



KiGel® Hydro

Top quality hydro-silica gel to optimize the chemical-physical stability

Product description

KiGel® Hydro is a highly efficient amorphous silicic acid hydrogel. KiGel® Hydro is produced synthetically. It is a white powder with 60 % humidity.

KiGel® Hydro selectively adsorbs proteins of high molecular weight in the beer. Product parameters such as surface, pore diameter and pore volume assure optimum effect on haze-producing substances without affecting the foam.

- improvement of chemical-physical stability
- no impact on foam and bitter substances
- economic method of operation
- mostly used in maturation for pre-stabilization
- filtration properties like a coarse DE

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

The application of KiGel® Hydro complies with the regulations of the German Purity Law and § 9 of the German Provisional Beer Law. For the use of KiGel® Hydro 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:

- 50 - 60 g/hL = 3 months
- 70 - 80 g/hL = 6 months
- 100 - 120 g/hL = 8 months

Storage

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

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

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