



# Polyclar Brewbrite

## Other Names

PVPP + Kappa Carrageenan

## Description

Polyclar Brewbrite is a highly effective proprietary wort clarifier and PVPP beer stabilizer. It is an optimized composite of purified food grade Carrageenan and specially modified PVPP. Kappa Carrageenan, a hydrocolloid extracted from red seaweed, is very effective at reducing the size of non-microbial particles in wort: these comprise protein, polyphenol, polysaccharide and other materials. To achieve colloidal stability in beer, it is necessary to reduce these protein-polyphenol complexes, or prevent them from forming.

## Properties

- Widely utilized components which are insoluble in wort and beer
- Easy to use: slurry in hot water prior to addition to wort
- Applicable to all types of beer
- Improves wort clarity and beer colloidal stability
- No negative impact on foam flavor or other quality parameters
- Very high efficacy – using low dosage rates
- No capital outlay – can be used in existing brewing plant
- No additives labeling usually required

## Directions for use

Polyclar Brewbrite should be hydrated in hot (170o F) water, using aggressive agitation to prevent any clumping. Recommended slurry percentage is 10%. Polyclar Brewbrite is added to wort during boiling, usually 5 minutes before the end of boil. An alternate application point is in the whirlpool. It is recommended to do no hops addition within 5 minutes of the Brewbrite addition. Mixing is achieved by adding the slurry to the vigorous boiling action in the kettle (copper) and/or during re-circulation in the whirlpool. It is highly recommended to determine proper dosing rate via a simple laboratory testing procedure.

## Hazard Warning

None

**Dosage**

Dosage is slightly dependent on original gravity of beer: 15 – 20 g/hl (4 – 5 lbs/100 bbls)

**Packaging**

55 LB Drums