

Brewers Supply Group

800-374-2739

Biofoam K

Pack size	Application rate
25 kg (55 lbs)	3.5 - 9.5 GRAMS per BARREL

Biofoam is a highly purified propylene glycol alginate in powdered form used as a foam stabilizer by enhancing the natural foam components of beer.

BIOFOAM K is best used by adding to the final filtered beer as a 1 - 2% solution.

It is readily soluble in water, however care should be taken when dissolving so that lumps are not formed.

"HIGH FOAM" FACTORS

1. High Wort Solids

Large amounts of trub adsorb FermCap S and may reduce its effect.

2. Strong Head-Forming Yeast

Some yeast strains produce a much more stable foam in the fermenter.

3. Fermenter Design

Tall narrow fermenters are likely to produce a greater depth of foam.

4. High Temperature Fermentation

Faster evolution of CO₂ produces more foam.

5. High Gravity Fermentation

High wort viscosity produces a more persistent foam.

6. Low Back Pressure

7. High Rates of Aeration

