

FermCap S

Pack size	Application rate
1L, 25L	1 - 8 mls per hL

The desired level of foam control can be best achieved by experimental use of FermCap S to achieve optimum control by the brewer. Addition rates from 1 - 8 ml/hl are normally required, but more than one addition and/or higher rates of use may be required when any or all "high foam" factors are present (see below).

To be used as an antifoam agent during the fermentation step of the brewing process, the dose rate is dependent on wort composition, gravity and fermentation conditions.

The ingredients of this product may settle. For best results, the closed package should be shaken vigorously before use. Do not freeze, store below 32°C (89.6°F).

"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**

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