



**A product for particularly high stability demands.**

**STABIQUICK SEDI** is applied during the transfer process in the storage cellar, where previously Bentonite was used for beer stabilisation.

- ◆ A remarkable advantage over Bentonite is, that STABIQUICK SEDI can be suspended in water (instead of beer).
- ◆ Since STABIQUICK SEDI settles far quicker than Bentonite it is unnecessary to add it sooner than three to four days prior to filtration. After this short time a compact sediment is formed and the beer can be filtered.
- ◆ Another advantage is the smaller sediment volume compared to that of Bentonite, resulting in less beer loss.
- ◆ The application of STABIQUICK SEDI in large reputable breweries has proved, that this product has no detrimental effect on head retention, despite its excellent stabilizing properties.



**Application:**

For optimum efficiency STABIQUICK SEDI should be mixed with eight times the volume of water using an efficient agitator. The suspension must be free of lumps and be added to the beer at transfer by means of a dosing pump. The turbulence caused by the transfer process and the dosing improves dispersion of STABIQUICK SEDI thus optimizing its effect.

A yeast thimble is indispensable. Depending on the required stability between 50 and 120 g /hl should be used.