



# BrauSol Special

Highly concentrated colloidal silica to improve clarification, stabilisation and filterability in the brewing process

## Product description

BrauSol Special is a highly concentrated liquid silica sol with a high charge intensity. It is particularly effective in the pH range of wort and beer. BrauSol Special works by rapidly absorbing the haze forming protein fractions sized between 12 - 60kDa. BrauSol Special selectively adsorbs haze-forming colloids. These colloids agglomerate with the silicic acid in BrauSol Special, forming an insoluble complex which then settles out of solution. This process completely removes the haze forming colloid. Head retention, color, taste, and smell are unaffected.

The application of BrauSol Special 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 Special.

## Dosage

BrauSol Special can be added at several different points during the brewing process. To find the optimal stage, in-house brewery specific tests are recommended. The most effective point of addition depends on the point and place of application, the type of beer, and the type of equipment.

Total dosing recommendation (product can be dosed in multiple production steps):

Dosage: 20 - 160 mL/hL (23 - 188 mL/bbl)

### 1. Addition in the Brewhouse:

Add BrauSol Special to the whirlpool while the wort is circulating and the transfer from the brew kettle is ~80% complete. BrauSol Special can be added either manually or by dosing equipment after the transfer pump. Continue until the end of the transfer. Alternatively, in a system where whirlpool and brew kettle are the same vessel, BrauSol Special should be added during whirlpooling immediately after the pump is turned off while the wort is still rapidly circulating. For best results in both cases, do not run the treated wort through a pump.

Dosage: 20 - 40 mL/hL (23 - 47 mL/bbl) of hot wort

Advantages:

- increased hot trub coagulation
- formation of a more compact trub cone
- early removal of process inhibiting trub
- increased colloidal stability of packaged beer

### 2. Addition in the Fermenter:

BrauSol Special can be added to the cold wort before the start of the fermentation. Generally, it is injected and blended directly in the fermenter using CO<sub>2</sub>, or dosed inline. However, care must be taken since BrauSol Special will remove yeast.

Dosage: 20 - 40 mL/hL (23 - 47 mL/bbl) of beer

Advantages:

- improves the sedimentation of yeast post fermentation
- no negative influence on the speed of fermentation
- recovered yeast can be reused without negative effects
- increased colloidal stability of packaged beer

### 3. Addition to green beer during storage:

BrauSol Special can be added during the transfer between fermenter and storage tank with a dosing system. Alternatively, it can be injected and blended using CO<sub>2</sub>.

Dosage: 20 - 40 mL/hL (23 - 47 mL/bbl) of beer

Advantages:

- quicker clarification of green beer
- improves filter throughput
- saves kieselguhr (diatomaceous earth) by removing colloids before filtration.
- improves centrifuge performance by reducing discharges and DO (Dissolved Oxygen) pickup, and increases clarification rate.
- increased colloidal stability of packaged beer

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#### 4. Addition to finished beer:

BrauSol Special can be added to cask or bottle conditioned beer. However, care must be taken as BrauSol Special will remove yeast.

Dosage: 20 - 40 mL/hL (23 - 47 mL/bbl) of beer

Advantages:

- improves the sedimentation of yeast post-secondary fermentation
- increased colloidal stability of packaged beer

#### Storage

BrauSol Special is sensitive to low temperatures. Store above freezing at all times and protect from frost. Tightly reseal opened container and use as soon as possible.