



BarthHaas®

HopAid® Antifoam



More
capacity.
Cleaner
Brewing.

BENEFITS

HopAid® Antifoam is not like other Antifoam agents: It is the world's only hop based product that inhibits foaming during fermentation, offers the brewer unique benefits and great value for money to you and your customers.

INCREASES PROFITS

By inhibiting foaming during main fermentation, HopAid® Antifoam allows you to make increased use of your tank capacity. It can be used for top and bottom fermented beers and in all types of fermenters, to brew more beer from the same brewing kit.

PROTECTS BEER QUALITY

Excessive foam is a major microbiological contamination risk. HopAid® Antifoam significantly reduces this and can also help reduce IBU and protein losses during fermentation. It is fully metabolised or separated along with spent yeast at the end of the fermentation process, meaning it has no negative impact on your beer.

SAFE FOR ALL

Recognised as food safe in both the USA and the EU, HopAid® Antifoam is a silicate free, clean label product. HopAid® is extracted from hops giving your customers a safe, natural alternative.

CLEAN

HopAid® Antifoam can make CIP and tank farm cleaning considerably easier saving you time and money. With less overfoaming, cleaning is easier no matter what brew kit you are using. You and your team get more time to make great beer.

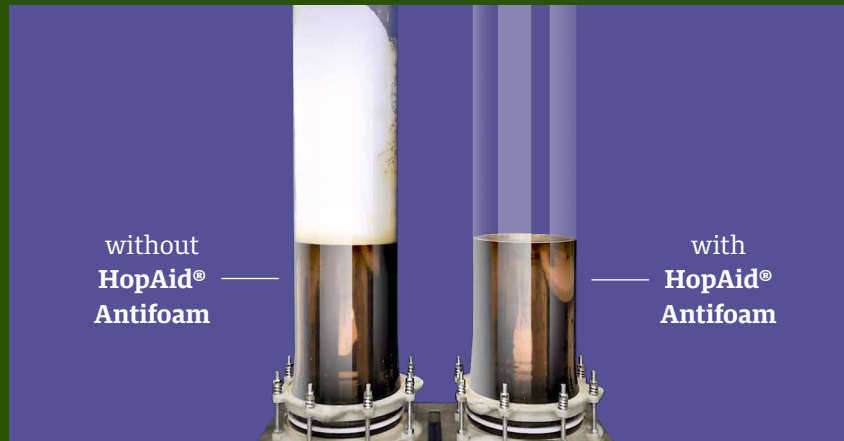


APPLICATION

HopAid® Antifoam should be dosed directly during the yeast pitch into cold wort*. Either inline or, alternatively, dosed into the fermenter before the cold wort is transferred. This will ensure good mixing with the wort which is essential for optimum performance. Depending on the brewing recipe and fermentation regime the dose rate for most applications will lie between 5 and 50 g/hL. For a normal strength lager type a starting dose rate of 20 g/hL is recommended. However, fermentations with high levels of foam stabilizing substances

such as hop acids and proteins, dark malts and higher fermentation temperatures may require higher dosing rates. Products with high levels of adjuncts may require lower levels of HopAid® Antifoam addition. If you are currently using a synthetic, silicone based product the dose rate can be used as an indication. In most cases HopAid® Antifoam should be dosed at 2x the concentration as the Silicone based product.

*Dosing into hot wort will lead to unpredictable losses in the hot trub.



The fermenter on the right has been dosed with HopAid® Antifoam resulting in greatly reduced fermenter foam which releases extra capacity.

CASE STUDY

ST AUSTELL BREWERY



ROB ORTON
Production Manager

*“ ...you don't really notice
it's in the beer until
you forget to put it in.”*

St Austell is a brewery that has deep roots in British brewing, particularly in the southwest region where they are based. They have been brewing since 1851 and remain an independent, family-owned brewery with a reputation for high quality beer. They have a focus on traditional beer styles but through some clever choices in the beers they brew, they have seen massive expansion over the last 20 years. Their Tribute Pale Ale, Proper Job IPA and Korev lager are well known and loved nationally and internationally.



