



# BrauSol P

Special silica sol to improve clarification and filterability during the brewing process

## Product description

BrauSol P is a silica sol with a particularly high charge intensity in the pH range of wort and beer. Haze forming protein is rapidly and safely adsorbed.

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

The application of BrauSol P complies with the regulations of the German Purity Law and §9 of the German Provisional Beer Law. Please follow all federal, state, and local rules, and regulations when applying BrauSol P.

## Dosage

Recommended Dosage: 20 - 160 mL/hL

BrauSol P can be applied at different stages of the brewing process. To find the optimal possibility to employ the product, practical tests should be conducted. Addition depends on the point and place of application, the beer type and the technology.

### 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
- process inhibiting trub is removed early

### 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 throughput
- saves kieselguhr (diatomaceous earth)
- separation and removal of trub before filtration

## Storage

BrauSol P is sensitive to lower temperatures. Store frost-protected. Ideal between 5 - 15 °C. Reseal opened packagings immediately and tightly.