

1. Measuring

Take nine 100 mL volumetric cylinders (if using conical glassware, adjust addition rate for amount of beer used).

3. Mixina

Auxiliary Finings: To four 100 mL volumetric cylinders, add auxiliary finings at the rates below. Top up each of these glasses with un-fined beer.



Isinglass Finings: To another four of these 100 mL volumetric cylinders, add ready-to-use Isinglass Finings at the below rates. Top up each of the glasses with un-fined beer.



Control: Fill the final glass with totally un-fined beer as a control.

3. Allow To Stand Overnight & Assess

Assess which rate of Isinglass addition (from glasses 5 to 8) has formed the best 'break'. Look for well-settled flocs which are not big and fluffy or floating near the surface.

Add this rate of Isinglass to the glass which contains the optimal rate of auxiliary finings (determined by clarity and sediment depth), invert to mix and leave overnight (i.e. if glass 6 works best add 0.69 mL to each of glasses 1 to 4).

Assess the clarity and depth of sediment of the samples, ideally against a fluorescent tube with a black pvc tape line. Invert again to mix and leave overnight again. Repeat this step 2-3 times to replicate the re-settling which occurs in trade.

Assess the clarity and depth of sediment of the samples. The ideal rate of use is the one with the brightest beer over the most compact sediment. The sediment should not be fluffy or disturb easily when the glass is gently moved.

EQUIPMENT

What You Need

- · 9 x ½ pint glasses
- · Your Isinglass / Auxiliary Finings of Choice
- · 9 x Conical glassware (e.g. pilsner, flute, tulip, highball glasses)

You can use 100mL volumetric cylinders from our Cask Finings optimisation kit available at murphyandson.co.uk

SEDIMENT EXAMPLES



Control

Hazy beer.

3.5 mL/L (1 pint/barrel UK) Sediment but slightly hazy beer.

6.9 mL/L (2 pints/barrel UK) Sediment but slightly hazy beer.

10.4 mL/L (3 pints/barrel UK) - optimum Clear beer, packed sediment.

13.9 mL/L (4 pints/barrel UK) Clear beer, packed sediment.

TNP TIP 😭

We recommend reviewing your Finings additions with every batch you brew. Simply take a sample of your beer with a pint glass, add your optimised additions. If you notice any changes, consider performing another optimisation trial.

WANT TO KNOW MORE? GET IN TOUCH

If you would like to know more about what we do, head to murphyandson.co.uk or to speak to our Technical Support Team, email techsupport@murphyandson.co.uk



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