

Clarifying Beer Using Gelatin As a Fining.

Using gelatin as a fining will help clear your beer by binding to yeast and proteins and dropping them out of solution. This works best in the secondary or keg, and even better if the beer is very cold.

Mix 1 tsp non-flavored gelatin with 1/2 cup filtered water at room temperature. Let it sit for 20 minutes (to “bloom”). Then heat the water to 150F to get it to completely dissolve, which is key. You can go to 160-170F if needed (this will also sanitize it at that temp). It will look yellowish, but should be clear with no particles. Be sure it doesn't boil (the gelatin will denature and not be effective). You can then pitch into the beer, or optionally cool it down first before pitching. When pitched into beer, stirring is not necessary.

Beer should clear within 3 days, but occasionally can take longer. The first couple of pints from the keg will likely be hazy but clears up after those initial pours.