



CraftSol

High concentrated liquid silica sol to improve clarification without filtration

Product description

CraftSol is a high concentrated liquid silica sol with a particularly high charge intensity in the pH range of wort and beer. Haze forming protein fractions (12 – 60kDa) are rapidly adsorbed.

CraftSol selectively adsorbs haze-forming colloids. These are completely removed from beer and wort in a complex with the insoluble silicic acid. Foam, colour, taste and smell are not affected.

The application of CraftSol complies with the regulations of the German Purity Law and §9 of the German Provisional Beer Law.

Dosage

CraftSol can be applied at different stages of the brewing process. To find the optimal possibility to employ the product, practical tests should be conducted. Addition depends on the point and place of application, the beer type and the technology.

Dosage: 20 – 160mL/hL (23 – 188mL/bbl.)

- **Addition in the brewhouse**

CraftSol is added to the hot wort after transfer pump to whirlpool

Dosage: 20 – 40 mL/hL wort

Advantages:

- improves the hot trub flocculation
- compact formation of the trub cone in the whirlpool
- process inhibiting trub is removed early

Visual inspection: When CraftSol is added to the hot wort, the colour of the wort changes for approx. 20 sec. to white, this is the reaction when CraftSol will form a 3D-net (rebuilding silica sol to a silica hydro gel)

- **Addition by start fermentation**

CraftSol is added into the cold wort before/by start fermentation

Dosage: 20 – 40 mL/hL wort

Advantages:

- improves the sedimentation of the yeast after fermentation
- no negative influence on fermentation process (speed, time)
- after yeast recovery, the yeast can be used on a multiple way without affecting the yeast condition negative

- **Addition to the green beer**

CraftSol is added during the transfer between cylindro-conical fermenter and cylindro-conical storage tank with a separate dosing unit or via keg into a sampling valve

Dosage: 20 – 40 mL/hL green beer

Advantages:

- quicker clarification of the green beer
- improves filter throughput
- saves kieselguhr (diatomaceous earth) separation and removal of trub before filtration

- **Specialities**

- **Dry hopped beer's**

For the production of "dry hopped beers", it is very important, that the dosage of CraftSol is made before the addition of the hop, because the removal of the yeast will give a higher hop oil yield, and the yeast does not adsorb the aroma of the hop

- **Cask or bottled conditioned beer**

When beer is clarified with CraftSol, please pay attention, that for cask and/or bottle conditioned beers is enough yeast in the green beer or it must be added some fresh yeast that the 2nd fermentation runs well, because CraftSol removes also the yeast.



CraftSol

High concentrated liquid silica sol to improve clarification
without filtration

Storage

CraftSol is sensitive to lower temperatures. Store frost-protected, ideal between 5 – 25 °C. Reseal opened packaging's immediately and tightly.

Please note

When applying CraftSol the food regulations of the individual countries currently in force have to be adhered to.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
version 001 – 09/2012 VM – print 27.05.2025

ERBSLÖH

Fortschritt macht Zukunft®