



High concentrated liquid silica sol to improve clarification without filtration

Product description

CraftSol is a highly concentrated liquid silica sol with a high charge intensity. It is particularly effective in the pH range of wort and beer. CraftSol works by rapidly absorbing the haze forming protein fractions sized between 12 - 60 kDa.

CraftSol selectively adsorbs haze-forming colloids. These colloids agglomerate with the silicic acid in CraftSol, 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.

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

Dosage

CraftSol 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. The maximum amount to be used in the brewing process can be up to 160ml/hL.

1. Addition in the brewhouse

Add CraftSol to the whirlpool while the wort is circulating and the transfer from the brew kettle is ~80 % complete. CraftSol 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, CraftSol 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

CraftSol can be added to the cold wort before the start of the fermentation. Generally, it is injected and blended directly in the fermenter using CO₂, or dosed inline. However, care must be taken since CraftSol 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

CraftSol can be added during the transfer between fermenter and storage tank with a dosing system. Alternatively, it can be injected and blended using CO₂.

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 pickup, and increases clarification rate.
- increased colloidal stability of packaged beer

4. Addition to finished beer

CraftSol can be added to cask or bottle conditioned beer. However, care must be taken as CraftSol 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

CraftSol 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.

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