

TECHNICAL INFORMATION SHEET

CASKLEER C - ISINGLASS FININGS

Description

CASKLEER C is a concentrated isinglass solution, that can be added directly to cask conditioned beer and which is generally diluted before use.

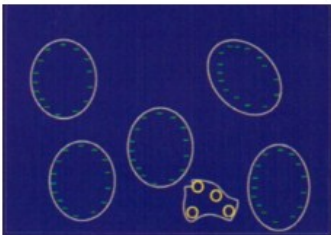
Benefits

- A traditional and natural product
- Blended specifically for clarifying yeast from beer
- Filter performance is enhanced
- Enhances beer foam stability
- Concentrated finings; considerably reduces costs

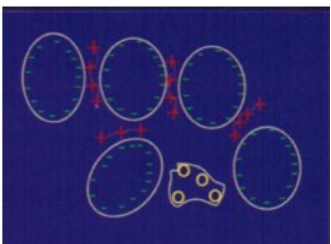
Principle

Isinglass has for many years, been used as a clarification agent for beer. The active ingredient is the protein molecule collagen. Collagen is very sensitive and is denatured at moderate temperatures into gelatine which has little or no fining activity. This has significant implications for the manufacture and storage of isinglass finings.

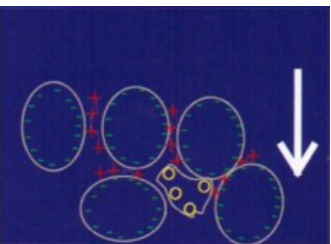
Reaction Mechanism



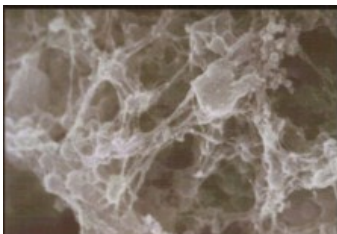
Unfiltered, unfiltered beer may be thought of as consisting of negatively charged yeast cells and uncharged non-microbiological particles in a buffered alcoholic solution.



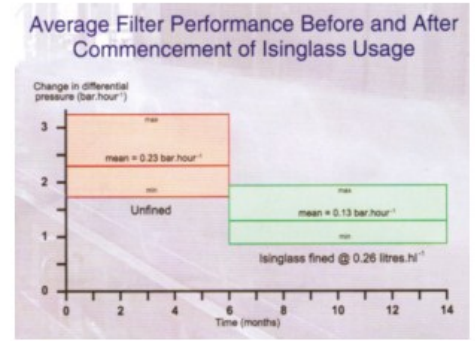
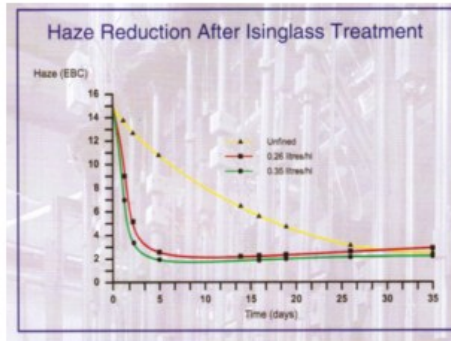
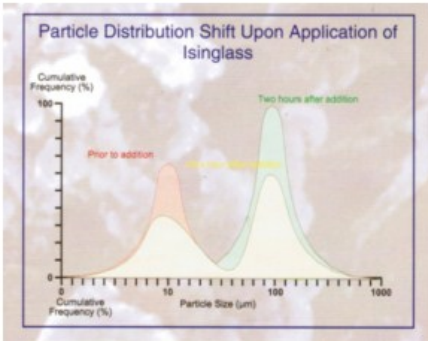
Positively charged isinglass is attracted to the yeast cell walls which possess a negative charge and adheres the cells together, thereby increasing the floc radius.



According to Stokes' Law the larger aggregates settle faster; as they do, they enmesh the uncharged protein particles.



The left electron micrograph shows the entanglement of yeast cells amongst collagen fibres.



The shift in particle size is a rapid reaction and is for the most part complete within two hours. The rapid settlement of yeast and protein is seen by a rapid decrease in beer haze such that conditioning time can be reduced to as short as 3 days.

Very large savings in both cooling energy costs and capital investment in tankage may be made as a result of shorter conditioning time that can be gained by treatment with isinglass; filter performance is also enhanced. Faster filter throughput, lower differential filter pressures and a greater beer volume through the filter between recharge/cleaning are all obtainable.

Application

(a) How to dilute the product

Caskleer C can be added directly to beer, provided that the mixing regime is an effective one; in-line injection with static mixer is recommended. Its high viscosity, particularly at lower temperatures, means that it is not recommended for addition directly to beer in e.g. vessels or casks without pre-dilution.

Usually, Caskleer C is diluted with water before use, to make a ready-for use solution. Take 1 part Caskleer C, add 2 parts water and mix thoroughly. The water does not have to be deionised and should be at a temperature of between 5°C and 18°C, preferably between 10°C and 15°C. This is ready-for-use solution can be stored in a closed vessel before use, enabling batches to be made up to cover a period of time.

(b) Where and when to add Caskleer C to cask conditioned beer

Caskleer C can be added at one of several points. See also section (c) Using isinglass with auxiliary finings:-

Into the beer main feeding the racking heads

This method is combined with proportional metering to ensure the correct rate of addition. If the distance to the racking head is short, a static mixer should be used.

