



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 SiO₂ 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.

