

FOAM AXE

ANTI-FOAMING AGENT

WHAT IS FOAM AXE?

Foam Axe stops boil overs in the kettle and limits foaming in your fermenter. Our uniquely formulated anti-foaming agent reduces surface tension so bubbles are Axed before they can form. Foam Axe actually increases head formation in finished beer by retaining foam forming proteins that would have normally blown off during fermentation. Use it in your boil kettle to prevent boil overs for a cleaner, safer process. Then add Foam Axe to your fermenter to reduce Krausen, save beer, and increase the volume capacity of your fermenter.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Food grade silicon.

DOSAGE AND INSTRUCTIONS FOR USE:

FOR HOME BREWING

- **Fermentation Directions:** Add 1-2 drops per gallon at the start of fermentation.
- **Kettle Directions:** To help prevent boil overs, add 1 drop per gallon before boil starts.

FOR PROFESSIONAL BREWING

- **Fermentation Directions:** Add before pitching yeast at a rate of 1-8 ml per bbl. We suggest starting with a rate of 3 ml per bbl and adjusting as necessary.
- **Kettle Directions:** Use at a rate of 1-4 ml per bbl to help reduce boil overs.

PACKAGING AND STORAGE:

Foam Axe must be kept away from extreme cold and hot temperatures, preferably at a temperature under 90°F. If Foam Axe freezes, bring it to room temperature and mix it before using. In its original container, the shelf life of Foam Axe is 6 months from production date.

- 1 oz. Jar
- 32 oz. Bottle