



Simple Brew

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Brewery Equipment Proposal SB-1000







1000L Brewhouse




«Simple Brew»


No	Component	Qty	Standard Specification	
1. Brewhouse				
1.1	Mash tun/Lauter tank	1	<ul style="list-style-type: none"> ✓ Net volume: 1000L, Gross volume: 1500L ✓ Dimensions: ϕ1450*2750mm ✓ Inner-layer(ST.STEEL 304), TH=3.0mm, mirror polish ✓ External-layer(ST.STEEL 304), TH=1.5mm ✓ Double dish heads on top (ST.STEEL 304), mirror polished outside ✓ TH=3.0mm (the head outside is mirror polish). ✓ Insulation layer: PU-thickness: 75mm. ✓ Lauter tank equipped with plow knife (raker knife), ABB motor, 2.2KW, with motor cover and polished ✓ Side mounted grain outdoor with grain chute, size is 430*330mm ✓ With semi-automatic grains removing plate ✓ Easy clean and detachable sparging spray ring ✓ Laser cutting T-wires false bottom (filter), plate gap: 0.8-1.0mm; Material is ST.STEEL 304 304. ✓ Top manhole: Round glass manhole, print the customers logo, Diameter: 400mm; ✓ Heating method: steam heating ✓ Filter method: Suction filtration by speed controlled filter pump. ✓ 360° coverage CIP spraying ball ✓ Temperature measurement way: PT100 ✓ 100% TIG welded joints; ✓ 4pcs completely ST.STEEL 304 heavy duty legs with leveling pad ✓ The two tanks height is same 	

1.2	Kettle/ Whirlpool tank	1	<ul style="list-style-type: none"> ✓ Net volume: 1000L, Gross volume: 1500L ✓ Dimensions: ϕ1450*2750mm ✓ Inner-layer(ST.STEEL 304), TH=:3.0mm, mirror polish ✓ External-layer(ST.STEEL 304), TH=1.5mm; ✓ Double dish heads on top (ST.STEEL 304), mirror polished outside ✓ TH=3.0mm. (the head outside is mirror polish) ✓ Insulation layer: PU-thickness: 75mm. ✓ Top manhole: Round glass manhole, print the customers logo, Diameter: 400mm . ✓ Heating method: steam heating ✓ Tangential whirlpool inlet ✓ 360° coverage CIP spraying ball ✓ Temperature measurement way: PT100 ✓ 100% TIG welded joints; ✓ 4pcs completely ST.STEEL 304 heavy duty legs with levelling pad ✓ The two tanks height is same, the bottom is dish head with polished cover on the top 	
1.3	Steam generator	1	<ul style="list-style-type: none"> ✓ P= 100 kg-steam/hour, P=70 kW, 380 V 	


1.4.	Hot water tank	1	<ul style="list-style-type: none"> ✓ Gross volume =2000l, ✓ Heating elements P= 4,5 kW*2 = 9 kW ✓ Pump for hot water 	
1.5	Wort pump	1	<ul style="list-style-type: none"> ✓ Flow 5m3/h, lift 24m ✓ Sanitary ST.STEEL 304 ✓ Rev: 2880r/min Capacity:5000L/h ✓ Centralized hard-piped manifold for liquid flow easily controlling ✓ Power: 1.5KW ✓ Speed controller, open impeller ✓ Inlet \varnothing 38, outlet \varnothing 32, tri-clamp quick-installed ✓ Complete valves, fittings and all parts ✓ ABB motor 	



1.6.	Work platform	1	<ul style="list-style-type: none"> ✓ Material: steel AISI 304 ✓ Platform, stairs, handrails 	
1.7.	Plate Heat exchanger	1	<ul style="list-style-type: none"> ✓ BR0.1/ 10m² ✓ Heat exchanger plate: Alfa Laval style ✓ Design Structure: Suspension type, screw material is ST.STEEL 304, nut material is brass, easy disassembled for cleaning. ✓ Stainless steel 304 material ✓ Design pressure:1.0 Mpa; ✓ Working temperature:170°. ✓ Wort inlet and outlet diameter is $\phi 51$ ✓ Tap/glycol water inlet and outlet diameter is $\phi 51$ ✓ Tri-clamp quick-installed, two stage 	

