

KIESELSOL Clear 50 g

Rapid clarification with little sediment

Stabilised silica sol for wine, juice and other alcoholic drinks, used in combination with oenological gelatine. The usual dose is 50–70 mL per 100 L; depending on turbidity, it can be increased to 100 mL.

Product specifications

Type	Stabilised silica sol
Dosage	50–100 mL per 100 L
Typical dosage	Typically 50–70 mL per 100 L of juice or wine
Composition	Pure stabilised silica sol (30%)
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	122060

How to use

01 Prepare clarification

Prepare oenological gelatine according to its instructions and add it to the drink.

02 Add silica sol

Add the measured amount of KIESELSOL, mix thoroughly and allow the solids to settle.

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