



Brewline®

THE CRAFT BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Craft Sol

FORMULATION

Alkali silica colloidal suspension. Craft Sol is a highly concentrated and charged liquid silica sol. It is particularly effective at the pH of musts and beer.

APPLICATION AREA

Works by quickly adsorbing the protein fractions between 12 and 60 kDa. Craft Sol selectively adsorbs colloids responsible for hazes. These colloids agglomerate with Craft Sol's silicic acid, forming an insoluble complex which falls to the bottom.

The colour, taste and aroma of the finished beer are not affected.

RECOMENDED DOSAGES

Dosage: 20 to 120 mL/hL.

It can be used during different production stages:

- 1) Addition in the Brewhouse (20 to 40 mL/hL)
10 minutes before end of boiling.

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 (20 to 40 mL/hL)

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 (20 to 40 mL/hL)

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 (Dissolved Oxygen) pickup, and increases clarification rate.
- increased colloidal stability of packaged beer

SPECIFICATIONS

Colour & Appearance	Opalescent liquid
Water solubility	Soluble
Total viable flora	< 100 CFU/mL
<i>Enterobacteriaceae</i>	< 100 CFU/mL

Density	1,288 g/mL
SiO ₂	41,9%
pH (at 20°C)	9,7

STORAGE

Store in its original packaging hermetically sealed, in a cool (<10°C), dry and odorless place. Respect the optimal use-by-date appearing on the conditioning. Use quickly after opening.

CONDITIONING

1 kg canister. 6 kg canister.

CC/22-08-2019

For use in beer brewing. For the production of products destined for direct human consumption. This document is provided for information purposes only, without commitment or guarantee, according to our current knowledge. Product in compliance with the purity specifications recommended by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and by the FCC for enzymes used in foodstuff processing. The product's conditions of use are subject to adherence to current legislation and local standards.

Brewline®

ERBSLÖH Geisenheim GmbH - Erbslöhstraße 1 - 65366 Geisenheim - Germany - www.brewline.eu