

## Brew House, Microbrewery in copper with 10hl Volume,

: **324 930 €**

14-00202L

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### Eurolux Brew House, Microbrewery in copper

with 10hl Volume - complete

2 brews / day = 20 hl NEW

#### Technical specifications:

#### Brewing equipment type copper1000 + Whirlpool

- Our offer is based on the following information:
- Beer Type: Pilsener ,12%wort
- Wort Volume: 10 hl (1 hl = 100l)
- per brew malt to bed: 190kgPilsener malt
- brews per week on average: 2 or 4
- Working weeks per year: 50
- Working days per year: 250
- Disappeared: 15%
- Fermentation period: 1week(7days)
- shelf life: 3weeks( 14days)

#### Calculation of annual production

10 hl/brewx4 brews/weekx50weeks/year x 0.88 = 1760 hl

Ejection extension when increasing the tank capacity is possible.

#### Plant description Sudwerkin copper cladding

This includes brewhouse include all components for a complete in themselves brewhouse. All components used have high quality

standards and are characterized by their ease of use.



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The three-vessel brewhouse consists of a lauter tun, mash and a Wort kettle and a separate hot tub.

The lauter tun is equipped with hoeing, the to break up to the Marc cake is used.

For temperature monitoring of 2 digital temperature sensors are in the System installed by default.

The hops are introduced trough the hood door of the pan.

The hot wort is cooled by a two-stage plate heat exchanger on pitching. The heated countercurrently brewing water is collected in the offered with hot water tank.

Pan lauter tun and whirlpool are built on their own two feet which are adjustable in height.

The casing is made of stainless steel brewery usual drinks pipe. Butterfly valves and ball valves are made of stainless steel 1.4301.

Vessels, piping and valves are made of stainless steel 1.4301.

DieExecution of the pan of the lauter tun and whirlpool are given in Appendix  
Technical description mash and wort kettle and  
Technical description lauter tun specified.  
Specified technical description Whirlpool.

To clean the brewhouse area cleaning liquid (soda) is recognized in the brew kettle and can be pumped over all vessels and piping in a circle.

All vessels and pipelines in the brewhouse are therefore suitable for CIP.

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