

STABILIZERS

ATPGroup Brewers Kettle Carrageenan (BKC)

Description

ATPGroup Brewers Kettle Carrageenan (BKC) is a granular kappa carrageenan developed for use as kettle fining agent during wort boiling. When added during the last stages of wort boiling it produces clearer worts and a denser trub pack.

Properties

ATPGroup Brewers Kettle Carrageenan (BKC) is a semirefined granular kappa-carrageenan derived from *Eucheuma cottonii* (seaweed).

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| • Particle Size: | Min. 90% through 10 mesh |
| • Moisture Content: | Max.12.0% |
| • pH: | 7-10 |
| • Viscosity (1.5% at 140°F/60°C): | Min. 100 cps |
| • Appearance: | Cream to light brown |

Use

Add to wort at least 15 minutes before end of boil for a clearer wort and a denser trub pack.

Dosage and Addition

- 10-60 ppm (1-6 g/hL)

Storage and Shelf Life

Store in original unopened package in a cool and dry environment, max 39-46°F (4-8°C) to retain maximum activity. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

10 kg

Product for Professional Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.