Brewery Acid 5

Stainless Steel CIP Cleaner

Brewery Acid 5 is a circulating acid cleaner used to remove scale and passivates stainless steel. It quickly penetrates and loosens beerstone a combination of calcium oxalate scale and hard water minerals that is hardened by proteins from the brewing process.

Features/Benefits

- Brightens and passivates kegs, tanks, kettles, fermenters and other stainless steel vessels.
- Breaks down organics such as protein and starch residues.
- Low foaming for circulation or spray applications.

Typical Operating Conditions

Concentration	0.1%	Concentration, temperature and time will
Temperature	10 - 60°C	vary depending on soil load. Use the
Time	10 - 30 min	following as a guide:

Complete Wash: Clean stainless steel with alkaline cleaner such as Spotless™ PBW, drain and rinse with HOT water. Make up 0.1% Brewers Acid 5 at 10 - 60ºC (50 - 140°C) and circulate for 15 minutes. If only acid rinsing is required after Spotless™ PBW, neutralize the tank with Brewers Acid 5 at 0.01%. In all cases, it is best practice to drain fully and rinse with potable water following Brewers Acid 5. Spotless™ Sanitize is an effective post-rinse sanitizer.

Passivation: Clean stainless steel with alkaline cleaner such as Spotless™ PBW, drain and rinse with HOT water. Make up 4% Brewers Acid 5 at 50ºC (120°C) and circulate for 20 minutes. For repassivation make up 0.1% Brewers Acid 5 at 50ºC (120°C) and circulate for 30 minutes. In all cases, it is best practice to drain fully and rinse with potable water following Brewers Acid 5. Spotless™ Sanitize is an effective post-rinse sanitizer.

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