

Fining & Stabilisation

You decide on the process for clarification and stabilisation. Brewline® supports you and offers you the right solutions.

OUR CLARIFIERS & STABILISERS

PolyStab

Silica gel & polyvinylpolypyrrolidone

PolyStab is a colloidal beer stabiliser for single use. It acts by adsorption of polyphenols (pro-anthocyanidins or anthocyanidins), catechins (flavonoids) and unstable proteins from beer.

- **Dose:** 5 - 50 g/hL
- **Maximum use:** 50 g/hL
- **Packaging:** 1 kg bags, 10 kg bags

Silica Gel

Silica Gel Powder

Silica Gel allows the stabilisation of beers produced by adsorption of unstable proteins responsible for colloidal cloudiness. The selective adsorption of proteins allows to keep the obtained properties of colour, pH, organoleptic qualities, and foam retention. Silica Gel can be used for beer filtration.

- **Dose:** 20 - 120 g/hL
- **Packaging:** 15 kg bags

Silica Sol

Silica Sol liquid

Silica Sol is a colloidal suspension of silica. It allows the clarification of beer by adsorption of beer proteins in storage and improves the sedimentation of yeast. Silica Sol can also be used on the boiling wort to improve the separation of protein breakage.

- **Dose:** 20 - 120 mL/hL
- **Packaging:** 1 kg and 6 kg bottles

PVPP

Micro-granulated polyvinylpolypyrrolidone

PVPP stabilizes beer and extend its shelf life by adsorbing a fraction of the polyphenols responsible for the haze. PVPP is added to beer in ageing or during filtration.

- **Dosage :** 5 - 50 g/hL
- **Legal maximum dosage :** 50 g/hL
- **Packaging :** 200 g package and 19.96 kg barrel

For further information, please refer to the data sheet or packaging.

