

SILAFINE

FINING AGENT

WHAT IS SILAFINE?

SilaFine is an easy-to-use, vegan friendly fining agent that quickly creates crystal clear beer by removing yeast and haze-forming particles. Our highly effective clarifier will eliminate or greatly reduce the need for filtration without affecting flavor. SilaFine is a unique, negatively charged silica sol fining agent that binds with positively charged haze active proteins and polyphenols to create an electrostatic net that also drags down yeast cells. SilaFine does not target foam active head forming proteins, so the beer foam in glass remains unaffected.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Colloidal silica sol.

DOSAGE AND INSTRUCTIONS FOR USE:

For Home Brewing: Add 10 ml or 1 tbsp per 5 gallons of finished beer. Gently rouse the beer to fully disperse the clarifier. For full effectiveness on haze-inducing particles, we recommend adding it to beer that has been chilled below 39°F. If the beer has not cleared after 24 hours, a second dose can be added.

For Professional Brewing: Add 30 ml (1 oz) per bbl after fermentation is over, ideally at temperatures below 39°F. If you are using a brite tank, SilaFine is best added to the beer stream in-line when pumping from fermenter to brite. If only using a unitank, add to the top of the tank while rousing with CO₂ for 5–10 minutes from the bottom of the tank. If added at ideal temperatures below 39°F, and well dispersed into the tank, clarification can take place in under 24 hours. Otherwise allow up to 48 hours. Exact usage rate should be determined by running trials.

PACKAGING AND STORAGE:

Store in a cool, dry place away from direct sunlight and heat. Do not freeze.

- 1 oz. Jar
- 32 oz. Bottle
- 1 gal. Jug

ADDITIONAL INFORMATION

- This product is GMO free.