowing particulates to drain in the rinsing process.

**This non-corrosive, non-caustic, one-step process can save time and is easy to use.**

- ✓ The use of a specific formulation of enzymes enables the breakdown of organic debris deposited on the surfaces of the beer line and its fittings
- ✓ The debris is then removed after the enzymatic treatment by flushing the beer line with water at the completion of the cleaning
- ✓ NSF Certified
- ✓ Non-acid, non alkaline
- ✓ Comes in concentrate, 30-50 ml per Litre.

## Get the Aeris Advantage!

- SAFE TO USE ►
- ENVIRONMENTALLY FRIENDLY ►
- HIGHLY EFFECTIVE ►



MKT-174-04



## FEATURES

- Safe to use, one-step process
- Non-acidic, non-alkaline (caustic) formula
- Compatible with most cleaning process
- Can be used for couplers & other fittings

## BENEFITS

- Can improve taste of beer by removing unwanted ingredients as beer is dispensed
- Helps maintain flow by reducing obstructions in line
- Helps improve overall system efficiency
- One-step cleaning process saves time
- Can help reduce microbiological induced corrosion

## DIRECTIONS FOR USE

- Dilute 1:30 with warm water (40–70° C) for first time cleaning
- Dilute 1:35 to 1:50 with warm water (40–70° C) for maintaining clean lines
- Allow the solution to circulate or remain static in the lines for at least 30 minutes
- Thoroughly rinse all equipment before use
- For more information refer to IFU 013

## Not classified as hazardous according to GHS Classification



Wear gloves and eye protection.

Avoid breathing mist, vapors, and spray.

**Consult SDS before use. Do not mix with other chemicals.**

## PREPARATION

| Product Code | Description                       | Application                                                                      |
|--------------|-----------------------------------|----------------------------------------------------------------------------------|
| AG-BL-5      | Multi-Enzyme Beerline Cleaner 5L  | First time clean<br>1:30 – Makes 155L<br>Maintenance clean<br>1:50 – Makes 255L  |
| AG-BL-20     | Multi-Enzyme Beerline Cleaner 20L | First time clean<br>1:30 – Makes 620L<br>Maintenance clean<br>1:50 – Makes 1020L |

Example: Dilution rate 1:30 meaning 1 part of Beerline (5L) mixed with 30 parts (or 150L) of water making a total of 155L of cleaning solution



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