Rob explains that this expansion has put pressure on them to make the most of their brewing equipment to get the highest yields, without risking the quality beer.

“Whilst our growth in sales is great, it comes with capacity challenges. One way we’ve improved this is by keeping the yeast head on top of the beer under control wherever we can. Using HopAid® Antifoam, we are able to really squeeze every last drop out of the fermenters. We use it across our brewing equipment, from our biggest 500 hL vessel, down to our 20 hL pilot plant.”

“We don’t use HopAid® Antifoam for all of our beers as with some of the cask beers, we want the yeast head on top which we can then recover. But for the rest we do. We use a centrifuge and crossflow filtration to separate any remaining yeast or HopAid® Antifoam which works very well for us.”

“For me it’s quite simple. Anything that makes my team’s lives easier is good. I need their focus and their efforts on cleaning

something they should be cleaning, or finding an improvement within the system, whether that’s yield, quality or health and safety. I’d much rather that than us having to clean up yeast off the floor because a vessel has over-foamed.”

“It’s good for hygiene as well. Some of our old square fermenters have the old internal cooling coils and we do a huge amount of work to keep them clean. This is much easier if we can control the yeast head at the top of the vessel and around the door. More generally, less foaming means microbial control is much easier. It also means that we can make sure our waste yeast goes in the spent yeast tank, rather than down the drains, as our wastewater treatment plant really doesn’t like yeast.”

“I kind of forget it is there really. The HopAid® Antifoam just sits quietly in the corner of the brewery on a pallet and the whole team are used to just adding it in as we brew. To be honest you don’t really notice it’s in the beer until you forget to put it in. Then you’ll know it because suddenly there’s yeast everywhere!”

CASE STUDY

POHJALA



CHRIS PILKINGTON
Owner and Head Brewer

“Sometimes it’s those couple of extra kegs you can squeeze from a fermenter that can be the difference between money in the bank and just paying the bills.”

Pohjala is an Estonian based brewery with an international reputation for producing some of Europe’s best craft beers, with a particular flair when it comes to dark and barrel aged beers. Since 2014 Pohjala have grown steadily and continue to struggle to keep up with demand for their beers. They export internationally, with China and the US being important and growing markets. To help this they have moved to their new 50 hL brewery, but Chris points out that they are still having to do all they can to keep up with demand for their beer.



“We are very much like all craft breweries. We are always trying to squeeze that bit extra out of everything, but also make sure the beer tastes good. We’ve been using HopAid® Antifoam for a few years now just to increase our yields. By using it we have effectively turned our 50 hL kit in to a 60 hL kit. Sometimes it’s those couple of extra kegs you can squeeze from a fermenter that can be the difference between money in the bank and just paying the bills.”

“As an exporter the last few years have been tough, and we’ve had to use the time to really work on our efficiency. You can’t spurn innovation in my opinion, so I had no concerns about trying HopAid®. It does help that it’s made from hops though. Our first trials with the product didn’t go so well in the old brewery and we didn’t pick it up again until we moved. In the end it turned out we were just over-filling the old fermenters to try and get everything we could. We were maybe leaving only 5% head space at times. In the new brewery though we revisited it. We spoke to BarthHaas X to get the dose rate dialled

in and were more realistic about how much we were filling the fermenters although we are still pushing the limits on that one.”

“For us it’s also down to the cleaning when it comes to HopAid®. We have an automated CIP system and if every beer is fermenting differently and causing different amounts of foaming that is sticking to walls, then I have to fiddle with the settings and timings to get everything cleaned properly. Whereas when we use HopAid® it is less variable. We can say that all our CIPs are working on a set regime, and I don’t have to think about it. 30-minute caustics can turn in to 15-minute caustics which obviously save us time, and the shorter cycles save us water as well.”

“If you are smaller brewer my advice would be to not overfill your fermenters to try and increase yields like I did initially. Take some time to dial in the right dose rate of HopAid® for your beer, and you will be able to fill the fermenters more but without all the mess.”



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CONTACT

For more information or to place an order
please speak to your BarthHaas contact or
email: enquiries@barthhaasx.com