



# POLYGEL BH

Selective stabilizer and stabiliser from the brewery



## → TECHNICAL DESCRIPTION

**Polygel BH** is a specific wort stabilizer which acts both on proteins and tannoids thanks to its combined processing aids, obtained by utilizing selected PVPP and SiO<sub>2</sub> under controlled humidity.

Excess polyphenolic substances in raw materials lead to unstable clarity, stability with a possible degradation of flavour. Considering a traditional trub composed by 60% of proteins and 40% of polyphenols, **Polygel BH** forms highly stable complexes with polyphenolic substances in wort and also adsorbs protein substances: the efficiency of the whirlpool can be reached, but also improves following steps of beer process:

- better wort collection through improved compactation;
- optimisation of fermentation time;
- better filterability (pressure, DE dosage, turbidity EBC 90° and 25°);
- easier stabilisation which allows practice efficiency (lower volume), qualitative and economical benefits.

The stabilising action of **Polygel BH** is shown by the anticipated adsorption in the wort of the simple polyphenols (protoanthocyanins and anthocyanins), then the silica component exerts a selective adsorption of medium molecular weight proteins, thus completing the stabilizing effect during maturation and/or filtration. It means that such treatment will bring a reduction of stabiliser as well as an efficiency of the quality (turbidity, shelf life) and the cost per hectoliter of the global treatment.

**Polygel BH** is highly effective even with limited contact times and it is formulated according to the specific clarification needs of every single brewery, such anticipative treatment will help the production to get a qualitative beer, in accordance with your specifications. It preserves beer colour, aroma, flavour and has no effect on the foam.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Silica gel, polyvinylpolypyrrolidone (PVPP).

## → DOSAGE

10-40 g/hL.





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## → INSTRUCTIONS FOR USE

In the mashing tun after the saccharification and before the wort filtration, or in the boiling tank, 5-10 minutes before the passage of the wort to the whirlpool. **Polygel BH** will automatically settle with the trub after adsorbing a selective amount of simple polyphenols and proteins.

Note: it is possible to realise a laboratory test in order to compare the clarifying effect with a test, then optimise the dosage to reach the best quality/cost ratio. AEB technicians are at your disposal for any assistance from the lab test till the forcing test on finished beer.

## → STORAGE AND PACKAGING

It is a slightly hygroscopic product and must therefore be stored in a dry place.

500 g net packs in cartons containing 5 kg.

15 kg net bags.

