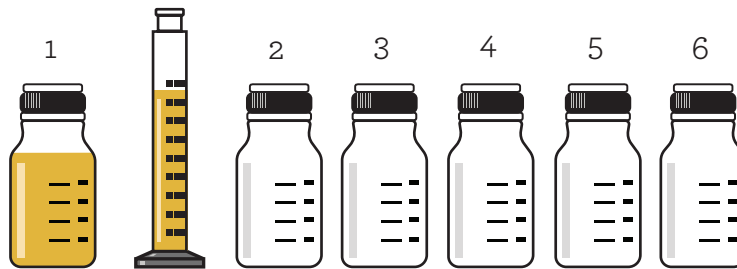


Cask Beer Finings Optimization Procedure

1. To clear, labelled, glass bottles add a range of auxiliary finings rates.



2. Add 250ml. of green (unfined) beer.

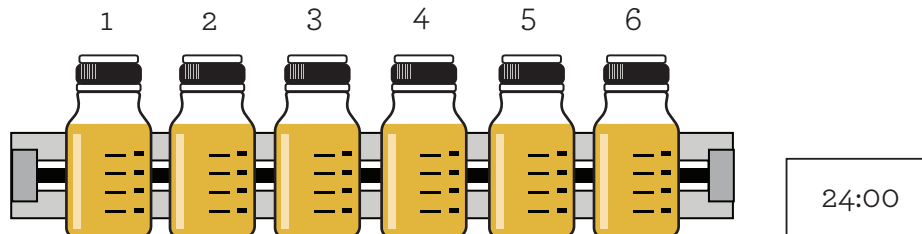


3. Using a syringe, add isinglass at a range of rates. Invert to mix. Leave to settle for 24 hrs. at cellat temperature (10 -15°C).



Cask Beer Finings Optimization Procedure

4. Observe the clarity using a fluorescent tube fitted with a strip of black P.V.C. electrical tape.



5. Invert once, replace and observe after a further 24 hrs. Repeat 3-5 times.

