

Product Description

KiGel® Sensitive is an amorphous silica gel with high adsorptive power. KiGel® Sensitive is produced synthetically. It is a white powder.

The application of KiGel Sensitive® complies with the regulations of the German Purity Law and §9 of the German Provisional Beer Law. Tested by specialized laboratories for purity and quality.

Product and Effect

KiGel® Sensitive specifically adsorbs proteins of medium molecular weight in beer. Product parameters such as surface, pore diameter and pore volume assure optimal effect on haze-producing substances without negatively affecting the foam. Furthermore filtration properties of KiGel® Sensitive are excellent.

Aim of Treatment

- improvement of chemical-physical stability
- no negative impact on foam stability
- very good filtration properties
- economic method of operation by low dosages

Application

The application of KiGel® Sensitive depends on brewing technology and the requirements for beer stability and shelf-life. It is equally possible to conduct sedimentation processes or continuous contact processes.

Dosage

The dosage has to be adjusted to the individual operational conditions of the brewery and depends on raw materials and brewing process.

Guide values:

35-50 g/hL = 6 months

50-70 g/hL = 6-8 months

70-80 g/hL = > 8 months

Storage

KiGel® Sensitive is an adsorbent. Store in original packaging in a dry and well ventilated place. Use up opened packagings soon.

Please note:

When applying KiGel® Sensitive the food regulations of the individual countries currently in force have to be adhered to.