



Technical Data Sheet

KETTLE FININGS & STABILIZERS

ATPGroup GTB[®]

Description

ATPGroup GTB[®] is a premium, highly purified, natural gallotannin preparation developed specifically for brewing applications in the brewhouse. The product provides simultaneous improvements in brewhouse performance, colloidal stability, flavor stability, and antioxidant protection. **ATPGroup GTB[®]** reacts selectively with haze-forming proteins, particularly proline-rich proteins, while preserving foam-positive proteins. The resulting tannin-protein complexes are removed during clarification and filtration, reducing haze potential and oxidative instability. **ATPGroup GTB[®]** provides brewers with a multifunctional solution that improves both brewing process efficiency and final beer quality while reducing the reliance on conventional stabilization aids.

Properties

Appearance	Light yellow powder
Active Component	≥ 98% gallotannins on dry matter ≤ 0.05% gallic acid
Moisture Content	≤ 7%
Odor	Mild characteristic
Solubility	Water dispersible
Country of Origin	Italy

Use

ATPGroup GTB[®] is suitable for addition to mash water and mash to increase antioxidant protection and improve lautering and extract yield. When added to kettle during wort boiling it gives rapid protein complexation, enhancing hot break and whirlpool performance which results in reduced maturation and filtration losses, improved colloidal stability, and improved flavor stability and shelf life.

Dosage & Addition

Rate: Mash Water / Mash 1.5–4.0 g/hL
Wort Boiling 1.5–6.0 g/hL 10 min before EOB or 10 min prior to addition of other finings
Dissolve the product in 10 parts clean, chlorine-free ambient water and add to the mash tun or wort kettle.

Storage and Shelf Life

Store in the original package in a cool and dry environment for up to 5 years. Carefully reseal in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

ATPGroup GTB[®] is available in a 25 kg box in polyliner bag and 1 kg mylar resealable pouches.

Product for Brewing Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.