



Inlet Permeate over filtration cycle

Challenges in beer clarification:

Beer clarification is a crucial yet difficult stage of the brewing process, due to the complexity and high organic load of the product. Traditional Kieselguhr filtration has been raising environmental concerns and polymeric and ceramic oxide membranes show operational limitations.

Objective Crystar® microfiltration:

Provide a high productivity and cost-effective solution to reduce haze in the finished beer in order to ensure its visual quality and contribute to its stability.

Products recommended:

- Any Crystar® FT crossflow geometry
- Pore size: 250 nm or 600 nm

Main benefits of Crystar® FT:

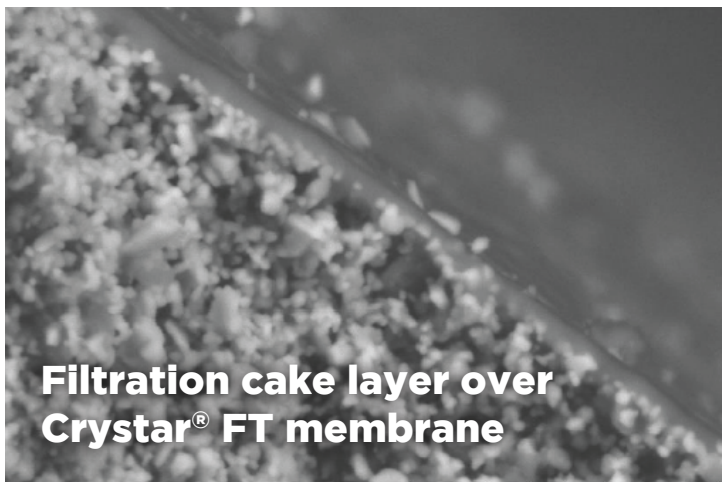
- High permeate flux
- Excellent permeate quality
- No need for beer pretreatment
- Short and efficient clean-in-place procedures with low water usage.

Feed Characteristics

- Non-centrifuged beer
- Turbidity: 500 EBC
- Temperature: 2°C (40°F)

Result Summary

- Permeate flux: 50 - 100 LMH
- Permeate turbidity < 2 EBC
- LRV yeast > 4
- No lactic bacteria detected in filtrate
- Straightforward CIP recovery



Filtration cake layer over Crystar® FT membrane

0005 x5,0k 20 um

For more info visit: www.crystarfiltration.saint-gobain.com
Or email: crystarft@saint-gobain.com

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