

## VEGAN FRIENDLY BEER CLARIFICATION



# WITH SUPER F

REDUCES HAZE IN FINISHED BEER IN UNDER 24h\*

Super F from Murphy & Son is a silica-based liquid fining added to fermented beer in the cold tank to greatly speed up the sedimentation of yeast and other haze-forming particles.

As a result, beer clarity is greatly improved, meaning it can be served fresher and faster – saving tank space and ensuring quality and flavour are preserved.

### DID YOU KNOW ?

Super F is a versatile, vegan option that can be used for bottling, kegging AND cask. By rapidly increasing the speed of clarification, fermenting vessels can be used more efficiently meaning peak capacity demands can be met without more capital expenditure. Shorter maturation times will also deliver massive energy savings and the reduction in haze will help with packaged beer quality.

Good for the planet, your bills and your beer.

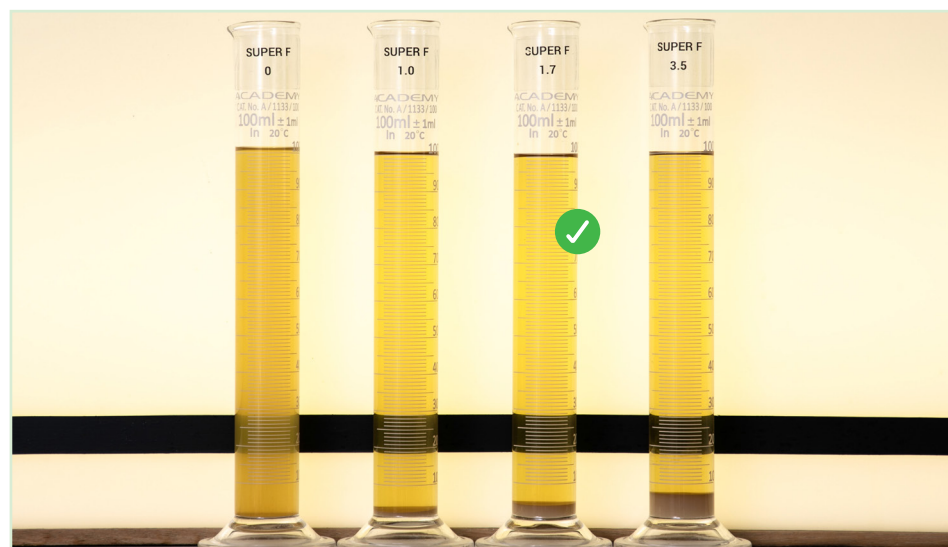
### A BRIGHT SOLUTION

Super F quickly drops yeast and protein haze out of beer in the tank without any special equipment, making it ready to serve sooner. When it comes time to keg, can, or bottle, the beer will be better, brighter, and a more stable product for you and your customers.

### FILTRATION OR CENTRIFUGE

When using this product upstream, the load on centrifuges and filters will be significantly reduced—saving time and tank space.

\*Reduces haze in finished beer below 0.5 EBC haze units



Control - hazy beer	1 ml/L - underfined Sediment but slightly hazy beer.	1.7 ml/L - optimum Clear beer, packed sediment.	3.5 ml/L - overfined Clear beer, loose sediment.
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### BENEFITS



- Vegan
- Increases clarification by 100%
- Reduces refrigeration costs by 80%
- Refines up to 8 times in cask
- Utilize vessels more efficiently

### APPLICATION



#### HOW MUCH TO ADD

75 – 175 ml/hl  
123 – 286 ml/bbl (UK)

Contact  
techsupport@murphyandson.co.uk  
for our finings optimisation guides.

#### WHEN TO USE

Add to cold beer at the end of fermentation.

#### ACTIVITY RANGE

pH: 4.0–7.0  
Temperature:  
-2–7.2°C | 28–45°F

### STORAGE



#### TEMPERATURE

4–30°C | 40–86°F  
Do not allow to freeze.

#### LOCATION

Cool, sealed, and away from sunlight.

#### SHELF LIFE

At the recommended temperature, minimum 9 months from the date of manufacture

## TOP TIP

Best results achieved at 5°C. Works well with dry hopped beers.

## HOW MUCH TO ADD?

Super F is best added when the beer is finished fermenting and has already been cold crashed—either added during transfer or direct to tank. Action of this fining is quite rapid with excellent results achievable within 48 hours.

Super F packs a real punch! The low dose rates will achieve great clarity (often less than 1 EBC) and a compact sediment.

