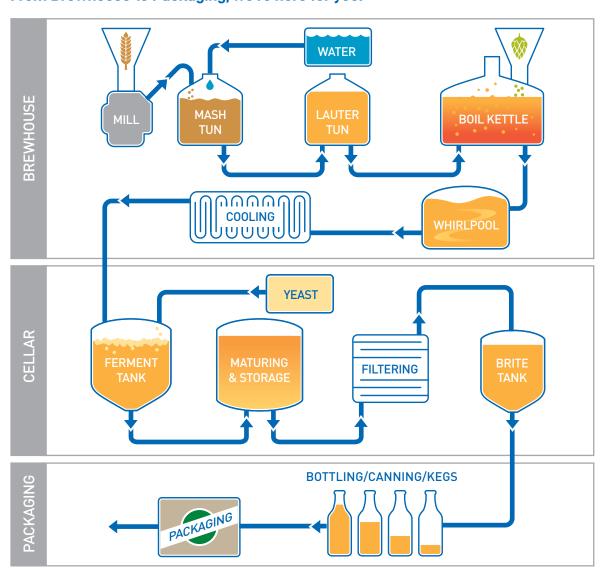
Keep Clean and Brew On



Your complete sanitation, chemical, and yield enhancement resource.

From Brewhouse to Packaging, we're here for you.



Cleaning and Sanitizing Applications

APPLICATION	PRODUCTS	DID YOU KNOW?
NEW EQUIPMENT PASSIVATION	Ultra Niter followed by Cell-R-Mastr	Passivation of new equipment ensures you brew great batches from day 1.
CLEANING		
Low Temperature	Acid Brite #2, followed by Bru-R-Ez	Works at 140° F.
Acids	Smart Acid	Concentrated acid intended for CIP cleaning in large breweries.
Caustic Cleaning	CIP-erior	A built liquid CIP caustic cleaner perfect for any size brewery.
One Step, Oxygen Boosted	Cir-Q-Late or CIP-erior with Pur-0x	Add Pur-Ox at point of use. No need for an acid first cleaning step in the brewhouse! Works best with 140-180° F water.
Heavy Beerstone	Ultra Niter and X-Puma followed by Bru-R-Ez	Really good for high protein soils and those nasty Krausen rings, too!
Keg & Brite Tank Cleaning	Ultra Niter or Smart Acid with X-Puma	This patented process eliminates beerstone without caustic, and it can be recycled. We know you want to be sustainable while saving money, too.
One-Shot CIP Cleaning	Birko Brewery Cleaner (BBC)	The ultimate alkaline cleaner. Cleans heavy soils in one pass! Use with 120-160° F water.
SANITIZING		
РАА	Birk-Ox PAA or Bioside HS-15	Birk-Ox is a combination of Peroxyacetic Acid, Hydrogen Peroxide and Acetic Acid.
Chlorine Dioxide	Dioxy-Chlor and Diactolate	The citric acid in Diactolate acidifies the sodium chlorite in Dioxy-Chlor and voila! Chlorine Dioxide!
lodophor	Dyno-Mite	Careful with the concentrate now, unless you want brown concrete in the brewery!
PACKAGING		
Non-Caustic Cleaning	Cell-R-Mastr	Birko's non-caustic cleaning process is safer on equipment and is endorsed by both Wild Goose Canning and Meheen Bottling.
Conveyor Lube	E-Z Lube	A new and improved natural conveyor lube.
General Purpose Cleaning	Liquik 3	This product foams! Works great on conveyors.
General Purpose Cleaning	GC-161	A great spray and wipe formulation.
PROCESS AIDS		
pH Adjustment	75% Phosphoric Acid (Food Grade), 88% Lactic Acid (Food Grade)	Improves malt extract efficiency in the mash. Just another way to say, better yields!
Antifoam (Kettles), Yield Enhancement (Fermenters)	Birko Antifoam 100	Don't go overboard; just 1 oz. per 20 barrels in the boil. Great for centrifuged beers.
Antifoam (Kettles), Yield Enhancement (Fermenters)	Patco 376	This vegetable oil based de-foamer also adds lipids to the wort, so it's perfect for unfiltered beers. Want more yield? You know what to use.
Yeast Washing	Dioxy-Chlor and Diactolate	No one wants dirty yeast, do they? Keeps yeast healthy, too!

