



# LIQUID ISINGLASS FININGS

Liquid isinglass is added to beer post fermentation to clarify it by removing yeast and protein particles. Ready for use (RFU) and concentrated products are available.



## BENEFITS

Isinglass is essential for cask beer production in that it quickly yields bright beer with a tight, stable sediment.

**In general isinglass offers the following benefits:**

- Reduced cold storage time.
- Fewer vessels.
- Lower energy use.
- Reduced beer loss.
- Improved filtration.
- Faster throughput.
- Reduced powder use.
- Improved beer haze and stability.
- Less re-work.

**Isinglass, although not a stabilizer, has a moderate effect on sensitive protein reduction.** It contributes to the action of silica gel, and complements PVPP. During settlement of flocculated solids, foam negative factors can be entrained. Brewers regularly notice that isinglass-treated beers have improved foam stability.



## QUICK NOTES

### BENEFITS

- Reduced cold storage time
- Improves beer haze and stability
- Improves filtration performance

### TREATMENT RATES

- 3 to 4 pints (of RFU) per barrel

### APPLICATION

- Added in-line to cask while cask is being filled, or added directly to cask early in filling process



## TREATMENT RATES

A typical addition rate for cask beers is 3 to 4 pints (of RFU) per barrel. For both performance and commercial considerations it is advisable to identify the correct addition rate. This will vary from beer to beer (a simple optimization test is detailed later).



## APPLICATION

For cask beers depending on the individual situation, isinglass should be added to the chilled beer in-line, en route to caskracking proportionally across the full run. A static in-line mixer may be used if required.

Isinglass can alternatively be added directly to each cask early in the filling process to enable it to effectively mix with the beer.

Typically it is beneficial to add auxiliary finings to supplement the action of isinglass in cask conditioned beers to achieve optimum clarification.

Auxiliary and isinglass will interact if mixed together so the auxiliary must always be dispersed in the chilled beer first using the most appropriate means, for example the auxiliary can be added proportionally en-route to cask-racking and then the isinglass added into each cask, closer to the end of filling.



## BREWING PRACTICE

In its long history of use in the clarification of traditional British cask ale, the effectiveness of isinglass has remained unrivaled, despite many attempts to find alternatives. The ability to remove yeast, and more importantly, proteins makes it an ideal partner in the cost effective production of filtered beers.



## IDENTIFICATION OF OPTIMUM ADDITION RATE

Sample the beer after fermentation, either from the transfer line or fermentation vessel. Cool to 10°C and remove excess yeast if necessary. In clear glass bottles, dose with isinglass liquid at rates of: 0, 1, 2, 3, 4 and 5 pints/barrel. Mix well.

Store the treated beers at appropriate temperature overnight and assess clarity visually and by haze measurement.

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

### REGULATORY

#### UK

Isinglass finings can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

### CONTACT US

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