Brewtan B

New product distributed by Wyeast. Naturally produced tannic acid.

*Brewtan B (formerly called Tanal B) is a 100% natural, high molecular weight tannic acid extracted from renewable plant materials specifically for the brewing industry. Incorporating Brewtan B into your process will improve the shelf life and enhance the flavor and colloidal stability of your beer.*

*The gallotannins in Brewtan B react with wort proteins through adsorption and precipitation - the Brewtan B/protein complex is left in the spent grains when Brewtan B is added to the mash, or removed in the whirlpool when it is added to the boiler.

It is highly effective at coagulating and flocculating proline and –thiol –containing proteins, but does not interact with foam-positive proteins. This in turn inhibits downstream lipid and protein oxidation, improving flavor stability and shelf life.*

## Usage Instructions

Per 5 gallon batch, ¼ tsp in the mash and/or ½ tsp in a slurry in the last 15 min. of the boil (before any finings such as Whirlfloc or Irish moss).

## Results

* Formal experiment is underway, jury is still out but early results are encouraging. Results due in a couple of months.
* Anecdotal evidence based on two batches brewed by Denny Conn
	+ Beer is clearer
	+ More malty, softer, smoother malt character
	+ Hop character comes through more “clearly” and smoother
	+ Creamy, persistent head
	+ Seems to enhance flavors from crystal malt (possible other specialty malts as well)
	+ Perception of more sweetness

## Cost

Comparable to Irish moss on a per batch basis.

## More Information

Podcast: <https://www.experimentalbrew.com/podcast/episode-25-brewtan-your-questions-away>

Wyeast: <http://wyeastlab.com/com_b_productdetail.cfm?ProductID=13>

Datasheet: <http://www.natural-specialities.com/PDF/Data-sheets/Brewtan%20B%20%20-%20Datasheet%20v1.0.pdf>