

## Technical Data Sheet

### BrauSol

#### Description

BrauSol is a highly concentrated colloidal silica sol. It helps improve clarification, stabilisation and filterability.

When added to the beer, BrauSol reacts with the proteins and forms a hydrogel. This coagulates to form a 3D net like structure, which then drops the beer bright. Head retention, colour, flavour and aroma are not affected.

#### Benefits

- Long shelf life
- Vegan friendly
- Stable at ambient temperatures
- Low dosage rates
- Can be used at various stages

#### Application and rates of use

For best results, BrauSol should be dosed during the transfer from fermentation vessel to the conditioning tank, ideally below 10°C for removal of chill haze particles. The dosage will vary between 20 and 40ml per hl depending on the beer, trials are recommended to optimise this dosage rate. BrauSol can be diluted with water or beer to ensure a good mix when dosing.

If dosing directly into the FV, BrauSol should be dosed through the spray ball and roused with CO2 to mix.

The sedimentation speed is approximately 1-1.3m per 24 hours.

Please be cautious that BrauSol will also remove much of the yeast. This means additional yeast may need to be added for a good secondary fermentation.

BrauSol can also be used directly into casks. A dosage rate of 40ml per 9 gallon is recommend, helping with the resettling process.

#### Storage and shelf life

- Protect from low temperatures, do not allow to freeze
- Keep in original container
- Keep containers sealed when not in use
- Contact NicheSolutions if label is removed
- The shelf life is 2 years