



# OPTIMISATION SUPER F

## STEP BY STEP INSTRUCTIONS GUIDE

We recently made our rapid-action, vegan fining Super F available to purchase without an optimisation by our laboratory! However, we still strongly recommend you carefully optimise before use! So, we thought it advantageous that we go through the basics of a successful Super F optimisation.

### 1. Preperation

Set up the glass bottles with the specified dose rates and clearly label the bottles.

### 2. Take Samples

Take a 2.5L sample of beer post fermentation and perform a yeast count.

### 3. Add Finings

Measure 500ml into each bottle and seal, invert three times to mix and refrigerate for 24 hours.

### 4. Assess

Very carefully remove the beer from the fridge and set on a bench with a light source behind the samples.

### 4. Select Clarity

Select the rate which has the best clarity along with a compact sediment. If you cannot measure haze it might be good to develop a grading system for your records e.g. A-F A=Brilliantly bright F= Very Turbid/Dull.

Yeast counts for the best sample can validate that the bulk of the yeast has been removed.

The recommendation for dose rates to optimise to are as follows:

Super F Dosage (pints per barrel)	Dosage mL/hL	Trial Dose 500 mL	Rate Guide
0	0	0	Control
0.17	60	0.3	Low
0.35	122	0.6	Low/Medium
0.45	157	0.8	Medium/High
0.62	217	1.1	High

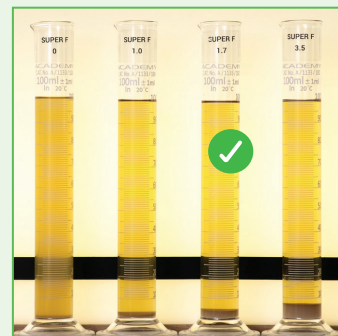
### EQUIPMENT



#### What You Need

- 3 L Measuring Jug
- 500 mL Measuring Jug
- Pipette with 0.1 mL graduations
- 5 x 500 mL glass bottles
- Refrigerator set to 4°C
- Microscope kit and Haemocytometer

### SEDIMENT EXAMPLES



### DID YOU KNOW ☆

- When using Super F we always recommend that you optimise regularly.
- For the majority we've found the best results to be between 0-5°C and when the product is used in conjunction with optimised auxiliary finings and carrageenan use.
- Last but not least, your yeast count should be 1-8 million cells/ml of viable yeast.

## WANT TO KNOW MORE? GET IN TOUCH

If you would like to know more about what we do, head to [murphyandson.co.uk](https://murphyandson.co.uk) or to speak to our Technical Support Team, email [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)



Murphy & Son Ltd



@murphys1887



@MurphyAndSonLtd



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