

HOT WATER TANK 20 HL

Hot water tank

Capacity: 20 hl

Steam heated

Built by Spawtrex (Poland) in 2018

Stainless steel 14301

MASHING / BOILING VESSEL (20 HL)

Mashing and boiling vessel

Capacity 20 hl net

2 heating zones (steam heated)

With agitator and CIP ball

Built by Spawtrex (Poland) in 2018

Stainless steel 14301

LAUTER TUNE (20 HL)

With knives on frequency variator

Gravitary filtration then sucking (with negative pressure pump)

2 washing ball

Vessel built by Spawtrex (Poland) in 2018

Stainless steel 14301

Malt charge : 350 Kg



PILOT BREWERY (1.5 HL)

Pilot brewery for recipe development

SS Brewtech equipment from 2022

Including :

- Brewhouse 1.5 hl on skid
 - Mashing vessel (electric heating)
 - Lauter tune
 - Boiling / whirlpool
- 5 fermentation tanks of 1.5 hl each with Kieselmann bubbling units
- Chiller

COMPLETE BREWERY OF 10 HL

- 2 vessel-brewhouse of 10 hl (built in Europe)
- 25 hl hot liquor tank
- 6 iso fermentation tanks of 20 hl each
- CIP
- Electrical steam generator

COMPLETE BREWERY – 10 HL

Complete, operational craft brewery centered around a 10 hl IFIND brewhouse (2016). The line is equipped with a SOMMER UNIVERSAL 22 mill (100 Kg/h) and a two-stage cooling system with hot water recovery.

Set includes :

- Fermentation/Guarding: 2 IFIND ATMO fermenters (10 hl usable) and 4 IFIND guard tanks (1,084 L, 3 bar), supplemented by 2 MUELLER service tanks (500 L, 3.9 bar).
- Bottling: JS MASCHINEN H4 linear ISO filler (2017) (4 nozzles, 400 bph in 33 cl) and DMC MEGA2 R labeller (2018) (500 bph, body and back).
- General services: GHIDINI BENVENUTO steam generators (90 Kw), MTA TWE EVO081 chiller (16.5 Kw), ATLAS-COPCO compressor (10 bar), and water treatment (softener + reverse osmosis).

TECHNICAL DETAILS :

Brewhouse (Brand/Year)	IFIND (2016)
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Brewing capacity	10 hl per brew
Vessel configuration	Mashing/Boiling (double jacket), Integrated filter/Whirlpool
Milling	SOMMER UNIVERSAL 22 mill (100 Kg/h, suction)
Wort cooling	2-stage (water/glycol) with heat recovery
Hot water tank	20 hl (with steam coil)
Fermentation tanks (ATMO)	2 x 10 hl useful (12.5 hl total, IFIND 2016)
Guard tanks (Pressure)	4 x 1.084 L (IFIND 2016/2019, Pressure 3 bar)
Service tanks (Pressure)	2 x 500 L (MUELLER, Pressure 3.9 bar)
Filler (Make/Year)	JS MASCHINEN H4 (2017), linear 4 spouts
Filling speed	400 bph (33 cl), Compatible from 33 to 100 cl
Labeller (Brand/Year)	DMC MEGA2 R (2018), Body and back
Labelling speed	500 bph
Chiller	MTA TWE EVO081 (2016), 16.5 Kw / 20,000 frigories/h
Steam generators (2)	GHIDINI BENVENUTO (2016), Total 90 Kw (8,5 bar)
Compressor	ATLAS-COPCO LFX 2.0 (2014), 10 bar
Water treatment	DUPLEX softener + reverse osmosis 200 L/h
Miscellaneous	Skid CIP, INOXPA SE20 mobile pump (2016), Laboratory equipment (Haffmans)

NEW BREWHOUSES – 5 TO 20 HL

New, modular brewhouses of European construction. These installations are available in a range of capacities from 5 hl to 20 hl per brew. They represent a turnkey solution, ready to be configured according to the customer's specific needs.

