

KIESELSOL Clear 500 g

Professional pack size for clarification

Stabilised 30% silica sol in a 500 g pack for wine, juice and alcoholic drinks. Together with oenological gelatine it forms compact flocs. Adjust the dose to turbidity; the typical dose is 50–70 mL per 100 L.

Product specifications

Type	Stabilised silica sol
Composition	Pure stabilised silica sol (30%)
Net contents	500 g
Dosage	50–100 mL per 100 L of liquid to be clarified
Typical dosage	Typically 50–70 mL per 100 L of juice or wine
Recommended ratio	10% oenological gelatine and 90% KIESELSOL Clear
50 mL KIESELSOL	5 g gelatine
60 mL KIESELSOL	6 g gelatine
70 mL KIESELSOL	7 g gelatine
80 mL KIESELSOL	8 g gelatine
90 mL KIESELSOL	9 g gelatine
100 mL KIESELSOL	10 g gelatine
Product number	122070

How to use

01 Add gelatine

Stir oenological gelatine into the drink according to its instructions.

02 Add silica sol

Measure the amount required for the level of turbidity and mix it in evenly.

03 Allow to settle

Leave undisturbed for at least 15 minutes initially, then monitor clarification.

Check dose and order

Severe haze or difficult clarification may require a higher dose. Reversing the order of the fining agents increases the risk of over-fining with gelatine.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact