

Filtration and Beverage Treatment Products

Spirits Guide




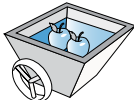
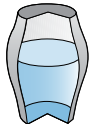
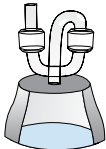


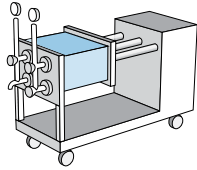
EATON

Powering Business Worldwide

Fruit Brandies from Pomaceous and Pitted Fruit

Williams Christ pear, apple, pear, quince, cherry, peach, plum, mirabelle plum

Fruit brandies are in. Consumers are becoming ever more discerning and love the variety of this fine schnapps made of pomaceous and stone fruit.

Pomaceous fruit	
Raw ingredient	 <ul style="list-style-type: none"> • Only process fully ripened, healthy, and clean fruit • If necessary, briefly store the raw ingredient to allow fruit to ripen • Process quickly
Mash in	 <ul style="list-style-type: none"> • Remove any leaves and rotten fruit • Wash fruit • Remove stalks • Crush and mash fruit
Mash treatment	 <ul style="list-style-type: none"> • Store in clean fermentation vessels with a lid and fermentation plug • Acidify to a pH of 2.8 – 3.2 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of SIHA® Combi Acid Liquid acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of SIHA Combi Acid Granulated acidifier • Add 0.42 – 0.83 lb/1,000 gal (5 – 10 g/hl) of SIHAZYM™ SupraMash Granulated enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release, and 3.84 – 6.40 oz/1,000 gal (3 – 5 ml/hl) of Amylase AG 300L enzyme • Add 1.28 – 2.56 oz/1,000 gal (1 – 2 l/hl) of Panzym® Arome G enzyme to release bound flavors (terpenes) during abating fermentation
Fermentation	 <ul style="list-style-type: none"> • Fermentation at 61 – 68 °F (16 – 20 °C) with 0.83 – 1.65 lb/1,000 gal (10 – 20 g/hl) of SIHA Active Yeast 6 (Distillery Yeast), or • Cold fermentation at 54 – 61 °F (12 – 16 °C) with 0.83 – 1.65 lb/1,000 gal (10 – 20 g/hl) of SIHA DESTAROME™ yeast • Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of SIHA Fermentation Salt yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of SIHAFERM™ Plus yeast nutrient Please observe user note for the optimum rehydration of yeast on page 11
Mash storage	 <ul style="list-style-type: none"> • Protect the mash from air at the end of fermentation and distill quickly
Distillation	 <ul style="list-style-type: none"> • Once fermentation is complete, add 2.56 – 5.12 oz/1,000 gal (2 – 4 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated to prevent frothing in the still • First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary • Add SIHA Activated Carbon GE or SIHA Actiliq GE fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet • Add SIHA OPTISIL fining agent for harmonization; for dosages see Technical Information Sheet
Filtration	 <ul style="list-style-type: none"> • After storage adjust the distillate to drinking strength and store for a few days at 41 – 46 °F (5 – 8 °C) • Filtration with BECO SELECT™ A 20 or BECO SELECT A 40 depth filter sheets in BECO COMPACT™ PLATE plate and frame filters or BECO INTEGRA™ LAB 220 IP filtration system Important note: filtration temperature and speed are a key for successful filtration Please observe user note for BECO SELECT A depth filter sheets in the table on page 10

Pitted fruit

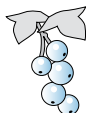
- Process fully ripened, healthy, and clean fruit quickly
-
- Wash fruit
 - Remove stalks; only crush fruit
 - Gently pump
 - The crushed pit content must be under 5%
-
- Store in clean fermentation vessels with a lid and fermentation plug
 - Acidify to a pH of 2.8 – 3 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHA Combi Acid Granulated** acidifier
 - Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release
-
- Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
 - Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of **SIHA DESTAROME** yeast
 - Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHAFERM Plus** yeast nutrient
Please observe user note for the optimum rehydration of yeast on page 11
-
- Keep cool, under acid protection, and airtight
-
- Once fermentation is complete, distill with the required amount of copper(1) chloride or using a suitable catalyst
 - 2.56 – 5.12 oz /1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
 - Distill max. 10% of the pits with the fruit
 - First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
 - Add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
 - Add **SIHA OPTISIL** fining agent for harmonization; for dosages see Technical Information Sheet
-
- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
 - Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220 IP** filtration system
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Fruit Brandies from Soft Fruit

Rowanberry, sloe, elderberry, raspberry

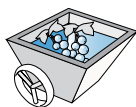
When distilling schnapps from soft fruit, pay particular attention to the quality of the berries and avoid mash storage.



