

SUPER MOSS™

(Carrageenan)

A Food Grade Product

❖ BENEFITS

- ❖ Formulated to mix rapidly with cold water
- ❖ Attracts positively charged haze forming proteins
- ❖ Safe to handle
- ❖ Can help reduce haze in finished beer
- ❖ Carries through to primary fermentation

❖ DESCRIPTION

SUPER MOSS is a negatively-charged, red seaweed based, Kapa and Lambda carrageenan coagulant designed to attract the positively-charged, haze forming proteins together in the brew kettle and primary fermenter then settle out. Supper Moss has been formulated to mix rapidly in cold water. This feature allows it to be added directly to the bowl without creating fish eyes of undissolved carrageenan. Properly used, it can help reduce chill haze.

❖ PROPERTIES

APPEARANCE.....WHITE POWDER
MIXING ABILITY.....EXCELLENT
FOAM.....NONE

❖ **GENERAL USE DIRECTIONS**

Use at rate 1 oz. in 10 bbls. You may use less, but do not use more.

Place in a covered jar that is one half filled with cold water. Close jar and then shake vigorously for 30 seconds. Moss will swell within ten minutes, then apply to last 15 minutes of boil. Whirl pool as necessary.

❖ **SAFETY**

DANGER: Dust will irritate mucas membrane. Use caution when handling.

FIRST AID: For eye contact, flush thoroughly with running water for 15 minutes and get prompt medical attention.

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