

# Beer Stabilizer

## IFAB BG-6 Xerogel

IFAB BG-6 is an anti chill-haze agent used to create and keep clarity in a beer during storage and chilling.

The murkiness that can arise, called chillhaze, is the result of a reaction between the special proteins and polyphenols. Both of these components are present in beer. IFAB BG-6 is an amorphous silica gel (xerogel), produced to selectively adsorb the unwanted proteins in the beer. Only the proteins that contribute in the making of chillhaze are adsorbed. Flavor, aroma, color and foaming capabilities are not affected. BG-6 is not an additive in the beer, it is later filtered out of the beer during the diatomite filtration.

Filter aids and BG-6 can be blended directly before the diatomite filter. Due to its extremely fast reaction time only a few minutes contact with the beer is enough to reach full optimal result. The dosage is only 15-30 grams per hectoliter beer.

IFAB BG-6 has a very small water content, only 5%, which minimizes handling and the low water content also makes the product entirely stable. It can also be used as a complementary to PVPP or allow as a stabilizing agent.



### Key Product Features

- BG-6 has been optimized to provide superior chillproofing performance versus hydrogels and other xerogels
- Protect against chill haze
- No impacts on foam, flavor or other quality parameters
- Meets food requirements
- Packing size 15 kg paper bags



Effective chill-haze preventer



Amorphous silica gel (Xerogel)



See webpage for related products



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