

Foam Control

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I've got to say, I really like foam control drops. The stuff I got is called Fermcap-S, from Northern Brewer . One drop in a starter and it all but eliminates boilovers. It can still spill a bit due to vigorous boiling but it does not foam up with hot break as you normally see. I had no trouble boiling 900mL of wort in my 1L flask - a small amount boiled over, but so little that all I needed to do was wipe with a wet paper towel afterward. I think with slightly less (like 800mL) and/or a less vigorous boil, it'd boil without any spillage whatsoever.

This stuff is also excellent during fermentation, especially for starters. I never see more than a faint ring of bubbles in the flask when it's on my stir plate. It's also nice during fermentation of a batch, although I find I need to use more than the 2 drops per gallon they recommend.

For example, I am currently fermenting 5.5 gallons of IPA with an OG around 1.060, using Pacman yeast (which is notoriously vigorous) in a 6-gallon better bottle carboy. I started with 11 drops of Fermcap, the krausen rose up to the neck within a day, I put in 3 more drops and the krausen fell to around an inch or so and it's stayed that way ever since. I started with a blowoff tube, but the krausen never made it that high. I'm extremely impressed. I can't wait for this batch to be finished and drinkable in several weeks.