Rowanberry, sloe

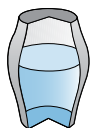
- Harvest after the first frost

Raw ingredient



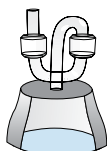
- Remove any leaves and rotten fruit
- Remove stalks (destem)
- Only crush fruit
- Gently pump
- Do not damage pits and pips!

Mash in



- Store in clean fermentation vessels with a lid and fermentation plug
- Acidify to a pH of 2.8 – 3.2 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add 0.42 – 1.25 lb/1,000 gal (5 – 15 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release, and 3.84 – 6.40 oz/1,000 gal (3 – 5 ml/hl) of **Amylase AG 300L** enzyme
- Add 1.28 – 2.56 oz/1,000 gal (1 – 2 l/hl) of **Panzym Arome G** enzyme to release bound flavors (terpenes) during abating fermentation

Mash treatment



- Fermentation at 61 – 68 °F (16 – 20 °C) with 0.83 – 1.65 lb/1,000 gal (10 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
- Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.65 – 2.50 lb/1,000 gal (20 – 30 g/hl) of **SIHA DESTAROME** yeast
- Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHAFERM Plus** yeast nutrient
Please observe user note for the optimum rehydration of yeast on page 11

Fermentation



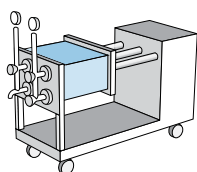
- Protect the mash from air at the end of fermentation and distill quickly

Mash storage



- Once fermentation is complete, distill with the required amount of copper(1) chloride or using a suitable catalyst
- 2.56 – 5.12 oz/1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- Add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- Add **SIHA OPTISIL** fining agent for harmonization; for dosages see Technical Information Sheet

Distillation



- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220 IP** filtration system
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Filtration


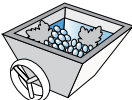
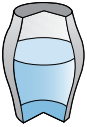



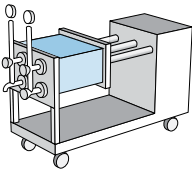
Elderberry, raspberry

- Process fully ripened, healthy, and clean fruit quickly
-
- Remove any leaves and rotten fruit
 - Remove stalks (destem)
 - Only crush fruit
 - Gently pump
-
- Store in clean fermentation vessels with a lid and fermentation plug
 - Acidify to a pH of 2.8 – 3 using
0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or
8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
 - Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release
 - Add 1.28 – 2.56 oz/1,000 gal (1 – 2 l/hl) of **Panzym Arome G** enzyme to release bound flavors (terpenes) during abating fermentation
-
- Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
 - Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of **SIHA DESTAROME** yeast
 - Optimum nutrient supply through
2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or
8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHAFERM Plus** yeast nutrient
Please observe user note for the optimum rehydration of yeast on page 11
-
- Protect the mash from air at the end of fermentation and distill quickly
-
- Distill during abating fermentation
 - 2.56 – 5.12 oz/1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
 - First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
 - Add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
 - Add **SIHA OPTISIL** fining agent for harmonization; for dosages see Technical Information Sheet
-
- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
 - Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220 IP** filtration system
Important note: filtration temperature and speed are a key for successful filtration
Please observe user note for BECO SELECT A depth filter sheets in the table on page 10



Brandy from Grapes and Marc

Brandies are becoming increasingly popular with consumers. To ensure the quality of the brandies, follow specific control measures.