Into the cask as part of the racking process

Ready-for-use isinglass is metered into the beer as it fills the cask. The turbulence of the filling process ensures good mixing.

Into the cask before the cask is filled

The appropriate quantity of ready-for-use isinglass is put into the cask before filling. Mixing can be poor if the filling rate is slow and further agitation is then recommended.

Into the cask after it has been filled

The least reliable method as mixing is then totally dependent on agitation or rolling of the cask after filling. With full casks and little head space, effective mixing of the isinglass takes much more agitation than is generally realised.

(c) Using isinglass with auxiliary fining in cask conditioned beer

With many cask conditioned beers, the best clarity is achieved by using an auxiliary fining product such as **Alginex**, **Cellabrite**, **Finings Adjunct** or **Superkleer** in combination with isinglass. These products enhance the action of the isinglass. Auxiliary finings can be added at one of several points:-

Into the fermentation vessel

In order to avoid the difficulties of mixing auxiliary and isinglass finings in cask, the auxiliary can be added to the fermentation vessel. The addition should be made at the end of fermentation, just as the vessel goes onto chill. In most cases, the residual fermentation and convection currents on cooling are sufficient to mix the product. With larger vessels, it is recommended to recirculate the tank contents if possible or to rouse with CO₂ from the tank bottom.

Into beer main feeding the racking heads

This method is combined with proportional metering to ensure the correct rate of addition. Typically, the auxiliary is added first with a static mixer positioned between the addition point and the isinglass addition point downstream. If the distance to the racking head is short, another static mixer should be used after the isinglass.

Into the cask before it is filled

The appropriate quantity of auxiliary is put into the cask before filling. If the filling rate is fast and turbulent, isinglass can then be added towards the end of the fill or after.

*N.B. Auxiliary finings should not be mixed with isinglass prior to mixing with beer.

Rates of Use (when diluted)

(a) For cask conditioned beer

The exact rate for a given beer will vary according to the brewery, the recipe and the types of yeasts and adjuncts used. If isinglass rates are too high the sediment will be fluffy and voluminous, causing wastage and poor filtration. Most cask conditioned beers will require additional rates of between 1ml and 4ml of isinglass to 300ml beer. Yeast count and quality will also affect the isinglass performance. Observations have shown that providing yeast counts are maintained within reasonable limits, (0.5-3.0 x 10⁶ cell/ml), satisfactory finings performance is obtained. Very low yeast counts can result in poorly developed flocs which are easily disturbed. Isinglass finings optimisations should be carried out to determine this more accurately.

Optimisation guides can be obtained from Murphy and Son Ltd. Yeast count and viability kits can also be purchased from Murphy and Son Ltd.

Guidelines for use

- Check that the product is within its shelf life before use
- Remember that isinglass solutions are temperature sensitive
- Carry out optimisation trials to determine the correct rate of use, adding too much isinglass can cause tank bottoms to become very loose with high losses.
- Do not mix auxiliary and isinglass finings before they are added to beer, it is advised NOT to add isinglass before auxiliary finings—it rarely works
- 200 litres and IBC's must be mixed before use
- Read the Material Safety Data sheet prior to use

Specification

COMPOSITION An acidified aqueous suspension of collagen derived from the swim bladder of certain fish; and sodium metabisulphite

APPEARANCE A translucent homogeneous viscous liquid

ODOUR Marine odour and Sulphur dioxide

Analysis

Specific Gravity @15.5°C	1.0
Viscosity (Cp) (@10°C)	4200 at low sheer; 1100 at high sheer
Total Nitrogen (ppm)	1620 ± 70
pH	95 ± 5% of Total Nitrogen
Soluble Collagen	75% minimum Total Nitrogen
Sulphur Dioxide in ppm	600 ± 50*
pH	2.3 ± 0.1

Microbiological

Total plate count (cfu/ml) <1,000

Maximum Limits of impurities

As (ppm)	3
Pb (ppm)	10
Cu (ppm)	50
Zn (ppm)	25
Cu + Zn (ppm)	50

*The sulphur dioxide specification is that at the time of manufacture. Because of its volatile nature, the level at delivery may be less than this figure

Regulations

This product is classed as acceptable for use in food 'Report on the Review of Additives and Processing Aids used in the Production of Beer' (FAC/REP/26).

Sulphur dioxide and sulphide and sulphites at concentration of more than 10mg/kg or 10 mg/l expressed as SO₂ must be labelled as allergenic (European Directive (2003/89/EC)).

Technical Support

For Health & Safety information on this product, please see the Safety Data Sheet (SDS)

For support and advice on the use of this product, please call or e-mail our Technical Support:-

Telephone:- + 44 (0)115 978 5494

techsupport@murphyandson.co.uk

For up to date information regarding, Kosher, Halal, Vegetarian, GMO status, or anything not mentioned on this tech sheet please email:

compliance@murphyandson.co.uk or call +44 (0)115 978 5494

Storage & Shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Maximum storage temperature is 15°C
- Recommended storage temperature is 5°C - 14°C
- Minimum storage temperature is 1°C
- Do not allow the product to freeze
- The shelf life at the recommended storage temperature is 8 weeks from the date of manufacture
- The product may separate slightly on storage; remix before use especially if using 1000 and 200 litres IBC

Reference

PRODUCT	Caskleer C	PRODUCT CODE	CKC
ISSUE No.	5.0	DATE	04/11/2015
CREATED BY	F.M.Maud	AUTHORISED BY	Dr Christine Fleming