



KiGel® Clear

Economic and very effective silicic acid gel

Product description

KiGel® Clear is a pure, highly effective silicic acid gel with optimally stabilizing adsorption spectrum.

KiGel® Clear is produced hydrolytically from natural minerals, specially obtained from specific silicates. KiGel® Clear adsorbs the haze-producing proteins in beer. Product parameters such as active surface, pore diameter and pore volume assure an optimum effect to improve chemical-physical stability. Filter throughput and filtrate are in accordance with the requested standard.

- improvement of chill stability, especially the haze sensitive proteins
- no impact on filter performance and filter capacity
- no impact on foam and bitter substances
- economic method of stabilization

KiGel® Clear has an optimal activity spectrum, its application depends however on the respective individual brewing technology and the specific requirements for beer stability and shelf life of the brewery.

- stabilization during kieselguhr filtration (D.E. filtration)
- stabilization with buffer tank before kieselguhr filtration
- stabilization during transfer fermentation to maturation
- combined stabilization with PVPP
- combined stabilization with Beerzym Chill* (not in alignment with the German purity of law)

The application of KiGel® Clear complies with the regulations of the German Purity Law and § 9 of the German Provisional Beer Law. For the use of KiGel® Clear take care of all relevant national food regulations concerning the application.

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:

40 - 50 g/hL = 3 months

60 - 75 g/hL = 6 months

> 85 g/hL = 8 months

*When using Beerzym Chill, the respective laws and regulations for foodstuffs of the individual countries have to be adhered to.

Storage

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

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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