

Brewers Supply Group

800-374-2739

Fermcap AT

Pack size	Application rate
1L, 4L, 25L	1 - 6 mls per hL

To be used as a antifoam agent during the wort boiling and fermentation step of the brewing process, the dose rate depends on brewing conditions, wort gravity, yeast cell counts and temperature. The ingredients of this product may settle. For best results, the closed package should be shaken vigorously before use. Do not freeze, store below 32°C (89.6°F).

"HIGH FOAM" FACTORS

1. High Wort Solids

Large amounts of trub adsorb FermCap S and may reduce its effect.

2. Strong Head-Forming Yeast

Some yeast strains produce a much more stable foam in the fermenter.

3. Fermenter Design

Tall narrow fermenters are likely to produce a greater depth of foam.

4. High Temperature Fermentation

Faster evolution of CO₂ produces more foam.

5. High Gravity Fermentation

High wort viscosity produces a more persistent foam.

6. Low Back Pressure

7. High Rates of Aeration

