



ISINGLASS FININGS FOR LAGER BEER

EXTRAFINE

USED IN COMMERCIAL BREWING
OF LAGER BEER.

CLARIFICATION

Extrafine is positively charged Isinglass Finings that attracts negatively charged yeast cells and other suspensoids from fermented beer. It is added to the beer during maturation in the storage tank, speeding up the clarification of beer.

APPLICATION

- Take 500 grams of Extrafine, add adequate quantity of soft chilled water to make a honey like consistency.
- Keep the paste for 48 hours between 15 - 20 degree centigrade.
- Add soft chilled water and using a homogenizer make a volume of 5 Litres.

DOSAGE

500 grams / 10,000 Litres of rough beer.

CONTACT

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