Grape brandy	
Raw ingredient	 <ul style="list-style-type: none">• Grapes (with at least 60 °Oe)• Fully ripe, not rotten• Process quickly
Mash in	 <ul style="list-style-type: none">• Remove stalks (destem)• Crush
Mash treatment	 <ul style="list-style-type: none">• Acidify to a pH of 2.8 – 3 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of SIHA Combi Acid Liquid acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of SIHA Combi Acid Granulated acidifier• Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of SIHAZYM SupraMash Granulated enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release• Add 1.28 – 2.56 oz/1,000 gal (1 – 2 l/hl) of Panzym Arome G enzyme to release bound flavors (terpenes) during abating fermentation
Fermentation	 <ul style="list-style-type: none">• Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of SIHA Active Yeast 6 (Distillery Yeast), or• Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of SIHA DESTAROME yeast• Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of SIHA Fermentation Salt yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of SIHAFERM Plus yeast nutrient Please observe user note for the optimum rehydration of yeast on page 11
Mash storage	 <ul style="list-style-type: none">• Protect the mash from air at the end of fermentation and distill quickly
Distillation	 <ul style="list-style-type: none">• The distillate should be distilled slowly using intensifiers. Add 2.56 – 5.12 oz/1,000 gal (2 – 4 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated to prevent frothing in the still• First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary• Add SIHA Activated Carbon GE or SIHA Actiliq GE fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet• Add SIHA OPTISIL fining agent for harmonization; for dosages see Technical Information Sheet
Filtration	 <ul style="list-style-type: none">• After storage, possibly in wooden barrel, adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)• Filtration with BECO SELECT A 20 or BECO SELECT A 40 depth filter sheets in BECO COMPACT PLATE plate and frame filters or BECO INTEGRA LAB 220 IP filtration system Important note: filtration temperature and speed are a key for successful filtration Please observe user note for BECO SELECT A depth filter sheets in the table on page 10

Marc brandy


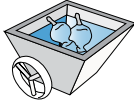
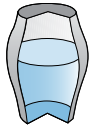



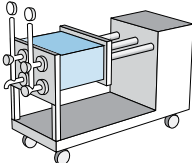
- Only process marc from ripe, healthy grapes with a high Oechsle density and typical aroma
- Pulp the marc in the fermentation vessel without oxygen. Seal the fermentation vessel so that no atmospheric oxygen can enter the mash.
- The mash is best acidified and dosed with enzymes and yeasts during compression in the fermentation vessel.
- Acidify to a pH of 2.8 – 3 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add enzymes, if required
- Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
- Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.65 lb/1,000 gal (15 – 20 g/hl) of **SIHA DESTAROME** yeast
- Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHAFERM Plus** yeast nutrient Please observe user note for the optimum rehydration of yeast on page 11
- Protect the mash from air at the end of fermentation and distill quickly.
- **Avoid storage of marc!**
- Heat up very slowly. The distillate should be distilled slowly using intensifiers.
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- Add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- Add **SIHA OPTISIL** fining agent for harmonization; for dosages see Technical Information Sheet
- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220 IP** filtration system Important note: filtration temperature and speed are a key for successful filtration Please observe user note for BECO SELECT A depth filter sheets in the table on page 10



Schnapps from Roots and Tubers

Jerusalem artichoke, gentian

Fine spirits made from roots and tubers are a welcome change to brandies distilled from fruit. Use the various processing steps to get the most out of the raw ingredients.

