

Brewers Supply Group

800-374-2739

Magicol 250AS

Pack size	Application rate
2.2 lbs (1 kg)	Determined by trials

How much isinglass should I add?

Most beers will require an addition of ready-for-use isinglass (as dissolved according to manufacturer's directions), at rates between 0.25% and 1.0% v/v. The exact rate will depend among other things upon whether or not kettle finings have been used in the brewhouse, the degree of yeast flocculation, the residence time on chill at the end of fermentation and the strength of the beer. An addition of 0.3% v/v is a good starting point for optimization of the rate for beers to be filtered. It is not necessary to achieve bright beer in the fining process; a haze value of about EBC 4 is usually sufficiently low to permit good filtration. Excessive additions of isinglass finings will not harm beer, but losses will increase due to large volumes of tank bottoms.