

# CS8

## microbrewery

### Equipment for the production of

real ale designed by us with the aid of a specialist engineer. Built by our work force using top quality certified raw materials, this is a unique product, studied to guarantee the highest efficiency and flexibility for small to medium sized craft breweries.

The equipment brings considerable economic advantages: it greatly reduces investment, energy and labour costs as well as those for detergents/sanitizers, which is also a positive environmental factor. It can be customized to the needs of each individual customer with regard to the number of vats and the number of tanks.

### Mashing chamber

The entirely manual mashing chamber is easy to run and maintain. Our solution with two or three vats (mixing, filtering, boiling/whirlpool) makes double mashing possible and easier, providing advantages in terms of labour, energy and sanitizer savings.

### Heat exchanger

The clarified wort is taken up by the pump and sent on to the heat exchanger, where it is cooled to a temperature of 10° C to 18° C.

### Fermentation chamber

Comprises:

- a number of fermenters used both for fermenting and later conditioning the beer; yeast is inoculated into the wort and fermentation starts, which can last 3 to 10 days.
- one or more conditioning tanks to facilitate beer making and bottling or pouring into casks.

### Complementary accessories

#### Mill

The process begins with milling the malt. For the purpose a mill is used to roughly grind the caryopsis of the malt so that water can penetrate right into the starchy fibres to activate the enzymes.

#### Steam generator

Used to prepare the hot water needed in brewing, heat the vats and boil the wort in the boil vat.

### Coolers

The monobloc cooler unit cools water for the heat exchanger and provides temperature control for fermenting and conditioning the beer.

### Sheet filter

Used for coarse filtering of beer in preparation for conditioning and filling casks or bottles.

### Wheeled pump

Used to wash mashing chambers and fermenters, with detergent recycling, and to devat the beer in preparation for re-fermentation with added sugar and yeast.

Beer production capacity from 5 hl per boil

