

# FININGS SUPER F

VEGAN FRIENDLY. BEER CLARIFICATION.

★★★  
**NEW & IMPROVED**  
★★★

## What is Super F?

Super F from Murphy & Son is a silica-based liquid fining added to fermented beer in the cold tank, to greatly speed up the sedimentation of yeast and other haze-forming particles.

As a result, beer clarity is greatly improved, meaning it can be served fresher and faster. Saving tank space and ensuring quality and flavour are preserved. Our recently reformulated Super F fines your beer even faster, leaving your beer clear with a compact sediment.

## A Bright Solution

Super F quickly drops yeast and protein haze out of beer in the tank without any special equipment, making it ready to serve sooner. When it comes time to keg, can, or bottle, the beer will be better, brighter, and a more stable product for you and your customers.

## Filtration or Centrifuge

When using this product upstream, the load on centrifuges and filters will be significantly reduced—saving time and tank space.

## DID YOU KNOW? ?

Super F is a versatile, vegan-friendly option that can be used for bottling, kegging and cask. By rapidly increasing the speed of clarification, fermenting vessels can be used more efficiently meaning peak capacity demands can be met without more capital expenditure. Shorter maturation times will also deliver massive energy savings and the reduction in haze will help with packaged beer quality.

Good for the planet, your bills and your beer.

Reduces haze in finished beer below 0.5 EBC haze units.



## BENEFITS



- Vegan-friendly
- Increases clarification by 100%
- 80% lower refrigeration costs
- Reduced tank residency up to 2 days
- Decreases water & energy use by 5%
- Reduces tank cooling costs & kWh by 3%

## APPLICATION



### How Much To Add

75 – 175 ml/hl  
123 - 286 ml/bbl (UK)

Contact:  
techsupport@murphyandson.co.uk  
for our finings optimisation guides.

### When To Use

Add to cold beer at the end of fermentation.

### Activity Range

pH: 4.0 - 7.0  
Temperature:  
-2 – 7.2°C | 28 – 45°F

## STORAGE



### Temperature

2–35°C | 33–95°F  
Do not allow to freeze.

### Location

Cool, sealed, and away from sunlight.

### Shelf Life

At the recommended temperature, minimum 9 months from the date of manufacture.

## TOP TIP

Best results achieved at 5°C.  
Works well with dry hopped beers.

## How Much To Add

Super F is best added when the beer is finished fermenting and has already been cold crashed—either added during transfer or direct to tank. Action of this fining is quite rapid with excellent results achievable within 48 hours.

Super F packs a real punch! The low dose rates will achieve great clarity (often less than 1 EBC) and a compact sediment.

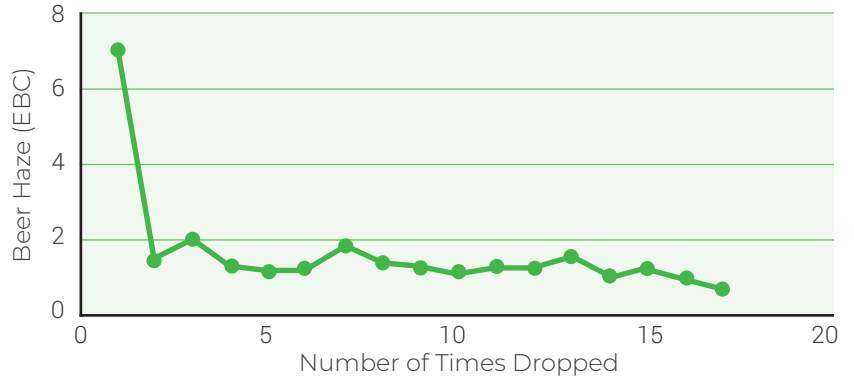


Figure 1: Concerned about the haze in your beer after transport? Don't worry – the haze in Super F treated beers will simply re-settle, even after multiple occasions of reagitation.

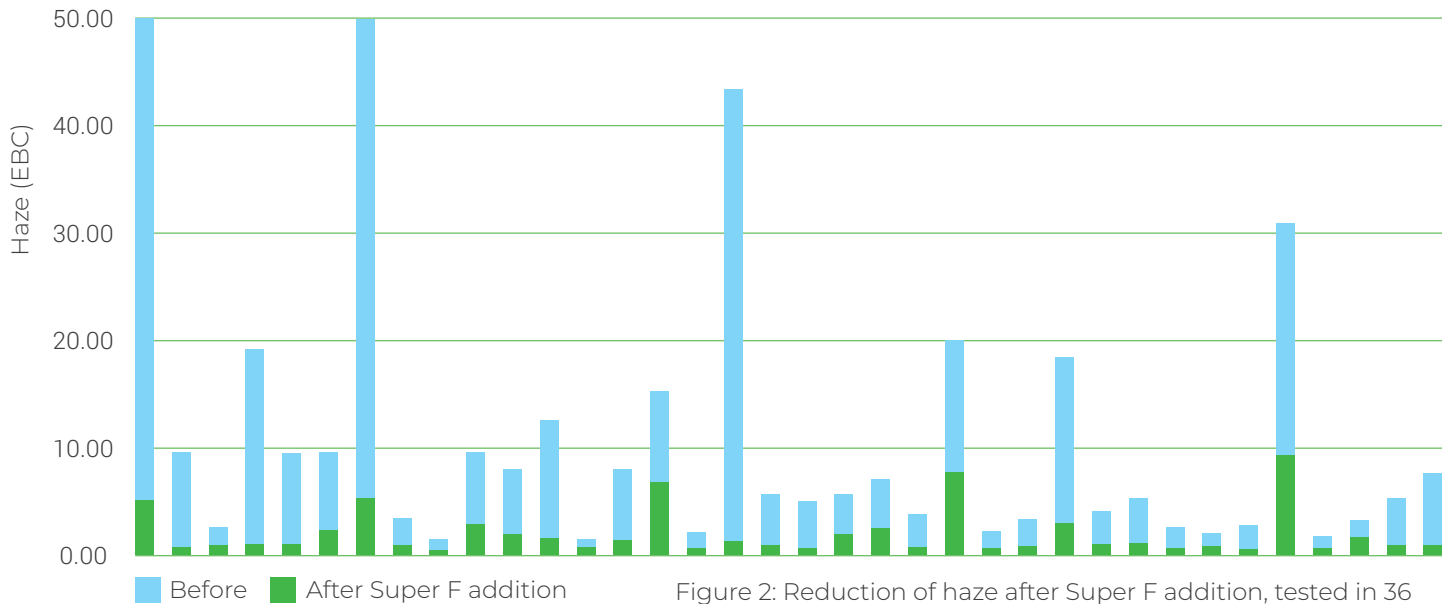


Figure 2: Reduction of haze after Super F addition, tested in 36 beers (various different styles) obtained from UK breweries.

With special thanks and credits to Brew Resourceful and Chris Lewington for arranging the production scale trials and data analysis.



"In January we carried out trials with the new Super F formulation and were impressed with the improved speed of fining and compaction of sediment. It's good to know that Murphys are continuously working to improve their products, and product range, whilst working with their customers to achieve this."  
- Oliver Fozard, Head Brewer at Rooster's Brewing Co.

## WANT TO KNOW MORE? GET IN TOUCH

Head to our website: [www.gladfieldmalt.co.nz](http://www.gladfieldmalt.co.nz)

Or contact Gabi: [gabi@gladfieldmalt.co.nz](mailto:gabi@gladfieldmalt.co.nz) / 027 392 7543

