There is nothing nicer than a cool, refreshing swig of freshly brewed beer on a warm summer day.

Thanks to their distinct flavor profiles, craft beers are fully on-trend right now and the sector is witnessing rapid growth. However, craft breweries are presented with new challenges as a result of increasing demand for these specialty beers.

Due to the many varieties of beers that are brewed all year round, the filtration and stabilization process plays a crucial role when it comes to producing a high-quality beverage. The filtration process ensures that the end product is visually appealing and that any tannins, yeast and proteins that would cause the beer to cloud are removed. Moreover, filtration is an important step when it comes to improving the shelf life of the beer and helps to create a satisfying taste profile for the customer.

Eaton offers solutions ranging from coarse filtration through filtration before bottling, which ensure the highest possible levels of microbiological safety while maintaining valuable properties such as the taste profile and color of the beer. We can help you keep pace with the growing demand without compromising on quality.

In this guide, you will find recommended products that are highly suited to small- and medium-scale craft breweries. Detailed dosage information, packaging units and ordering information make it easy for you to select the right product for every step in the process.

Water, barley malt, hops and yeast are the traditional ingredients for creating specialty beers. Craft breweries reinterpret traditional beers, giving the beverage a unique and innovative aroma.
Recommended Eaton products for use after fermentation and maturation

<table>
<thead>
<tr>
<th>Hazre reduction</th>
<th>Clarification in storage tank</th>
<th>Dosage: 10–60 ml/hl</th>
<th>Ordering/packaging information:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Levasil® BF30</td>
<td>35% silica sol</td>
<td>Art. no.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>For beer clarification and improved filtration</td>
<td>62103010</td>
<td></td>
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<tr>
<td></td>
<td>Can be added early on to the hot cast wort or to the storage tank</td>
<td>62103050</td>
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<tr>
<td>BECODISC® R+ 580 (coarse)</td>
<td>Stacked disc cartridge</td>
<td>8585125F</td>
<td></td>
</tr>
<tr>
<td></td>
<td>First filtration step after storage</td>
<td>8585143F</td>
<td></td>
</tr>
<tr>
<td>BECODISC R+ 550 (medium-coarse)</td>
<td>Stacked disc cartridge</td>
<td>8585125F</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Optimal degree of clarification for the next filtration step</td>
<td>8585143F</td>
<td></td>
</tr>
</tbody>
</table>

Recommended flow rate:

- 12": max. 6 hl/h
- 16": max. 12 hl/h

- 20 kg
- 20 kg

Ordering/packaging information:

- Art. no. 62525200

More detailed product information and filter size options can be found in the technical data sheets. Stacked disc cartridge housing of 1–4 stacked disc cartridges available. Cartridge housing of 1–24 depth filter cartridges available.

An optimal effect is only achieved when this is applied to a beer that has already been clarified, since it otherwise cannot be ruled out that the active substances will be coated by the existing haze particles.

After the haze has settled, an additional filtration step must be performed.

Haze reduction

- Disinfection
- Final filtration step before bottling
- Yeast-free, blank filtrate
- Stacked disc cartridge

Clarifying and fine filtration

- Beer stabilization
- Adsorption/precipitation of tannins
- Cartridge housing of 1–24 depth filter cartridges available

Beer stabilization

- NA/CA bentonite
- Precipitation of protein
- Stacked disc cartridge

Depth filter cartridge

- Centrofilter
- Precipitation of protein
- Stacked disc cartridge

Extravagant shell life

- Adsorption/precipitation of tannins
- Cartridge housing of 1–24 depth filter cartridges available

Clarifying filter cartridges

- Yeast-free, virtually blank filtrate
- Stacked disc cartridge

Disinfection

- SIHA® sterile spray
- For components that come into contact with the product

For more information, please email us at filtration@eaton.com or visit www.eaton.com/filtration

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