Biofoam K

<table>
<thead>
<tr>
<th>Pack size</th>
<th>Application rate</th>
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<td>25 kg (55 lbs)</td>
<td>3.5 - 9.5 GRAMS per BARREL</td>
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Biofoam is a highly purified propylene glycol alginate in powdered form used as a foam stabilizer by enhancing the natural foam components of beer.

BIOFOAM K is best used by adding to the final filtered beer as a 1 - 2% solution. It is readily soluble in water, however care should be taken when dissolving so that lumps are not formed.

"HIGH FOAM" FACTORS

1. High Wort Solids
   Large amounts of trub adsorb FermCap S and may reduce its effect.

2. Strong Head-Forming Yeast
   Some yeast strains produce a much more stable foam in the fermenter.

3. Fermenter Design
   Tall narrow fermenters are likely to produce a greater depth of foam.

4. High Temperature Fermentation
   Faster evolution of CO₂ produces more foam.

5. High Gravity Fermentation
   High wort viscosity produces a more persistent foam.

6. Low Back Pressure

7. High Rates of Aeration