Jerusalem artichoke	
Raw ingredient	 <ul style="list-style-type: none">• Quickly process the tuber after harvesting• Harvest from fall to spring
Mash in	 <ul style="list-style-type: none">• Wash thoroughly several times, using detergent additive if necessary• Final rinse with hot water• Grind the tuber using a grating mill or hammer mill
Mash treatment	 <ul style="list-style-type: none">• Mash in clean fermentation vessels with an airlock rim, lid, and mixer• Acidify to a pH of 2.8 – 3.2 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of SIHA Combi Acid Liquid acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of SIHA Combi Acid Granulated acidifier• Add 1.3 – 5.3 gal (5 – 20 l) of warm water per 220.5 lb (100 kg) of raw ingredient• Add 0.42 – 0.83 lb/1,000 gal (5 – 10 g/hl) of SIHAZYM SupraMash Granulated enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release in combination with an inulinase, and 6.40 – 12.80 oz/1,000 gal (5 – 10 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated• Ensure even distribution!
Fermentation	 <ul style="list-style-type: none">• Starter temperature of 61 – 77 °F (16 – 25 °C) with 1.65 – 2.50 lb/1,000 gal (20 – 30 g/hl) of SIHA Active Yeast 6 (Distillery Yeast)• Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of SIHA Fermentation Salt yeast nutrient or 20.86 – 25.04 lb/1,000 gal (250 – 300 g/hl) of SIHAFERM Plus yeast nutrient• Ideal fermentation process: after 24 hours a mash temperature of 86 °F (30 °C) should not be exceeded• Please observe user note for the optimum rehydration of yeast on page 11
Mash storage	 <ul style="list-style-type: none">• After 4 – 8 days distill at 4 – 6 °Oe• No mash storage
Distillation	 <ul style="list-style-type: none">• Distill during abating fermentation• 2.56 – 5.12 oz/1,000 gal (2 – 4 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated• First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary• Add SIHA Activated Carbon GE or SIHA Actiliq GE fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet• Add SIHA OPTISIL fining agent for harmonization; for dosages see Technical Information Sheet
Filtration	 <ul style="list-style-type: none">• After storage adjust the distillate to drinking strength and store for a few days at 36 – 41°F (2 – 5 °C)• Filtration with BECO SELECT A 20 or BECO SELECT A 40 depth filter sheets in BECO COMPACT PLATE plate and frame filters or BECO INTEGRA LAB 220 IP filtration system• Important note: filtration temperature and speed are a key for successful filtration• Please observe user note for BECO SELECT A depth filter sheets in the table on page 10

Gentian

- Harvest in fall after flowering
- Use fresh or dried roots

- Wash thoroughly
- Grind the roots using a grating mill
- Pour water onto dried roots and leave to soak for 24 hours, then grind

- Store in clean fermentation vessels with a lid and fermentation plug
- Acidify to a pH of 2.8 – 3 using 0.8 – 0.17 lb/1,000 gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add 21.1 – 26.4 gal (80 – 100 l) of warm water per 220.5 lb (100 kg) of raw ingredient
- Add 0.42 – 0.83 lb/1,000 gal (5 – 10 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release in combination with an inulinase, and 6.40 – 12.80 oz/1,000 gal (5 – 10 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- Ensure even distribution!

- Starter temperature of 61 – 77 °F (16 – 25 °C) with 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**
- Optimum nutrient supply through 2.50 – 3.34 lb/1,000 gal (30 – 40 g/hl) of **SIHA Fermentation Salt** yeast nutrient or 25.04 – 33.38 lb/1,000 gal (300 – 400 g/hl) of **SIHAFERM Plus** yeast nutrient
- Please observe user note for the optimum rehydration of yeast on page 11

- Fermentation period of 5 – 6 weeks

- Distill immediately after fermentation has completed
- 2.56 – 5.12 oz/1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- Add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- Add **SIHA OPTISIL** fining agent for harmonization; for dosages see Technical Information Sheet

- After storage adjust the distillate to drinking strength and store for a few days at 32 °F (0 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220 IP** filtration system
- Important note: filtration temperature and speed are a key for successful filtration
- Please observe user note for BECO SELECT A depth filter sheets in the table on page 10



Filtration of Fruit Brandies with BECO SELECT A Depth Filter Sheets

The general advantages:

- Selective retention of long-chain fatty acid esters
- Separation of haze-forming particles also at higher temperatures 41 – 46 °F (5 – 8 °C)
- Low ion content avoids secondary hazing
- Filtration gentle to both color and flavor

Recommended applications

SELECT A 40	Clarifying filtration for the separation of medium-strong haze; high dirt holding capacity
SELECT A 20	Filtration for the separation of superfine particles; highest clarifying level for haze-free bottling

