

Product Description

BrauSol P is a silica sol with an especially high charge intensity in the pH range of wort and beer. Haze forming proteins are quickly and safely adsorbed. BrauSol P meets the specifications of the Reinheitsgebot (German purity law) and is licensed under § 9.6 of the beer tax law.

BrauSol P, which has been laboratory tested for purity and quality has the brewing quality seal.

Product and Effect

BrauSol P selectively adsorbs haze-forming colloids. They are completely removed from beer and wort in a complex with the insoluble silicic acid. Foam, colour, taste and smell are not negatively affected.

Dosage and Utilization

BrauSol P can be used in different stages of the brewing process. The optimum possibilities should be determined in brewery tests. The dosage is dependent on the area of utilization, beer style and technology.

1. Addition in the brewhouse

BrauSol P is added to the hot wort together with the last hop addition directly before the end of the boil.

Dosage: 30 - 50 ml / hl wort

Advantages:

- improves the hot trub flocculation
- compact formation of the trub cone in the whirlpool
- the process inhibiting trub is removed early

2. Addition to the green beer

BrauSol P is added during the transfer between cylindro-conical fermenter and cylindro-conical storage tank with a separate dosing unit

Dosage: 40 - 50 ml / hl green beer

Advantages:

- quicker clarification of the green beer
- improves filter run time
- saves kieselguhr (diatomaceous earth)
- removal of trub before filtration

Storage

BrauSol P is sensitive to lower temperatures. Store the product free from frost. Close opened containers immediately. Lasts more than 12 months if stored properly.

Attention:

When using BrauSol P take notice of the food regulations being effective in the individual countries .

Special silica sol to improve clarification and filtrability in the course of the brewing process