

Colloidal silica to improve clarification, stabilisation and filterability in the brewing process

## Product description

BrauSol Special is an enhancement of classic colloidal silica with a specially increased charge intensity in the pH range of worts and beer. Protein fractions in the 12-160 kDA range are selectively adsorbed.

BrauSol Special complies with the German Purity law regulations and section 9 of the provisional Beer Law. Laboratory tested for purity and quality.

## Product and effect

BrauSol Special adsorbs sediment-forming colloids. The colloidal silica forms a hydrogel as a result of the reaction with components in the proteins. This creates a coagulate (complex), which is removed from the wort and beer with the insoluble silicic acid, without leaving a residue. Foam, colour, flavour and aroma are not affected.

## Dosage and utilisation

BrauSol Special can be used at various stages in the brewing process. The optimum opportunities should be determined by practice runs. The dose depends on the location, beer type and technology. Very important information for users: the product's sedimentation speed is approx. 1.0 - 1.3 m/day, which must be taken into consideration in the event of later dosage, such as in the cellar.

### 1. Addition in the brewhouse

The product is added to the hot wort, ideally after the knockout pump and before it enters the whirlpool. If this is not possible we recommend addition in the whirlpool, when this is 75 - 80 % full.

Dosage: 20 - 40 mL/hL wort

Benefits:

- Increased hot sediment separation
- Compact sediment cone formation in the whirlpool
- Early removal of process-inhibiting sediments

### 2. Addition to the cooled wort

Your preferred dosage unit is added direct to the cold wort at the start of cooling.

Dosage: 20 - 40 mL/hL young beer

Benefits:

- Homogeneous distribution through fermentation convection
- No negative impact on fermentation
- Improved yeast sedimentation and therefore clearer young beer after fermentation
- Yeast can still be used several times

### 3. Addition to young beer

Your preferred dosage unit is added during piping between the CCF and CCS.

Dosage: 20 - 40 mL/hL young beer

Benefits:

- Faster clarification of young beer
- Improved filterability, as the product also reduces partial  $\alpha$  and  $\beta$ -glucans
- Saves colloidal silica during filtration as a result of clearer beers
- Separation of sediments before filtration

## Storage

BrauSol Special is sensitive to low temperatures. The product must be stored where it cannot be affected by frost, ideally at temperatures between 5 and 30 °C. Close the container immediately after opening.

## Please note

The provisions of food law in the individual countries must be observed when using BrauSol Special.