



# KiGel® Brillant

Highly adsorptive xero-silica gel

## Product description

KiGel® Brillant is an amorphous silica gel with high adsorptive power. KiGel® Brillant is produced synthetically. It is a white powder. KiGel® Brillant specifically adsorbs proteins of medium molecular weight in beer. Product parameters such as surface, pore diameter and pore volume assure optimal effect on haze-producing substances without negatively affecting the foam. Furthermore filtration properties of KiGel® Brillant are excellent.

- improvement of chemical-physical stability
- no negative impact on foam stability
- very good filtration properties
- economic method of operation by low dosages

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

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

35 - 40 g/hL = 3-4 months

50 - 60 g/hL = 6 months

> 70 g/hL = > 8 months

## Storage

KiGel® Brillant is an adsorbent. 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](mailto:info@erbsloeh.com) • [www.erbsloeh.com](http://www.erbsloeh.com)