

BREWING SUPPLIES SINCE 1887 ☑ P.O. BOX 593 • NORTHAMPTON, MA 01061

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→ MURPHYANDSON.COM

Antifoam controls overfoaming during wort boiling and fermentation.

PRODUCT INFO

Antifoam is an easy-to-use silicone-based emulsion that is used in the kettle and fermenter to prevent boilovers and loss due to foam. As a greater volume of wort and beer can fit into the vessels, brewery output is effectively increased.

BENEFITS

- → Enables higher rates of evaporation while wort boiling
- → Prevents loss of hop bittering substances and improves Alpha-acid utilization
- → Prevents expensive wort losses and unhygienic spillages
- Increases fermentation capacity
- Better beer foam



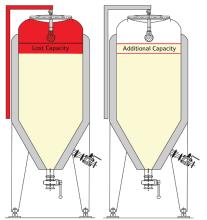
BETTER BEER FOAM?

By keeping foaming low in the process, Antifoam actually improves beer foam by preserving the foam-positive proteins for when it counts—in the glass.

IMPROVED HOP UTILIZATION

During normal boiling and fermentation, hydrophobic hop components, like iso-alpha-acids, stick to the vessel walls and are removed from the beer.

Antifoam prevents this from happening.



Foam Beer

Using Murphy's
Antifoam increases the volume of wort that can ferment in each vessel, increasing production capacity, lowering losses, and preventing unhygienic spills.

LESS LOSS, MORE BEER

Fill the fermenter with more wort without losing foaming beer through the sprayball, increasing capacity and saving the beer from ending up on the floor, keeping the brewery more hygienic.

HOW DOES IT WORK?

Antifoam FD20PK is an effective silicone-based surface agent which prevents foam formation by reducing surface tension. It is classed as a processing aid because of its feature of being completely removed from beer by normal processing. It is absorbed onto the surface of the yeast and filter media.

PACKAGE SIZE

5kg: 100–500 bbl 25 kg: 500–2500 bbl





Available in the U.S. and Canada

APPLICATION

How much to add

10-50 mL per barrel (U.S.)

When to use

For kettle boilover: to wort at the start of boil For fermentation: to cold wort in fermenter

Activity range

pH: 4.0-7.0

temperature: 50-104°F

STORAGE

Temperature

34-72°F

Do not allow to freeze.

Location

Cool, sealed, and away from sunlight

Shelf life

At the recommended storage temperature, 12 months from the date of manufacture

TECHNICAL SUPPORT

Health and Safety Information

Safety Datasheet (SDS) available online at murphyandson.co.uk/sds

Technical Datasheet

Printer-friendly Technical Datasheet available at murphyandson.co.uk/datasheets-sds

Compliance

For information on Kosher, Halal, GMO, etc. email compliance@murphyandson.co.uk

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