



AUXILIARY FININGS

Auxiliary finings are added to cask beer at the end of fermentation, prior to isinglass addition to enhance the clarification effects of isinglass.



PRINCIPLE

Auxiliary finings contain protein-reactive materials such as silicic acid and/or polysaccharide. Auxiliary finings associate with haze-forming beer proteins. The isinglass complexes with these associations as well as the other proteins and yeast in the beer to enhance sedimentation and clarification.



TREATMENT RATES

A typical treatment rate of 0.25 - 1 pints per barrel is recommended.

For both performance and commercial considerations it is advisable to identify the correct addition rate. This will vary from beer to beer.



BENEFITS

Exhibits optimum speed of clarification

Maximum clarity



APPLICATION

Auxiliary finings is added to beer at the end of fermentation and chilling, or if centrifuges are used, immediately after centrifugation. It is added prior to isinglass finings.



IDENTIFICATION OF OPTIMUM ADDITION RATE

Take samples of beer at end of fermentation, either from the transfer line or directly from fermentation vessel. Cool to 10C and remove yeast if necessary. Fill clear glass bottles or laboratory measuring cylinders and dose with auxiliary at (e.g.) rates of 0, 0.25, 0.5, 0.75, 1 pint/barrel.

Mix well and add one rate of isinglass finings to each bottle and mix again.

Repeat at different isinglass rates if also optimizing for isinglass dose rate.

Store the treated beers at 10C overnight and assess clarity, both visually and by haze measurement.

The optimum rate is determined as the point at which further additions of auxiliary give little or no clarity improvement combined with suitable sediment character. Select the rate which gives bright beer and firm compact Sediment.



BREWING PRACTICE

Auxiliary finings has been used for many years in the clarification of traditional British cask ale, in conjunction with isinglass finings.

REGULATORY

UK

Auxiliary finings can be used as processing aids as they meet the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

For more information, please visit us at www.lallemandbrewing.com

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