



# Brewline

## THE BREWER'S PORTFOLIO

### TECHNICAL DATA SHEET

## Silica Sol

#### FORMULATION

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

#### APPLICATION AREA

Works by quickly adsorbing the protein fractions between 12 and 60 kDa. SilicaSol selectively adsorbs colloids responsible for hazes. These colloids agglomerate with SilicaSol'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:

- ✓ **Addition in the Brewhouse (20 to 40 mL/hL) 10 minutes before end of boiling.**
  - increased hot trub coagulation
  - formation of a more compact trub cone
  - early removal of process inhibiting trub
  - increased colloidal stability of packaged beer
- ✓ **Addition in the fermenter (20 to 40 mL/hL)**
  - 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
- ✓ **Addition to green beer (20 to 40 mL/hL)**
  - 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 <sub>2</sub> | 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.

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