



BREWERS CLARITY

FOR ENERGY-SAVING BEER STABILISATION AND GLUTEN-FREE BEER PRODUCTION

ENABLES GLUTEN-FREE BEER

Breaks down the specific gluten proteins, thus allows to create gluten-free beers. No need to switch to gluten-free cereals!

CHILL HAZE PROTECTION

The colloidal instability of beer is mainly due to the interaction between (proline-rich) proteins and polyphenols. Brewers Clarity is specific to haze-causing polypeptides rich in proline, assuring colloidal stability without affecting other parameters, such as foam.

EASY TO USE

No special equipment required; just a few drops to chilled wort on collection.

SUSTAINABILITY BOOSTER

Brewers Clarity creates a less energy-intensive brewing process, reducing the required refrigeration time and eliminates the need for resource-intensive stabilisation techniques. The total energy saved can amount to as much as 6% of total beer production.

DID YOU KNOW ?

Successful reduction of gluten contents in beers can be confirmed by ELISA testing. Additionally, measurement of haze sensitive proteins by tannometer testing can form part of the build-up for predicting shelf-life and allows for optimisation of Brewers Clarity addition rates. Both analysis can be carried out through our UKAS accredited on-site laboratory, for more information, contact laboratory@murphyandson.co.uk

TOP TIP ☆

Optimal addition rate is determined by grist composition (barley, wheat, etc.), gravity and shelf-life required. Please contact our Technical team for further advice.



BENEFITS



- Gluten-free beer
- Prevents haze formation
- Easy to use
- Maximizes brewing capacity
- Energy saving - reduces beer, water, and energy losses

APPLICATION



HOW MUCH TO ADD

1–5 g/hl
1.6–8.2 g/bbl (UK)

WHEN TO USE

Added directly to the wort on collection in the fermenting vessel.

STORAGE



TEMPERATURE

4–8°C
Storage temperature should be constant.
Do not allow to freeze.

LOCATION

Cool, sealed, and away from sunlight.

SHELF LIFE

Under recommended conditions, the activity loss will be less than 5% within 18 months.

HOW DOES IT WORK?

Brewers Clarity is a proline-specific endoprotease, that only degrades proteins with proline amino acids (Fig 1). The chain of amino acids forming the gluten protein is broken down into harmless peptides, making beer gluten free.

Additionally, this prevents the formation of protein-polyphenol complexes and thus improves shelf-life and colloidal stability of beers.

BREWERS TESTIMONIAL:

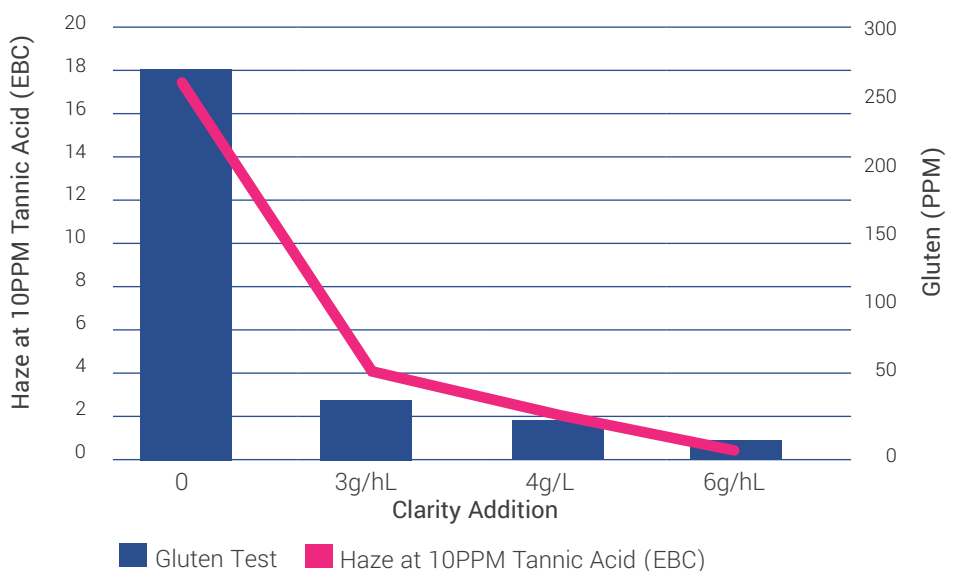
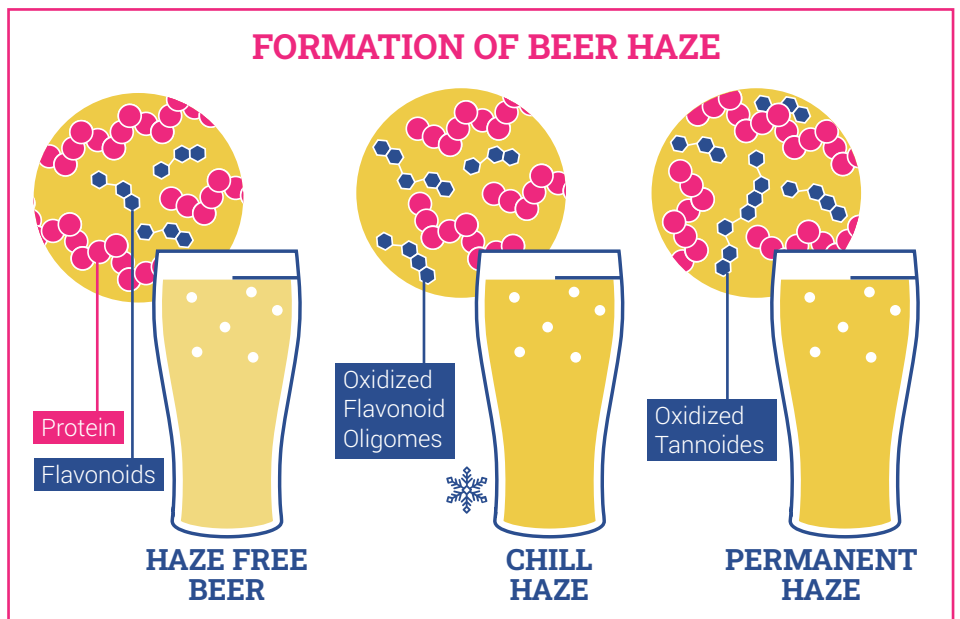


"Here at First Chop we take gluten-free beer very seriously. We also take beer very seriously in general and see no reason why great beer should not also be gluten-free beer. In fact we believe the two go hand in hand. We make great gluten-free beer!"

Our suppliers, whether they provide ingredients, expertise or consultancy have been at the heart of everything we do at First Chop. We would be nothing without the fantastic ingredients that go into our beer and the people behind them.

One such example is the Brewers Clarity product from the team at Murphy & Son. It's an important part of our gluten-free process and a product we've used for a long time. We are passionate about working with and supporting established, respected suppliers and partners and Murphy & Son are one of the best. As a British company established since 1887 helping drinks companies achieve excellence, we are thrilled to work so closely with the team there."

Fig 2. Gluten levels and haze formation in (high gravity) beers fermented with or without the addition of Brewers Clarity.



WANT TO KNOW MORE? GET IN TOUCH

If you would like to know more about what we do, head to our website murphyandson.co.uk or to speak to our technical support team, email techsupport@murphyandson.co.uk



@MurphyAndSonLtd



@murphys1887



Murphy & Son Ltd



Murphy & Son Ltd

