

BREWONE Brewhouse

Fine finishes manufacturing, technical solutions assuring 6 hours brew time, 85% minimum malt efficiency extraction, low hot side oxidation, high level of active polyphenols with longer beer shelf life. Details:

- Large filtration surface
- Filtration by depression with no contact with free oxygen
- Whirlpool made by paddle (no usage of centrifugal pump)

N°1 MULTIFUNCTIONAL TANK : this vessel combines mash, boiling and whirlpool. Gross volume 1.6 times nominal capacity, DUPLEX paddle, CIP spray balls, top man way, steam jackets on the bottom and on the cylindrical body, steam valve, vapour outlet; top, body and bottom totally insulated; main discharge on the bottom, partial discharge (only for wort transferring), temperature probe on the side.

N°1 LAUTER TUN, large and wide shape so to obtain an increased filtration surface. Removable grids, CIP spray balls, side man way for grist discharge, sparging water from "chinese hats". Mash inlet, wort outlet, total outlet

N°1 MONOSCREW PUMP for wort movement

N°1 CENTRIFUGAL PUMP for brewhouse cleaning

N°1 VALVES GROUP for path switching (butterfly type DIN 11851)

N°1 FIXED PIPING GROUP for internal connections

N° 1 ELECTRIC CONTROL PANEL: main switch, indicator lights for electricity, anomaly and function presence. Temperature electronic controller for steps mash management, monoscrew control with back and forth selector and speed potentiometer using a VFD; centrifugal pump controller with On/Off selector, Duplex mixer controller with MASH/WHIRLPOOL selector, speed reduction management included; HLT pump controller for usage during sparging with On/off selector.

N°1 DOUBLE BATCH PRE-PLANNING in order to be able to add a second MULTIFUNCTIONAL TANK so to reach a double production

N°1 stainless steel BASE STRUCTURE for MULTIFUNCTIONAL TANK

N°1 stainless steel BASE STRUCTURE for LAUTER TUN

N°1 Platform with ladder to access to MULTIFUNCTIONAL TANK

