

Hop Aid® Antifoam

Purpose

HopAid® Antifoam is used during fermentation to prevent excessive foam formation. It can be used for top and bottom fermented beers in all kinds of fermenters.

Application

HopAid® Antifoam should be added to the cooled wort as the fermenter is filled. Depending on the brewing recipe and fermentation regime the dose rate for most applications will lie between 5 and 50 g/hl. A starting dose rate of 20 g/hl is recommended. Fermentations with high levels of foam stabilizing substances such as hop acids and proteins may require higher dosing rates. Products with high levels of adjuncts may require lower levels of HopAid® Antifoam addition.

Yeast removes the vast majority of the active components by adsorption on to the cell wall. Any remainder may be removed by filtration. HopAid® Antifoam is incompatible with strong acids and bases.

Safety

There are no known health hazards for this product. Please consult safety data sheet for full information.

Packaging

HopAid® Antifoam Antifoam is packaged in 1 kg, 5kg, 10 kg and 20 kg lots in plastic containers.

Transport

Transport temperatures should be maintained above 0°C to ensure the product does not freeze

Storage

Ideally store away from direct sunlight and between 5°C and 20°C if unopened. HopAid® Antifoam can be stored in the original unopened containers for up to 12 months. Do not freeze as this will cause the emulsion to collapse. If this occurs the product can be re-dispersed by shaking to restore its antifoam capacity. Open containers should be stored cool (+5°C) and used within 2 days.