Chill MIII











Specifically Designed for Food & Beverage Manufacturing

At KOST® USA we understand craft brewers, vintners, distillers and food manufacturers



Our Heat Transfer Fluids have been instilled in the following systems:

Korbel Sam Adams Brewery Anheuser-Busch MadTree Brewing Rhinegeist Brewery 50 West Brewing Co. Little Miami Brewery Smuckers Daisy Brand Off Track Brewery 13 Below Brewery My Grain Brewery 16 Lots Brewery Rolling Mill Brewery Advance Pierre Foods Kraft Miller Brewing Company





When brewing beer, a 30-45% concentration of our chilling fluids is recommended. This concentration provides dependable temperature control at very low temperatures, allowing cold crashing to occur without damaging equipment.

TYPICAL PROPERTIES	KOSTChill™ PG FG Concentrate Propylene Glycol	KOSTChill™ PG FG 40/60 Propylene Glycol	KOSTChill™ PG FG 30/70 Propylene Glycol
NSF International Certification	HT-1	HT-1	HT-1
NSF #	139285	159099	159101
Monopropylene Glycol Purity	99.0 Min.	99.0 Min	99.0 Min
Glycol, % Weight	94	40	30
Inhibitors and Water, % Weight	6	60	70
Color (Blue is an Option)	Colorless	Colorless	Colorless
ASTM Corrosion Specification	D8039	D8039	D8039
Specific Gravity (68° F)	1.054	1.040	1.031
pH of Solution at 50% Glycol	Refer to Dilution	9.0 – 10.8	9.0 – 10.8
Reserve Alkalinity, mL	10.6 Min	4.3 Min	3.3 Min
Pounds Per Gallon 68°F	8.79	8.68	8.6
Boil Point °F (°C)	Refer to Dilution	219° (104°)	216° (102°)
Freeze Point °F (°C)	Refer to Dilution	-7° (-21°)	9° (-13°)

KOSTChill™ PG FG is available in these concentrations: CONCENTRATE (properties shown above), 70/30, 65/35, 60/40, 50/50, 55/45, 45/55, 35/65, 25/75. Additional properties and other dilutions for our products are available upon request. NSF numbers for these products are also available upon request. All reasonable care has been taken to ensure that the information herein is accurate as of the date of printing. Freedom to use any patent owned by KOST® USA, Inc. or others is not to be inferred from any statement contained herein. The test results listed are typical properties only. Formula and blending changes may result in slight color and appearance changes.

