



SEDISOL C

SILICA SOL FOR WORT CLARIFICATION



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SEDISOL C is a specific silica sol for the clarification of wort

It improves the turbidity of wort SEDISOL C is a specific fining agent for wort and it is made of amorphous silicon dioxide at a concentration of 30%. Technical characteristics such as surface area, particle size and charge are specifically adjusted in order to achieve the highest possible absorption of coarse break (coarse trub). After the absorption has occurred through specific weight, an immediate sedimentation takes place. The technical properties of **SEDISOL C** lead to a difference in performance compared to ordinary silica sols that have been used up to now. In practice, this leads to a quicker and more efficient sedimentation. In this way, you limit the pause in the whirlpool and thus reduce the risk of formation of DMS (Dimethylsulphide).

Shorter pauses bring less colour and improve taste stability of the beer.

The importance of clear wort

The break from the cast wort, also called coarse trub, consists of large particles (30-80 µm in size) which are slightly heavier than the wort and therefore normally settle down well to form a compact mass. The initial amount of coarse break is about 6000-8000 mg/L after casting out. After the reduction of coarse break in the whirlpool it should have decreased to a maximum of 100 mg/L. In some cases, however, not all breweries achieve this value. The reason can be the design of the laughter tun, whirlpool or centrifuge. Other obstacles to meet this end are turbid mash separation as a result of malt quality, defective mash separation, and hop addition containing little or no polyphenols. Insufficient coarse break removal causes the following problems in beer production:

- Coating of the yeast
 - Negative influence on final beer stability
 - Negative influence on final beer filtration
 - The break also contains the fatty acids of the malt
- In this situation, the addition of **SEDISOL C** definitely helps to improve the quality of the wort. Compared to other



traditional finings, **SEDISOL C** is a pure mineral product and it complies with the German law for beer purity (Deutsches Reinheitsgebot).

Technical characteristics and results

The charging of **SEDISOL C** and its absorption effect do not have a negative influence the taste and head retention. As far as desirable substances in the fermentation phase are concerned, no absorption takes place whatsoever. The result of the treatment with **SEDISOL C** is measured by:

- Reduction mg/L of coarse break
- Clearer wort
- More compact sedimentation
- Less waste
- Improved filterability
- In some cases, improved stability

Unlike many other silica sols, SiO₂ particles of **SE-DISOL C** are not treated with AlO₂. The composition of **SEDISOL C** allows a relatively low dosage (15-30 g/h), compared to other silica sols.

Technical research and documentation

SEDISOL C has been tested by the following universities: Louvain (B), Weihenstephan (Munich, D), VLB (Berlin, D). Trial reports can be sent on request.

Typical analysis/specification:

Produced free of GMO:



Recommended dosage:

In wort: 15-30 ml/hl when treating warm wort. Higher rates can be necessary in wort composed of large quantities of unmalted components (maize, rice, syrups). laboratory testing at different dosages is recommended in order to achieve optimal results.

Directions for use:

In wort: **SEDISOL C** can be added directly in the wort kettle at the end of the boiling together with aroma hops. It can also be added in the automatic systems of the hop dosing units. In addition, **SEDISOL C** can be dosed in continuous flow between kettle and whirlpool with an automatic process. In the event of leakage rinse the surfaces directly with water. Do not expose the product to air for a longer period of time since it may gel..

Composition:

Colloidal silica sol with a specific reactivity for application in the brewing industry. Concentration 30%.

Shelf-Life:

At least 1 year in the closed container. Protect from low temperatures.

Packaging:

25 kg drums, 250 kg drums, 1200 KG IBC

Produced free of GMO.



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