TECHNICAL DETAILS :

Status	New
Origin	European construction
Nominal capacity	5 hl to 20 hl per brew

BREWHOUSE – TMCI PADOVAN – 20 HL

Complete TMCI PADOVAN brewhouse (Flexbrau type) with a capacity of 20 hl per brew, for brewing beers up to 22° Plato (max. malt load 600 kg). Installation includes :

Milling :

- Malt trough (600 kg max)
- Mill
- Chain conveyor

Brewhouse 2 x 20 hl vessels (Flexbrau type) :

- 1 tank for mashing, boiling, whirlpool (automatic water PH correction)
- 1 filter tank
- 1 x 20 hl buffer tank
- Wort cooler
- Condensate recovery system
- Must aeration
- Hot water tank (60 hl)
- Cold water tank (40 hl)
- Transfer pump with frequency converter

General services :

- 400 kg / hour Mazzi Arturo steam boiler with water softener and chemical treatment
- Manguiere 6 bar air compressor type MAV50
- 28.4 KW chiller (can handle up to 100 hl of fermentation capacity)

TECHNICAL DETAILS :

Brand/Manufacturer	TMCI PADOVAN
Nominal capacity	20 hl per brew
Max. density Brewed	22° Plato
Max. malt load	600 kg per brew
Configuration	2 vessels
Milling	Trough (600 kg max), Mill, Chain conveyor
Vessels Included	Mashing/Boiling/Whirlpool tank (auto PH correction), Filter tank
Buffer/water tanks	Buffer tank 20 hl, Hot water tank 60 hl, Cold water tank 40 hl
Wort cooling	Included, with must aeration and condensate recovery
Pump	Transfer pump with frequency converter
Steam boiler	Mazzi Arturo, 400 kg/hour (with softener and chemical treatment)
Cooling unit	28.4 KW (suitable for up to 100 hl of fermentation)
Air compressor	Manguiere MAV50 (6 bar)

200 HL ZIEMANN BREWHOUSE (8 BREWS / DAY)

Complete brewhouse fully instaed in 2018 including

- Malt handling
 - Elevators
 - Transporters
 - Cyclones
 - 6 roll Seeper mill (2000 kg / hour)
 - Grist case
- Brewhouse
 - 200 hl cold wort x 8 brews / 24 hours at 13°P
 - 5% evaporation. Pouring of 3.2 tons
 - Mashing Ziemann 224hl with pre masher
 - Lauter tune Ziemann 392 hl
 - Spent grain hopper 8 m3
 - Spent grain silo 35 m3 (= 8 brews)
 - Buffer tank
 - Boiling vessel Huppman 318 hl
 - 2 hop dosing tanks
 - Whirlpool Ziemann 318 hl
 - Trub tank
 - Wort cooler
- CIP

FILTER CLOTHS FOR MEURA FILTERS - 2001

Filter cloths for MEURA 2001 filter presses. They are manufactured from 100% Polypropylene (PP) (PPD3115), in mono/monofilament. They are calendered, black in color, and measure 1850 x 1650 mm. They offer optimum filtration finesse with a mesh size of 164 µM and excellent permeability to 1000 L/min/dm² at 200 Pa.

TECHNICAL DETAILS :

Machine compatibility	MEURA filter press 2001
Dimensions	1850 x 1650 mm
Material	100% PP (Polypropylene) / PPD3115
Structure	Mono/monofilament
Finish	Calendered
Surface weight	300 gsm
Mesh size	164 µM
Thickness	0.55 µM



Permeability	1000 l/min/dm ² @ 200 Pa
Color	Black

FERMENTERS – 10HL

10 hl fermenters (12.5 hl total) capable of withstanding a pressure of 3 bar. Equipped with 80 mm insulation, these tanks feature two cooling zones (shell and cone) for the glycol. They incorporate safety (overpressure/vacuum breaker) and control (bonding) equipment.