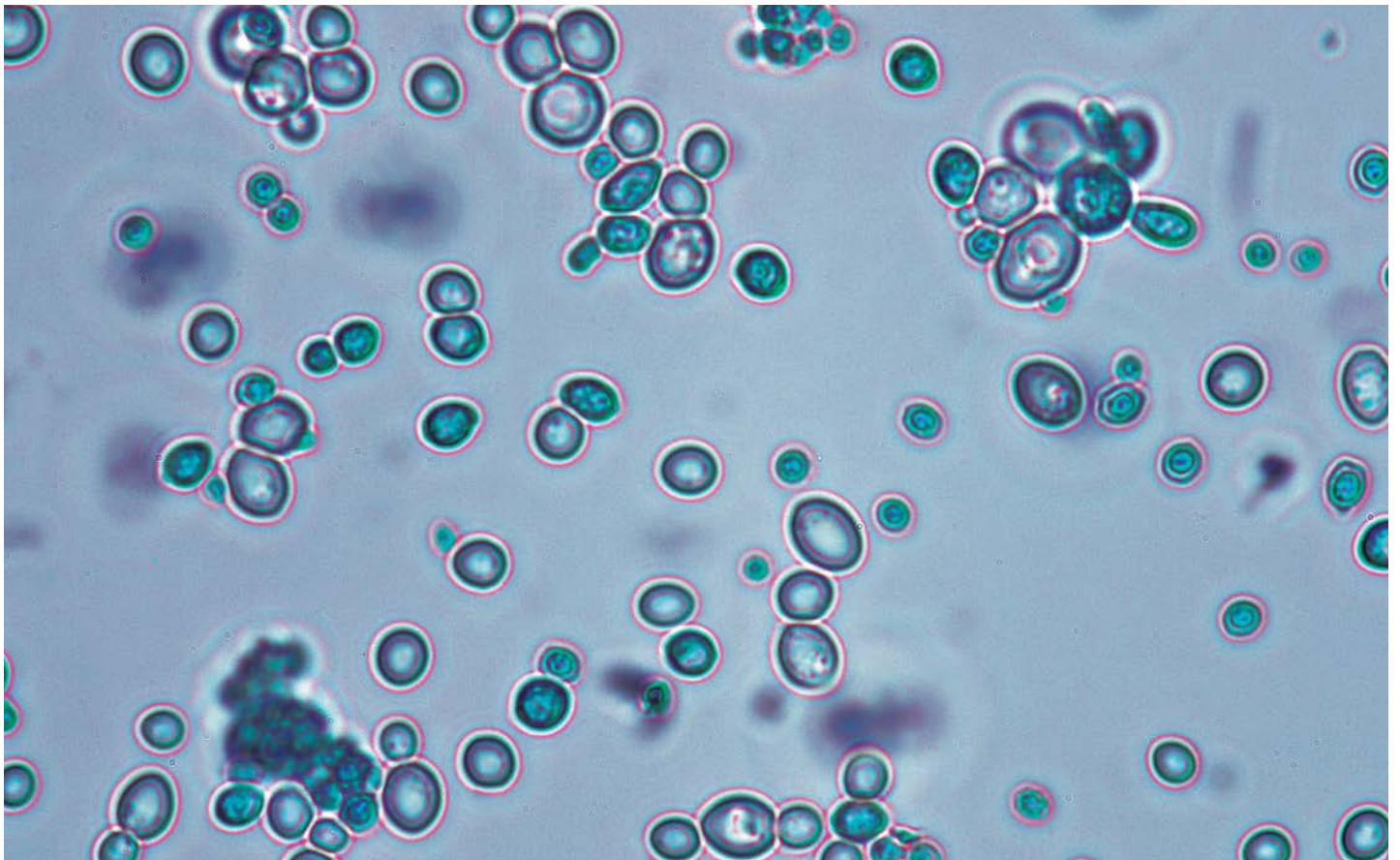
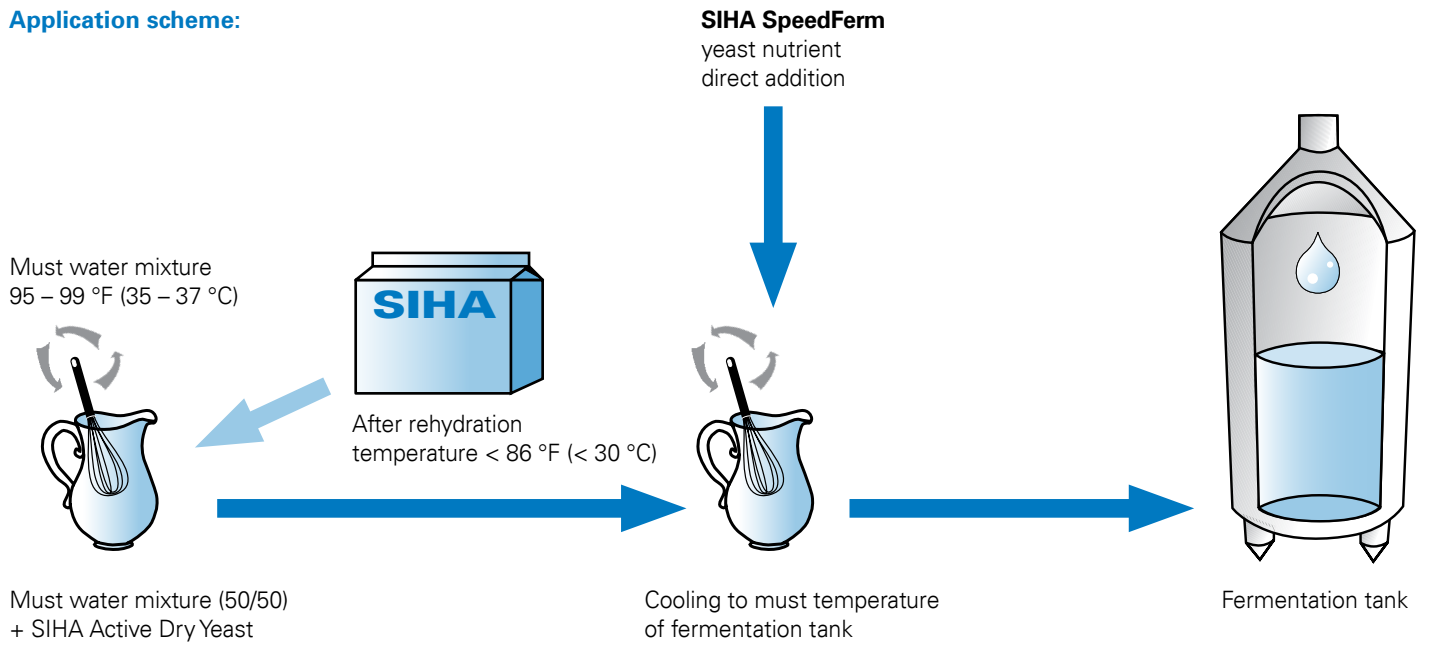
Application	BECO® depth filter sheet	Filtration temperature	Efficiency
Williams Christ pear	SELECT A 20	39 – 43 °F (4 – 6 °C)	81.02 – 102.13 gpm/ft ² (200 – 250 l/m ² /h)
Apple, pear	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	102.13 – 122.76 gpm/ft ² (250 – 300 l/m ² /h)
Quince	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	81.02 – 102.13 gpm/ft ² (200 – 250 l/m ² /h)
Pitted fruit, e.g. cherry	SELECT A 40 SELECT A 20	41 – 46 °F (5 – 8 °C)	122.76 – 143.13 gpm/ft ² (300 – 350 l/m ² /h)
Rowanberry	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	81.02 – 102.13 gpm/ft ² (200 – 250 l/m ² /h)
Sloe	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	122.76 – 143.13 gpm/ft ² (300 – 350 l/m ² /h)
Elderberry	SELECT A 40 SELECT A 20	36 – 43 °F (2 – 6 °C)	61.38 – 81.76 gpm/ft ² (150 – 200 l/m ² /h)
Marc brandy, grappa	SELECT A 40 SELECT A 20	32 – 37 °F (0 – 3 °C)	61.38 – 81.76 gpm/ft ² (150 – 200 l/m ² /h)



Detailed Technical Information Sheets on all the products mentioned in this brochure are available at www.eaton.com/filtration.

Optimum Rehydration of Yeast

Application scheme:





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