

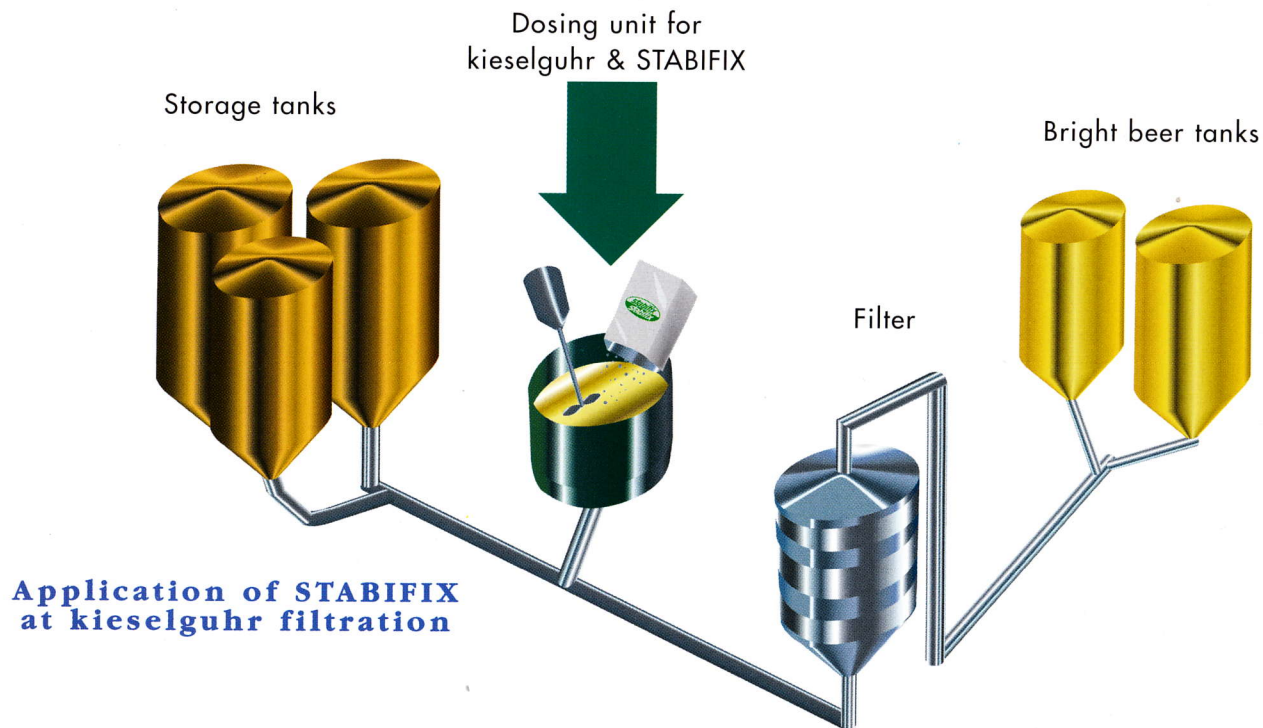
STABILIZATION IN PRACTICE



STABI-SILICA GEL
STABILIZATION IN PRACTICE

THE ADDITION OF STABIFIX OR STABIQUICK IS SIMPLE

Open the bag by cutting the top with a knife. Empty the bag slowly into the dosing vessel which contains the required volume of water or beer (1 part of stabilizer + 6 parts of water or beer). Switch agitator to high speed until suspension is free of lumps (about 5 to 7 minutes). Shut lid of dosing vessel after the bag is emptied in order to avoid dusting. Then switch agitator to low speed and stir permanently during filtration.



APPLICATION AT FILTRATION

The simplest and most common method is to use STABI-silica gel at the final beer filtration. In this case it can be added directly into the kieselguhr dosing unit. The required rate depends on the desired shelf life. It normally varies between 30 and 100 g/bl.

Higher rates of STABI-silica gel are needed where beers with high hop rates are to be treated, whilst ordinary

lager types need lower rates. As STABI-silica gel also acts as a clarifying filter aid, the kieselguhr dosing rate, mainly the portion of fine kieselguhr, can be reduced up to the amount of STABI-silica gel added.

If STABI-silica gel is used at filtration it has proved advisable to add some already to the second kieselguhr precoat. An addition of 30 to 50 g/m² filter area has to be calculated.