

# BEERSOL

## CLARIFIERS

### General features

Beersol is a colloidal solution with an electronegative charge, offering stability in an aqueous environment. This solution is opalescent, white-gray in color and odorless. Its composition is based on silicon dioxide, with hydroxylates on the outer surface of the molecules. Beersol is specially formulated for the clarification of musts, wines, fruit juices, concentrated musts and muted musts. It is particularly effective in the clarification of hot must in the whirlpool, facilitating the rapid settling of trub through the formation of agglomerates of tannins and hop polyphenols. This product can also be used in a centrifuge or directly in beer in maturation tanks. The main benefits of Beersol are:

- Effective clarification: Beersol ensures effective clarification of musts, contributing to clean musts with low trub content. This results in a more linear fermentation progress and high-quality results.
- No impact on foam stability: important to note is that the use of Beersol does not adversely affect foam stability, ensuring that the flavor characteristics of the beer are preserved.

### Composition

30% Silica Dioxide Solution (29.9 - 31.5%).  
pH: 9.6-10.4

### Dosage

20-40 g/hl.

If possible, however, it is recommended to make preliminary small-scale trials so that the exact dosage to be used can be determined.

Permitted use in the Reinheitsgebot, the Bavarian Beer Purity Law.

### How to use

However, preliminary laboratory tests are recommended, especially if mixed clarification is intended, so that the exact dosage to be used can be determined.

### Packaging and storage

1 kg bottle.

Store in a cool, dry place.



Beer

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