

simplythick® | EasyMix™

PREPARING SIMPLYTHICK® EASYMIX™ WITH BEER¹

What you'll need:

SimplyThick® EasyMix™ Bottle & Pump

Cold Beer²

1-Mixing Container³

1-Pre-stirring Container

Mixing Utensil (Fork or Spoon)



Pour cold beer into container used for pre-stirring.

- 1** Dispense appropriate amount of SimplyThick EasyMix into mixing container.⁴

IMPORTANT NOTES:

¹ Thickening beer is difficult with any thickener. This is our recommended method to minimize foam.

² COLD beer works best. But this method is effective with warm beer, too.

³ The containers must be large enough for at least 2" of head space above the liquid level.

⁴ If you are uncertain how much SimplyThick EasyMix to use, please consult a mixing chart (Reference Pub 4).

⁵ Mixing at a moderate rate means mixing so that your spoon or fork will make about two revolutions per second.



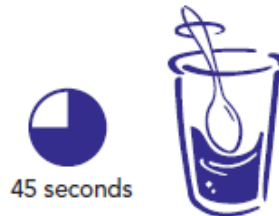
Pre-stir the beer in pre-stirring container for 10 seconds mixing vigorously. Then allow 1 minute before continuing so some head/foam dies down.

- 2**



Pour pre-stirred beer into mixing container, ensuring the mixing container is held at an angle while pouring to minimize additional foaming.

- 3**



Mix at moderate speed for 45 seconds (100 bpm – Dancing Queen/Sweet Home Alabama tempo).⁵

- 4**



Serve immediately.

- 5**

Questions in Canada?

Please contact your CMI representative:

National
Maria-Domenica D'Agostino
mariad@mdmktg.ca

ON, SK, MB Representative
Denise Rye
denise@mdmktg.ca

Atlantic, AB, BC Representative
Lisa Slauenwhite
lisas@mdmktg.ca

www.cmicanada.net

