

STABILIZERS

ATPGroup 257

Description

ATPGroup 257 is a kettle fining agent and single-use stabilizer that targets haze precursors in beer without any negative impact on aroma, flavor, or foam. The silica xerogel and PVPP blend prevents protein-polyphenol complexes from forming by adsorbing proteins, tannoids and polyphenols to prevent chill and permanent haze.

Properties

ATPGroup 257 is a free-flowing, moderately dusty blend of powdered silica xerogel and PVPP.

Use

As Kettle Fining:

Mix with just enough potable water to form a pourable slurry and add to kettle 10 min prior to knock out.

As Filtration Stabilizer:

Mix in deaerated water to form homogenous slurry and dose proportionally into the beer stream for maximum contact and mixing.

- Slurry Ratio: 1 kg/10 L water
- Prehydration Time: 30 minutes
- Contact Time: 5 minutes
- Permeability: ~105 mDarcy

Remove from product prior to packaging.

Dosage and Addition

Kettle Fining:

- 80–160 g/hL

Stabilization:

- 15–50 g/hL for beers 60/40 malt/adjunct
- 20–80 g/hL for beers 100% malt and less than 20°Plato OG standard hopping
- > 80 g/hL for beers 100% malt and greater than 20°Plato OG and heavily hopped or heavily dry hopped

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

30 lb fiberboard box

Product for Professional Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.