

HY-B

FOR BREWERS

DESCRIPTION

HY-B for Brewers is manufactured to assist diatomite in clarifying and brightening beer and control beverage turbidity. Silica gel, having no taste or odor, is an ideal tool for filtering proteins from beer as it does not leave any residual impact on the flavor. This silica gel, appearing as a solid powder, is insoluble in water and solvents except caustic alkali and hydrofluoric acid and is considered safe for normal contact with beer and human consumption.

- used to remove proteins in beer that cause turbidity or cloudiness
- can prolong shelf life of beer, typically by around 180-240 days
- reduces the amount of diatomite required to clarify beer
- offers a large specific surface area to enhance fast protein adsorption, within a few minutes

SPECIFICATIONS

Silica Gel				
HY-B		Powder		
Property	Unit	Dry	Wet	Typical Values (Dry Powder)
SiO ₂ (after ignition)	wt%	≥96.0	≥94.0	99.5
Loss on Heating	wt%	≤5	-	1.1
Loss on Ignition	wt%	≤8.5	≤70	1.3
Lead (Pb)	mg/kg	≤5.0	-	0.0004
Heavy Metals (Pb)	mg/kg	≤30	≤30	0.003
Arsenic (As)	mg/kg	≤3.0	≤3.0	-
Soluble Salt	wt%	≤4.0	-	1
Water Soluble Substances	wt%	-	≤5.0	-
Iron (Fe)	mg/kg	≤15 or better	≤15 or better	10
Specific Surface Area	m ² /g	≥400	≥400	442
Pore Volume	cc/g	0.9 - 1.5	0.3 - 1.5	1.1
pH	-	4.0 - 9.5	2.0 - 5.0	5.4
D50	µm	8 - 21	7 - 21	11.5
Packaging Options	Super Sack options available; 10kg (22.0lb) / Bag			

INDUSTRIES USED

beer clarifier

malt barley with hops beverages

turbidity reduction

STORAGE

As an adsorbent, silica gel should not be left exposed to open air and should be stored in dry conditions with air-proof packaging.

CONNECT WITH US...

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