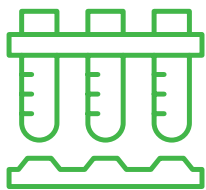


COLD BREAK KETTLE FININGS CHECK

Kettle finings such as Protafloc are added to the Brew-kettle to solubilize the active ingredient carrageenan. The main finings action actually occurs in the fermentation vessel after wort cooling. This guide provides a simple check that can be performed for all brews to verify that the correct dose rate of kettle finings have been applied.



1. TAKE A SAMPLE

Take 100ml of cooled wort from the heat exchanger prior to pitching yeast in a measuring cylinder. Set in a well lit area at room temperature.



2. RECORD CLARITY AND SEDIMENT

After 4 hours record a score for clarity and sediment, Clarity can be scored A-E with A being very clear and E being very cloudy. Sediment volume can be measured in ml/%.



3. CHECK

Well optimised kettle finings produce a clarity score of A/B and sediments below 3% can be achieved. Overfined wort produces loose, voluminous sediments and underfined wort will not have sufficient clarity.



4. REVIEW

Another check can be performed after 24-hours. Results can be used to adjust kettle finings rates for all brews.

Full optimisations are still recommended when there is a significant change in malt or equipment used.

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