



POLYGEL PS30

Technological aid for beer stabilization



→ TECHNICAL DESCRIPTION

Polygel PS30 is a group of technological aids with combined stabilizing action, obtained by utilizing the PVPP and hydrogel actions. They are employed as sole treatment for beer stabilization. Excess polyphenolic substances in beers lead to unstable clarity and a marked degradation of flavour.

Polygel PS30 forms highly stable complexes with polyphenolic substances in beer and also adsorbs protein substances. The stabilizing action of **Polygel PS30** is manifested on the one hand (thanks to the presence of PVPP) through the adsorption of the simple polyphenols (protoanthocyanins and anthocyanins), while on the other hand, the silica component exerts a selective adsorption of the low and medium molecular weight proteins, thus completing the stabilizing effect. **Polygel PS30** is highly effective even with limited contact time; it is formulated according to the specific stabilization needs with 30% of PVPP and 70% of SiO₂ under controlled humidity because of a larger polyphenol content in the malt; it can be easily dispersed; it preserves the colloidal stability and has a neutral effect on colour, aroma, flavour and foam; the admissible volume of the filter can be optimised in comparison with traditional use of PVPP or a silica gel.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Humidity controlled silica gel (SiO₂), polyvinylpyrrolidone (PVPP).

→ DOSAGE

30-70 g/hL according to the type of stabilization required and the quality of the raw materials.

→ INSTRUCTIONS FOR USE

In filtration: it is used as a normal filter aid, by mixing it in the filter dosing unit and applying a suspension in de-aerated water of at least 1:7-1:10.

In maturation tank: it is used before filtration. The clearer the beer, the higher will be the effectiveness of **Polygel PS30**. Contact time can vary from half an hour to several days. Long periods of contact do not cause any drawbacks. Dosing is more effective if it is carried out with a metering pump into the pipeline used for transferring beer from one tank to another.

Note: it is recommended to check every new malt season with AEB specialists to define the right personal solution to be used.

→ STORAGE AND PACKAGING

It is a slightly hygroscopic product and must therefore be stored in a dry place away from direct sunlight and heat.

15 kg net bags.

