

# **GAS SOLUTIONS**

for Craft Brewers



## Air Liquide is dedicated to providing food certified gases and services to craft brewers

- ✓ Complete gas supply for all brewery applications
- ✓ Food grade gases produced under **FSSC 22000 Certification**
- ✓ **Precast Foundation (EZ Pad™)** available for economical bulk tank installation
- ✓ Beverage application support for process designs and start up assistance
- ✓ Ongoing technical specialist support for process optimization

**Craft Brewing is a gas intense art. Air Liquide has high purity gases and years of brewing applications experience. Our FSSC 22000 Food Certification provides gas molecules which meet the Global Safety Initiative.**

### HOW IT WORKS

#### CARBONATION

When beer goes through the brewing process, the end product may not have the intended carbonation that craft beers need. To reach optimum levels, carbon dioxide CO<sub>2</sub> is added to the brewing process to help maintain the necessary flavors and foam that make craft beers so unique. Our specialists assist in providing just enough CO<sub>2</sub> to maintain the proper carbonation of beer.

#### LIQUID NITROGEN (LIN) DOSING

LIN dosing is a unique process that helps maintain the quality of a craft beer as well as optimum shelf life. Drops of liquid nitrogen are introduced in the bottling process to help drive out atmospheric air and reduce oxygen in the liquid as well.

#### PRESSURE TRANSFER

It is vital to know the exact amount of pressure needed to apply during the brew making process. Just like craft beer, deciphering the amount of pressure needed for the process is an art—and at Air Liquide our experts understand that.

## INNOVATIVE SOLUTIONS

- ✓ Inerting bottles, kegs and brewing vats with our ALIGAL draft gases
- ✓ **FSSC 22000 certified gases**
- ✓ Gas mixes for optimum head formation at dispensing and smoother taste
- ✓ Treatment of waste with our pH control and water treatment solutions
- ✓ Compact and portable aluminum cylinders equipped with a valve protector and carrying handle

## BENEFITS

- ✓ Purging or dosing to reduce the oxygen can result in a better shelf life
- ✓ Air Liquide can optimize CO<sub>2</sub> and offers many grades and purities to suit customers needs
- ✓ Reliable, accurate control of your draft gas through ALIGAL regulator
- ✓ By matching the gases to the beer type, customers can draw faster without excess foam
- ✓ ALIGAL draft gas helps eliminate flat beer, airborne bacteria and odors associated with air compressors



## OPTIMAL GAS MIXTURES

Name of ALIGAL Mixture	Equivalent ALIGAL #	Typical Application
ALES	ALIGAL #13	For the widest range of beers. Balancing carbonation for your fine draft beers.
LAGERS	ALIGAL #15	With just that extra touch of CO <sub>2</sub> to give your lager the right head with a faster drawing speed.
STOUTS	ALIGAL #12	Creates that creamier, longer-lasting head so characteristic of premium dark beers.

## GUIDELINES FOR CHOOSING N<sub>2</sub>/CO<sub>2</sub> MIX

(based on length of beer supply line)

Line Length (ft)	Pressure Difference*	Gas to Use
< 8'	0 psi	ALIGAL 2 or 15
8'-15'	2-5 psi	ALIGAL 15 or 13
15'-30'	5-10 psi	ALIGAL 13
> 30'	> 10 psi	ALIGAL 12

\*above keg pressure



# FINDING SOLUTIONS IS IN OUR NATURE

## Contact one of Air Liquide Canada's food specialists:

Ontario, Quebec and Atlantic: 416 702-8107

Western Canada: 780-485-7404

[food@airliquide.com](mailto:food@airliquide.com)

[industry.airliquide.ca](http://industry.airliquide.ca)



The world leader in gases, technologies and services for Industry and Health, Air Liquide is present in 80 countries with approximately 68,000 employees and serves more than 3 million customers and patients. Oxygen, nitrogen and hydrogen are essential small molecules for life, matter and energy. They embody Air Liquide's scientific territory and have been at the core of the company's activities since its creation in 1902. Air Liquide's ambition is to lead its industry, deliver long-term performance and contribute to sustainability.

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