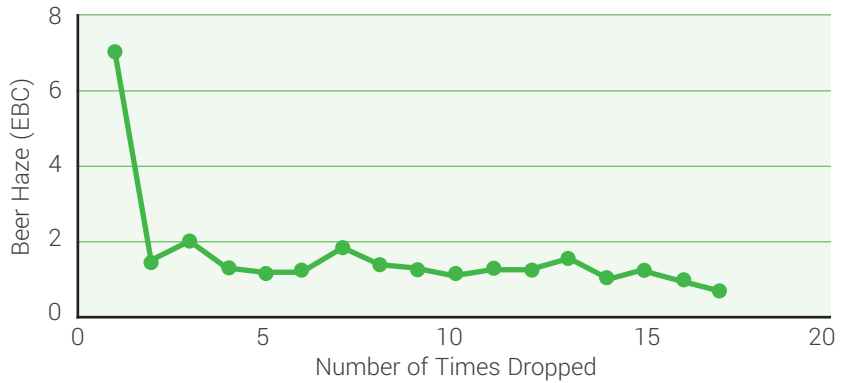


Figure 1: Concerned about the haze in your beer after transport? Don't worry – the haze in Super F treated beers will simply re-settle, even after multiple occasions of reagitiation.

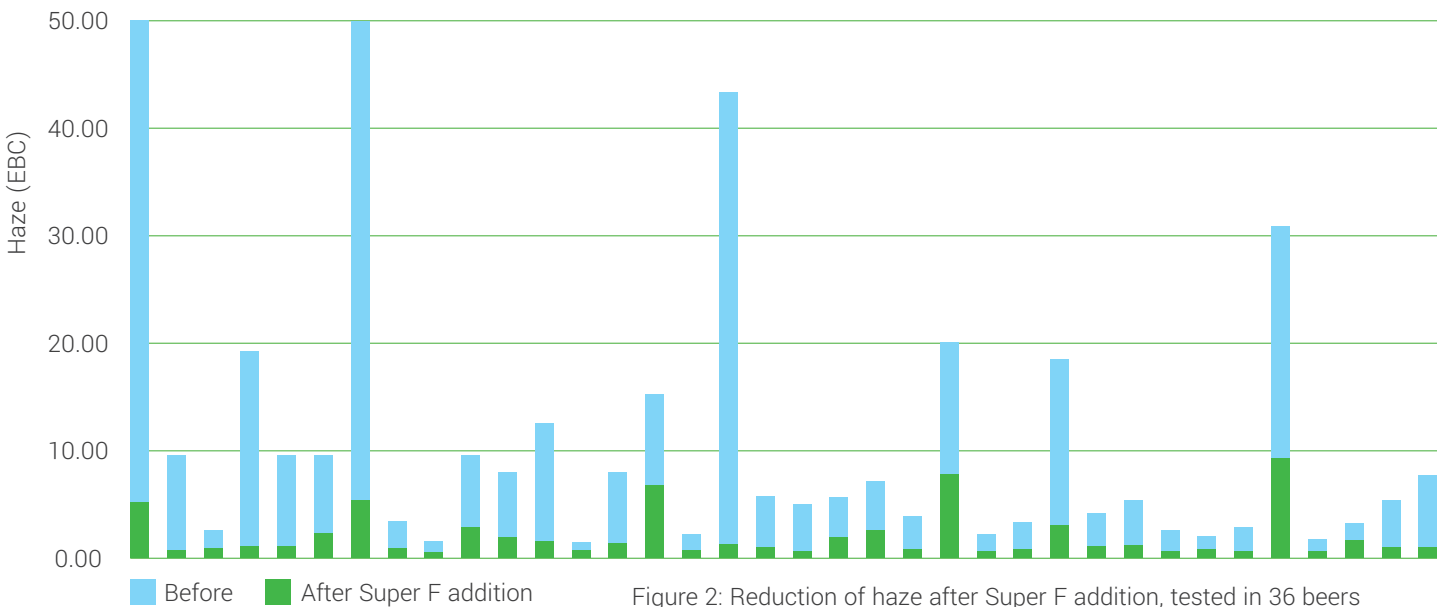


Figure 2: Reduction of haze after Super F addition, tested in 36 beers (various different styles) obtained from UK breweries.



## WANT TO KNOW MORE? GET IN TOUCH

If you would like to know more about what we do, head to our website [murphyandson.co.uk](http://murphyandson.co.uk) or to speak to our technical support team, email [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)



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