

Magicol 250 AS

Description

Magicol 250AS is a powdered isinglass that can be dissolved to make a ready-for-use isinglass solution for treatment of brewery conditioned beers.

- It is a traditional and natural product
- It is the most concentrated form of isinglass
- It has a very long shelf life in comparison to other forms of isinglass
- Please be aware that dissolved product contains sulphur dioxide as a preservative

Using the Product

How to dilute and mix the product

- Before it can be used, the product must be dissolved in water.
- Mix at a rate of 3g per 500ml of water.
- Use a "stick" type blender or similar
- Mix until the contents appear to be homogeneous, this can take a while
- If the product is only partially dissolved it can still be used but with reduced effect.
- Leave to rest then mix again, at this stage you have ready to use isinglass finings

How much isinglass to add

Most beers will require an addition of ready-for-use isinglass at rates between 0.15% and 0.35% v/v. The exact rate will depend amongst other things upon;

- Whether or not kettle finings have been used in the brew
- The degree of yeast flocculation
- The residence time on chill at the end of fermentation
- The strength of the beer

An addition of 0.3% v/v is a good starting point for optimisation of the rate.

This equates to 70ml in a 25L batch

Add to the F.V. just before transfer to secondary or conditioning vessel once the beer is transferred very gently stir.

The mixed finings have a shelf life of up to 8 weeks if stored in an airtight container. It is however recommended to mix batches as and when needed rather than store.

Warning

- Do not breathe in the dust
- Avoid contact with skin and eyes
- Wash spillages away with water
- Use food grade plastics for all equipment in contact with this finings
- Keep out of the reach of children