

FININGS

CASKLEER PASTE

TECHNICAL DATA SHEET

Description

Caskleer Paste is a very concentrated Isinglass solution optimised for clarifying yeast from cask conditioned beer.

Benefits

- Rapidly clears yeast from beer
- Also lowers protein and lipid level in beer
- A traditional and natural product
- Reduced conditioning tank residence time
- Easily and quickly mixed to make ready-for-use finings
- Very concentrated isinglass, saving on storage space and transport volumes
- High stability provides a long shelf life

Principle

The active ingredient in Isinglass is the positively charged protein molecule collagen extracted from the swim bladder (maw) of certain species of tropical delta fish

Positively charged Isinglass is attracted to the (negatively charged) yeast cell walls and adheres the cells together, thereby increasing the floc radius. The larger aggregates settle faster; as they do, they also enmesh the uncharged protein particles.

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

Isinglass also forms sediments with excellent resettling characteristics making it perfect for cask beers.

PRODUCT CODE

CKPAS

COMMODITY CODE

35030080

PACKAGING

2.5kg

14kg

STORAGE

Keep in original container

Temperature

Recommended storage temperature

5°C - 14°C

41°F to 57.2°F

Min storage temperature 1°C

Do not allow product to freeze

Location

Store in cool conditions away from direct sunlight

Shelf Life

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

The product may separate slightly on storage
Remix before use

How to Dilute the Product

Before it can be used, Caskleer Paste must be diluted with water and then acidified.

Method one- High Shear Mixing

1. Set up a mixing tank with a high shear mixer
2. Fill the mixing tank with 29 units of water at a temperature of 12 to 15 °C
3. Turn on the mixer
4. Add to the tank, 1 unit of Caskleer Paste
5. Mix until the tank contents appear to be homogeneous
6. Add to the tank 0.1 units of citric acid (provided with the paste) and mix for a short time to dissolve

Method 2- Recirculation Pump Method

1. Set up a mixing tank with a high speed recirculating pump (e.g. centrifugal)
2. The pump feed should be at the bottom of the tank
3. The pump return should be below the liquid level, to avoid formation of foam
4. 1 Unit of Paste should be added with 29 units of water at a temperature of 12 to 15 °C
5. Turn on the recirculation pump
6. Add to the tank 1 unit of Caskleer Paste
7. Mix until the tank contents appear to be homogeneous
8. Add to the tank 0.1 units of citric acid (provided with the paste) and mix for a short time to dissolve

At the end of the mixing process, the tank will contain ready for use isinglass. If kept at the recommended storage temperature of 5 to 15°C and sealed to prevent loss of sulphur dioxide, this solution will have a shelf life of 4 weeks. It is however advised that isinglass solutions are prepared more frequently, once per week being typical.

Note: In larger installations, phosphoric acid can be used as an alternative to citric acid. This is particularly recommended where dilution and mixing is automated.

Application and Rates of Use

For cask beer, it is better to add isinglass into the cask before the cask is filled so mixing with beer occurs during filling. Additions can be done manually into the cask or via inline mixing on racking skids. Isinglass can also be added to beer in tank at the end of fermentation or during conditioning. Additions can be inline or direct to tank ensuring good mixing.

For best results use with auxiliary finings. Always add isinglass and auxiliary finings to beer separately.

The exact rate for a given beer will vary according to the brewery, the recipe, type of yeast, yeast count (ideal range 0.5-3.0 x 10^6 cells per ml) and adjuncts used. It is recommended that a 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 4ml and 14ml of Isinglass per litre of beer. Finest RFU contains sulphur dioxide.

Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- Store in cool conditions away from direct sunlight
- Keep in original container and keep containers sealed when not in use
- Recommended storage temperature for paste is 5°C to 20°C
- Do not allow the product to freeze
- The shelf life of the paste at the recommended storage temperature is 12 months from the date of manufacture
- Once diluted to ready to use strength, we recommend storing at 5°C to 15°C for a maximum of four weeks
- The product may separate slightly on storage; remix before use
- For best quality, only make up sufficient for immediate use

Sulphur dioxide regulations

Sulphur dioxide, sulphide and sulphites at concentration of more than 10 mg/kg or 10 mg/l (ppm) expressed as SO_2 must be labelled as allergenic. Normal use of this product will add 2 to 7 ppm of SO_2. The maximum level permitted for SO_2 in cask conditioned beer is 50 ppm. In all other beers only 20 ppm SO_2 is permitted.

TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet'

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MURPHY & SON EST. 1887	Product name : Caskleer Paste
	Product code : CKPAS
	Doc Ref : TDS025
For Health & Safety Information refer to the Safety Data Sheet	Issue Date : 03/11/2026
	Issue Number : V02
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