



SILIGEL

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 Beer protein stabilizer based on silica hydrogel

→ TECHNICAL DESCRIPTION

Siligel is a beer stabilizer consisting of the purest silica gel, which acts by adsorption on the proteinaceous substances. The contact surface of **Siligel** is very high, which makes it a product with peculiar physical-adsorbing properties. **Siligel** preserves the right level of protein nitrogen in relation to the raw materials utilized, the productive system and the specific applicative experience of the brewing technician. Excessively high levels of protein nitrogen cause reactions of colloidal instability, while low levels may give problems with regard to head retention. It adsorbs proteins selectively **Siligel** has a selective action in proteins adsorption, hardly reacting with the medium-high molecular weight ones, which play an important role in head formation and retention. The colloidal haze that is formed in chilled beer as a reaction to the combinations between proteinaceous and polyphenolic substances, is thoroughly adsorbed during the **Siligel**-beer contact stage. **Siligel** has no negative effect on colour, pH or the organoleptic characteristics of beer.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Silica gel.

→ DOSAGE

10-100 g/hL.

The lower doses will be utilized for treatments involving a longer **Siligel**-beer contact time or for beers that have been given a longer period of maturation.

→ INSTRUCTIONS FOR USE

Siligel can be used at various production stages.

In tank: with a contact time varying between 15 minutes and 6-24 hours. The product is then removed by filtration. In this way less kieselgur is used, as **Siligel** acts also as a filter aid.

During filtration: mix **Siligel** with the kieselgur in the filter doser and feed it in filtration. **Siligel** is effective even with very short periods of contact, as it is normally the case with continuous dosing filtrations.

In both instances of utilization the accelerated EBC stability test (60-0-60°C), will reveal a high stabilizing effect.

Remarks: should proteolytic enzymes be used in a combined treatment, it is advisable to add **Siligel** during the final filtration. The enzyme can be added in the filtered beer before bottling.

→ STORAGE AND PACKAGING

Being a product which in time tends to lose a part of its content in crystallization water, it is advisable to keep **Siligel** away from warm and very dry places in order to keep its humidity content unaltered.

25 kg net bags.

