



FININGS

FINEST TRIPLE

TECHNICAL DATA SHEET

Description

Finest Triple is a concentrated Isinglass solution that can be added directly, or after dilution, to either cask conditioned or brewery conditioned beers to clear yeast.

Benefits

- Rapidly clears yeast from beer
- Also lowers protein and lipid level in beer
- A traditional and natural product
- Large saving in both cooling energy costs and capital investment may be achieved by shorter conditioning tank residence time
- Filter performance is enhanced

Principle

The active ingredient in Isinglass is collagen, a positively charged protein molecule.

By binding to the negatively charged yeast cell walls, Isinglass promotes cell aggregation, increasing the floc radius. As a result, these larger aggregates settle more quickly, aiding in clarification.

The shift in particle size is a rapid reaction and is for the most part complete within two hours. The rapid settlement of yeast is seen by a rapid decrease in beer haze such that conditioning time can be reduced to as short as three days in tank.

PRODUCT CODE

FINEST_TRIPLE

COMMODITY CODE

35030080

PACKAGING

25kg 200kg

600kg 1000kg

STORAGE

Keep in original container

Keep containers sealed
when not in use

Temperature

Recommended storage
temperature

5°C - 14°C

41°F to 57.2°F

Do not allow product to
freeze

Location

Store in cool conditions
away from direct sunlight

Shelf Life

At the recommended
storage temperature, 12
weeks from the date of
manufacture

The product may separate
slightly on storage

Remix before use

Application and Rates of Use

It is recommended that Finest Triple be diluted with water before use to create a ready-to-use solution. Mix 1 part Finest Triple with 2 parts water and stir thoroughly. The water does not have to be deionised and should be at a temperature of between 5°C and 18°C, preferably between 10°C and 15°C. This ready for-use solution can be stored in a closed vessel before use, enabling batches to be made up to cover a period of time.

Cask Conditioned beer

Add the appropriate quantity of ready-for-use Isinglass into the cask before filling. Adding Isinglass after the cask has been filled is less reliable as mixing is then totally dependent on agitation or rolling of the cask after filling. With many cask conditioned beers, the best clarity is achieved by using an auxiliary fining product such as Alginex, Cellabrite, or Finings Adjunct in combination with Isinglass. These products enhance the action of the Isinglass. Auxiliary finings should be added independently prior to Isinglass. Do not mix Isinglass and auxiliary finings together prior to addition to beer.

Brewery Conditioned Beer

Isinglass solution is best added during the transfer of beer from Fermentation Vessel (FV) to Maturation Vessel (MV) or Conditioning Tank (CT). It can be proportionally added by metering by the beer flow rate. For best performance ensure that Isinglass and beer is well mixed.

Rates of use

The exact rate for a given beer will vary according to the brewery, the recipe, type of yeast, yeast count (ideal range $0.5\text{--}3.0 \times 10^6$ cells per mL) and adjuncts used. It is recommended that an optimisation fining optimisation is carried out. If Isinglass rates are too high the sediment will be fluffy and voluminous, causing wastage and poor filtration. Most beers will require addition rates of between 4-14mL of Isinglass per litre of beer.

Allergens

Finest Triple contains sulphur dioxide. Sulphides and sulphites at concentrations exceeding 10 mg/kg or 10 mg/L (ppm), expressed as SO₂, must be labelled as allergens. Normal use of this product will add 2 to 7 ppm of SO₂. The maximum level permitted for SO₂ in cask conditioned beer is 50 ppm. In all other beers only 20 ppm SO₂ is permitted.

Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet'

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	Product code : FINEST_TRIPLE
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