

TECHNICAL INFORMATION SHEET: SODIUM CHLORIDE (PDV SALT)

PRODUCT NAME:
SODIUM CHLORIDE
PDV SALT

PRODUCT CODE:
SODCHL

COMMODITY CODE:
25010010

PACKAGING:
10 AND 25 KG

Description

Sodium Chloride (PDV Salt) appears as a white crystal and is used to increase mineral content of brewing liquor to produce the desired beer characteristics.

Benefits

- Adds chloride which imparts palate fullness

Guidelines for use

- Check the product is within its shelf life before use
- Test your water regularly to obtain ideal dosage rates for the best results
- Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

	Bitter	Strong Bitter	Lager (65°C)	Porter	Mild	Wheat	Stout
Calcium	180-220	220-220	120-140	130-160	120-140	180	120-140
Alkalinity	30-50	30-50	30-50	100	100	35	150
Chloride	150-300	200-300	Low	200-300	300	250	300
Sulphate	250-400	300-400	Low	200-300	150	220	100

TABLE 1. TYPICAL LEVELS OF IONS IN BREWING LIQUOR USED TO PRODUCE DIFFERENT TYPES OF BEER
(ALL FIGURES ARE IN MILLIGRAMS PER LITRE COMMONLY KNOWN PPM)

Principle

The objective of liquor treatment is to convert your water supply into acceptable brewing liquor.

Chloride ions have a huge impact on beer flavour characteristics, chloride imparts palate fullness and to an extent sweetness.

Application and rates of use

PDV salt is normally added to the grist prior to mashing and should NOT be added to the hot liquor tank (HLT).

Rates of PDV salt should be determined based on the final brew-length and are dependant on the levels of chloride present in your untreated liquor.

Levels of the relevant ions present in your liquor can be obtained from your Local Water Authority or you can send in 50ml of your raw liquor to Murphy's laboratory for a full analysis and suggested treatment rates. Please note Local Authority reports can provide results that are not up to date and this may affect your calculations for ideal dosage rates. It is advisable to check the analysis of your water at least once a year, or on a more regular basis if the supply changes.

Once you have obtained your analysis of your raw liquor you can then calculate your dosage rates by selecting which beer type you wish to brew and refer to table 1, this will

help you determine how many ions to add.

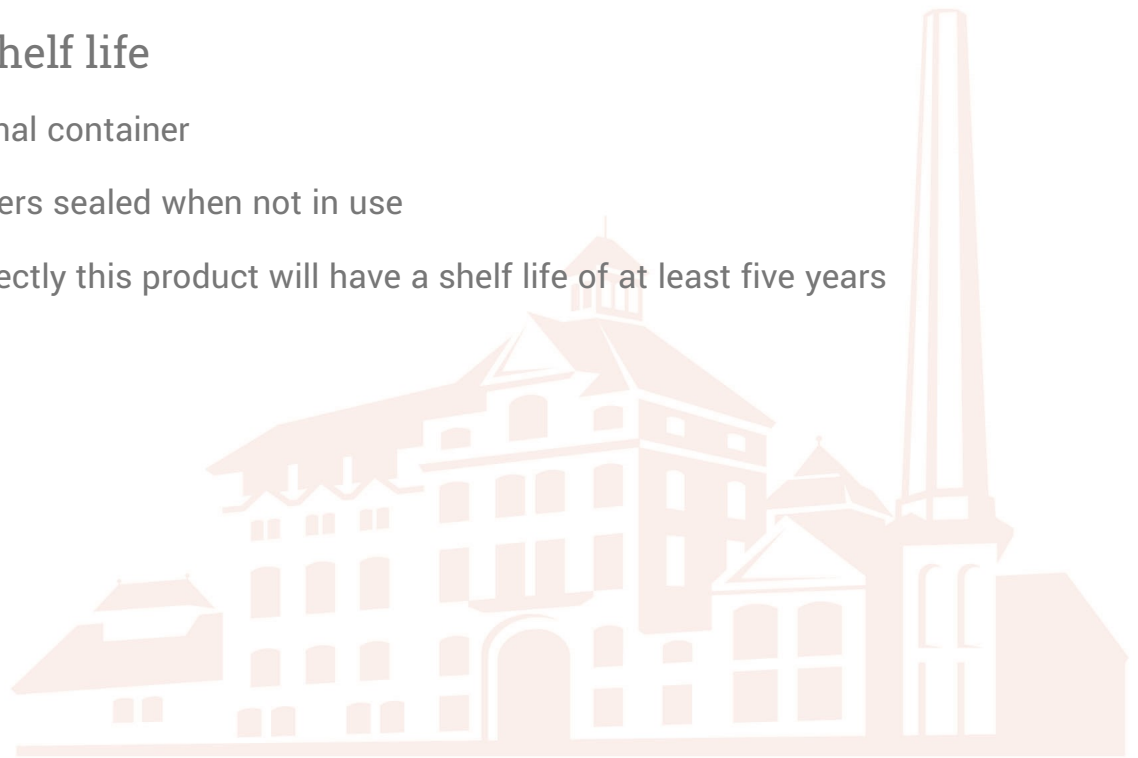
17g of PDV Salt per hl of your brew-length increases chloride levels by 103 mg/litre (ppm). It is advised not to exceed 28 g per hl as it can cause a salty taste in your beer.

Knowing this information you can calculate the amount of PDV Salt needed to increase the relevant ions to the ideal level.

Murphy's are more than happy to calculate these dosage rates for you.

Storage and shelf life

- Store in original container
- Keep containers sealed when not in use
- If stored correctly this product will have a shelf life of at least five years



PRODUCT	SODIUM CHLORIDE (PDV SALT)	PRODUCT CODE	SODCHL
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