

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.

The application of BrauSol P 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

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.

Dosage and Utilization

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.

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

Storage

BrauSol P is sensitive to lower temperatures. Store frost-protected. Reseal opened packagings immediately and tightly.

Please note:

When applying BrauSol P the food regulations of the individual countries currently in force have to be adhered to.