

Purple Beer Line Cleaner

CLEENOL

EST. 1948

Contains a colour indicator for ease of use.

Quickly removes build-up of yeasts, bacteria and beerstone.

Helps to maintain beer quality, flavour and head retention.



2 x 5L | 0209PP

A highly effective cleaner for the maintenance of beer lines. Quickly and easily removes build-up of yeasts, bacteria and beerstone, to help maintain the quality of the beer, prevent off flavours and aromas as well as foaming issues. Contains a colour changing indicator to signal when solution has been exhausted (changing from purple to green) and removed from the system.

Not suitable for use on aluminium or brass.

Avoid contact with acids, as this may product chlorine gas.

Product Info

Colour: **Purple**

Fragrance: **Chlorine**

pH: **>13**

Shelf Life: **24 Months**

Directions for use

For professional use only.

1. Dilute product to 1% with cold water (50ml per 5L water), in an approved brewery cleaning container.
2. Drain the beer from the system.
3. Fill the system with the beer line cleaning solution. Ensure any remaining beer is flushed out.
4. Leave to soak for at least 30 minutes.
5. Drain the dirty green cleaning solution out of the system and flush with fresh purple solution.
6. Leave for up to 5 minutes, before flushing through. If solution remains purple, the system is clean. If it is green, then repeat steps 3 – 6.
7. Once clean, flush the system thoroughly with fresh water to ensure all traces of solution have been removed.
8. Refill the system with beer.

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