

FININGS

KOPPAKLEER

BRIGHTER BEER. WORT CLARIFICATION.

Reduce your filtration time by 88.6%.

What is Koppakleer?

Koppakleer is the easy-to-use, consistent kettle fining from Murphy & Son designed specifically for wort clarification in the brewery. Very little needs to be used — around 1 tablet per barrel.

Koppakleer is a fully refined Carrageenan tablet, meaning the exact dose is easy to measure and dissolve. Unlike other products, it can be added to the whirlpool, dosing tanks or kettles at flameout as it does not have to be boiled to dissolve it. This keeps the activity higher.

Beer Clarity

Whether you are serving straight from the bright tank or centrifuging, improving the cold break will produce a brighter beer at the end of fermentation.

Healthy Yeast

Keep your pitching yeast pure and healthy by settling out the cold break in the bottom of the fermenter keeps it out of the beer and out of the next generation of yeast.

How Does It Work

Koppakleer is added to the hot side only to dissolve and disperse. The magic happens in the cold side in the fermenter.

Koppakleer contains large, negatively charged molecules called kappa-carrageenan which bind to the positively charged protein in the cold break as it forms. As large molecules fall faster in liquids, the rate of sedimentation is greatly increased.



Clarity comparison between Koppakleer with and Koppakleer without.

BENEFITS

- Improved fermentation
- Brighter wort and beer
- Cleaner, healthier yeast
- Faster filtration and centrifuge
- Easy to use and dissolve



APPLICATION



How Much To Add

Typical dose rate:

1 to 2 tablets per UK barrel.

Optimal dose rate can be determined via optimisation

When To Use

Add to hot wort in kettle, 5 minutes from end of boil.
Add to whirlpool at start

Activity Range

pH: 5.0–5.6

PACKAGE SIZE

20kg: 400–800 bbl

Each tablet weighs 2.4 grams.



STORAGE



Temperature

4–38°C | 39–100°F

Do not allow to freeze.

Location

Cool, sealed, and away from sunlight.

Shelf Life

At the recommended storage conditions, 24 months from the date of manufacture.

Optimisation Results

The results can be seen in the image opposite, from left to right:

KOPPAKLEER 0
Control.

KOPPAKLEER 5 PPM
Slightly hazy wort (under fined).

KOPPAKLEER 10 PPM
Bright clear wort, compact sediment — optimal addition rate.

KOPPAKLEER 15 PPM
Clear wort, very loose sediment (over fined).

KOPPAKLEER >20 PPM
Too much can cause excessive gelation, resulting in a loose, less dense white sediment that does not settle as easily (excessively high dosage rate)

Fig. 1: Filtration rate of two beers (Pale Ale) brewed according to 'best-practice' standards. Koppakleer tablets (10 ppm) were added to the wort in the kettle and compared to a control beer (without Koppakleer). Beer filtration rate was significantly improved when Koppakleer was added to the wort in the kettle.

DID YOU KNOW? ?

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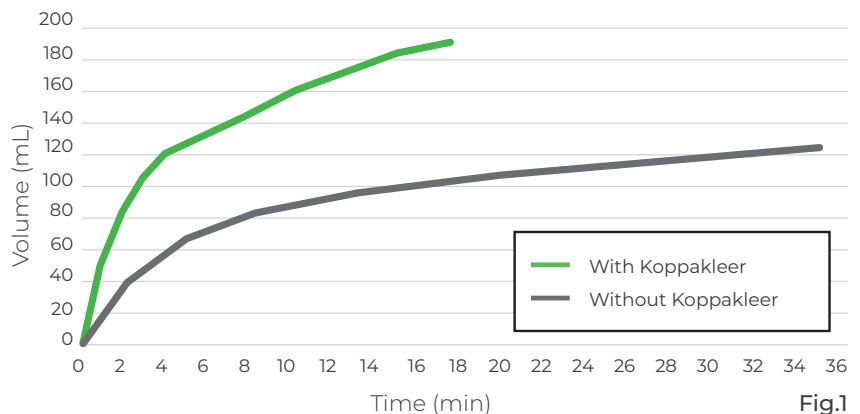


Fig.1

Metal ion	O.G	P.G	ABV (%w/w)	Haze (EBC)	β-Glucan (mg/L)
With Koppakleer	1.049	1.009	5.3	3.1	12.3
Without Koppakleer	1.049	1.011	5.0	12.4	41.6

Table 1

Table 1: Fermentation data from the two Pale Ales brewed with and without Koppakleer. Lower haze formation and reduced levels of β-Glucan in beers brewed with addition of Koppakleer compared to the control (without Koppakleer). Removal of beta glucan was enhanced by addition of carrageenan finings in the kettle which will help improve filtration performance.

WANT TO KNOW MORE? GET IN TOUCH

Head to our website: www.gladfieldmalt.co.nz

Or contact Gabi: gabi@gladfieldmalt.co.nz / 027 392 7543

