



POLYGEL BH

Selective stabilizer and stabiliser from the brewery



→ TECHNICAL DESCRIPTION

Polygel BH is a specific wort stabilizer which acts both on proteins and polyphenols thanks to its combined processing aids, obtained by utilizing selected PVPP and silica 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% polyphenols, **Polygel BH** forms highly stable complexes with polyphenolic substances in the wort and adsorbs protein substances: the efficiency of the whirlpool can be reached, but it also improves the following steps of beer process:

- better wort quality via improved trub compaction;
- optimization of fermentation time;
- better filterability (pressure, DE dosage, turbidity EBC 90° and 25°);

The stabilizing action of **Polygel BH** is accomplished by the adsorption of the simple polyphenols (protoanthocyanins and anthocyanins) in the wort with the PVPP, then the silica component exerts a selective adsorption of medium molecular weight proteins, thus completing the stabilizing effect during maturation. It means that such treatment will bring a reduction of stabilizer needed later in the brewing process as well as an efficiency of the quality (turbidity, shelf life) and the cost per hectoliter.

Polygel BH is highly effective even with limited contact times and it is formulated according to the specific clarification needs of every brewery, such preventative treatment will help the production to get a higher quality beer. It preserves beer colour, aroma, flavour and has no effect on the foam.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Silica gel, polyvinylpolypyrrolidone (PVPP).

→ DOSAGE

10 - 20 g/hL according the type of clarification required, and the amount of polyphenols in the malted and unmalted cereals..

→ INSTRUCTIONS FOR USE

POLYGEL® BH is added near the end of the boil 10 minutes before whirlpooling. POLYGEL® BH will automatically settle with the trub after adsorbing a selective amount of simple polyphenols and proteins.

→ STORAGE

POLYGEL® BH is a slightly hygroscopic product and must therefore be stored in a dry place.



POLYGEL BH

→ 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.