BEERSOL

CLARIFIERS

General features

Beersol is a colloidal solution with a negative electric charge, stable in aqueous environments. It appears opalescent, white-grey in colour, and odourless. Its composition is based on silicon dioxide with hydroxyl groups on the outer surface of the molecules.

Beersol is specifically formulated for the clarification of wort, wine, fruit juices, concentrated musts, and unfermented musts. It is particularly effective in hot wort clarification in the whirlpool, promoting rapid trub sedimentation through the formation of agglomerates with hop tannins and polyphenols. The product can also be used in centrifugation or directly in beer during maturation in tanks.
The main benefits of Beersol are:

- Effective clarification: ensures efficient clarification of wort, resulting in cleaner wort with low trub content and a more stable fermentation process, leading to high-quality results
- No impact on foam stability: does not negatively affect foam stability, preserving the beer's sensory characteristics

Beer

Composition

30% silicon dioxide solution (29.9–31.5%).
pH: 9.6–10.4

Dosage

20–40 g/hL
We recommend conducting small-scale preliminary tests to determine the optimal dosage.
Permitted for use under the Reinheitsgebot (Bavarian Beer Purity Law).

How to use

We recommend conducting preliminary laboratory tests, especially in cases of mixed clarification, to accurately determine the optimal dosage.

Packaging and storage

1 kg bottle.
Store the product in a cool, dry place.

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