1.8.	PLC controller	1	<ul style="list-style-type: none"> ✓ The touch screen placed on the work platform ✓ And the control box placed to another place, close to the brewhouse. ✓ The touch screen size is 15inch, the language is English ✓ The control box material is ST.STEEL 304 ✓ The touch screen and PLC brand are Siemens ✓ The controller only used for control this 1000L brewhouse ✓ Step heating in mash tun is operated by automatically ✓ Show the temperature of brewhouse 	
1.9.	Hops filter	1	<ul style="list-style-type: none"> ✓ Material: ST.STEEL 304 ✓ Filter net inside 	
1.10	Wort oxygen device	1	<ul style="list-style-type: none"> ✓ Includes sight glass, Venturi, yeast adding tank, temperature gauge, Inflatable head and inflatable hose 	


1.11	Malt mill	1	<ul style="list-style-type: none">✓ P = 350 kg /hour, P=2*0,75kW, 380V✓ Two adjustable rollers	
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2. Compartment for fermentation and maturation

2.1.	Fermentation tank	6	<ul style="list-style-type: none"> ✓ Net capacity : 2000L, ✓ Gross capacity:2500L (20% head space) ✓ Dimensions: ϕ1600*3100mm ✓ Inner-Layer (ST.STEEL 304), TH=3.0mm ✓ External-Layer(ST.STEEL 304), TH=2.0mm ✓ Dish head (ST.STEEL 304), TH= 3.0mm. ✓ Insulation: PU-thickness: 100mm. ✓ Glycol jacket: dimpled plate on cone and side. ✓ Cooling media: glycol water or alcohol water. ✓ Leakage test by pressured gas for tanks ✓ Leakage test by pressured gas for Jackets ✓ 60°degree cone bottom ✓ CIP arm with 360°coverage CIP spraying ball. ✓ Side shadowless manway: 340*440mm. ✓ Dry hops port on the top of tanks with end cap ✓ Bunging apparatus 2bar on CIP arm ✓ Shockproof pressure gauge on CIP am ✓ Rotating racking arm and port on cone with butterfly valve ✓ Tri clamp discharge arm with butterfly valve ✓ PT100 Temperature sensor ✓ With lifting lug on top of tank ✓ Design/ Working pressure 0.3MPa/0.15Mpa ✓ 100% TIG welded joints; ✓ 4pcs completely ST.STEEL 304 legs with levelling pad ✓ Complete valves, fittings, Sample valve 	
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2.2.	Control panel	1	<ul style="list-style-type: none"> ✓ Semiautomated, speed control of lauter tun's ripper, frequency converter. 380V 	
2.3.	Cooling station	1	<ul style="list-style-type: none"> ✓ Productivity P= 7,4 kW, 380V ✓ Flow switch – 1 pcs. ✓ Plastic coolant tank ✓ Coolant pump – 2 pcs. 	

3. Additional technological equipment

3.1.	CIP (Disinfection Tank+ Alkali tank+ Cleaning Pump)	1	<ul style="list-style-type: none"> ✓ Net capacity:200L ✓ Material is st.steel 304 ✓ Thickness is 2mm ✓ Cone top and bottom ✓ Valves and fittings included ✓ 100% TIG welded joints; ✓ Equipped with 3KW electric heating elements ✓ Pump: Flow 3m3/h, lift is 18m ✓ Inlet ϕ32, outlet ϕ25 ✓ Hose: Reinforced food grade; ✓ Odourless, tasteless ✓ Stainless steel; power is 0.75kW ; ✓ Complete circulation piping and fittings ✓ Semi-open impeller 	
3.2	Set of installation materials	1	<ul style="list-style-type: none"> ✓ Set of hoses, pipes and valves ✓ Supervision installation 	
3.3	Brewer's set	1	<ul style="list-style-type: none"> ✓ Alcohol thermometer; ladle, dropper (iodine), wrench, scraper ✓ Refractometer – 1 pc. ✓ Alcohol thermometer – 1 pc. ✓ Dropper (iodine) – 1 pc. ✓ Wrench, scraper – 1 pc. ✓ Sampling bucket – 1 pc. ✓ Fitting for pumping wort DN25(32) – 1 pc. ✓ Areometer 0-10%, Areometer 10-20% 	

Total price – 146 080,00 Euro

Delivery terms: EXW Prague, Czech Republic

Time of delivery: 40 days