TECHNICAL DETAILS

Nominal capacity	10 hl
Total capacity	12.5 hl
Working pressure	3 bar
Insulation	80 mm
Cooling zones	2 zones (1 shell, 1 cone)
Cold control	Solenoid valve for glycol
Equipment (General)	CIP ball, Manhole holder, Sample intake, Temperature probe
Safety	Overpressure & vacuum safety systems, Bonding

FERMENTATION TANKS 20 HL

Full stainless steel – Cylindro-conical

- Useful capacity : 25 hl
- Insulation : 80 mm
- Working pressure : 3 bar
- 2 cooling zones (1 on body & 1 on conus)

Equipped with :

- CIP ball
- Sample tap
- Manhole
- Electrovalve for glycol
- PT 100 temperature probe

- Pressure relief system & anti-vacuum
- Bubling unit

FERMENTERS – 300 HL – 9 UNITS

Set of nine fermenters built by Holvrieka in 1997, with a total capacity of 300 hl each. These tanks are designed for a working pressure of 1 bar (tested at 1.3 bar) and stand on legs.

They feature a precise cooling system and detailed insulation:

- Cooling: 3 zones (2 on the side, 1 on the cone).
- Insulation: Polyurethane foam (with *cladding* on cone, without *cladding* on ferrule).

TECHNICAL DETAILS

Brand/Builder	Holvrieka
Year of Construction	1997
Quantity available	9 tanks
Total capacity	300 hl
Operating pressure	1 bar (tested at 1.3 bar)
Cooling zones	3 zones (2 sides, 1 cone)
Height	~ 7.500 mm
Diameter	~ 2.900 mm

FERMENTATION TANKS (672 HL) – 6 TANKS AVAILABLE

6 fermentation tanks

Built by Holvrieka in 2002

Self standing on feet

Capacity :

- Gross capacity: 672 hl
- Net capacity: 540 hl
- Tank pressure :
- Working : 1,5 bar

Tested : 1,95 bar

4 cooling zones (3 on the side, 1 on the conus)

Stainless steel: 1.4301

Insulation: 100 mm PU foam

Dimensions :

- Total height : 12,800 mm

Diameter: 3,450 mm

Empty weight: 8000 kg

FERMENTERS – 878 HL

External fermentation tanks(*out*) built by GROSS, offering a gross volume of 878 hl (840hl for aging and 725 hl net for fermentation). They are designed for a test pressure of 2.6 bar. These tanks are insulated with 100 mm of material and feature four cooling zones totalling 28.5 m² (3 on the shell, 1 on the cone). They are optimized for ammonia (NH₃) cooling, but can also be operated with glycol.

TECHNICAL DETAILS

Brand/Manufacturer	GROSS
Gross Volume	878 hl
Net volume (Garde)	840 hl
Net volume (Fermentation)	725 hl
Test pressure	2.6 bar
Insulation	100 mm
Number of cold zones	4 zones
Cold surface (shell)	3 zones (3.1 m ² + 11.2 m ² + 11.2 m ²)
Cold surface (Cone)	1 zone (3 m ²)
Total cooling area	28,5 m ²
Cooling Fluids	Optimized for Ammonia (NH ₃), Glycol compatible

FERMENTER – 910 HL

Fermentation tanks built by Holvrieka, offering a large gross capacity of 910 hl (770 hl net). These tanks are designed to operate at a pressure of 1.5 bar, enabling light-pressure fermentation and carbonation. They are equipped with glycol cooling pockets for precise temperature control.

TECHNICAL DETAILS :

Brand/Builder	Holvrieka
Gross capacity	910 hl
Net capacity	770 hl
Tank pressure	1.5 bar
Cooling	Glycol cooling pockets

FERMENTERS - 1522 HL - 8 UNITS

Set of eight fermenters, built by Gjettermann & Nielsen (Denmark). Each tank has a gross capacity of 1,522 hl (net capacity 1,350 hl) and is designed to operate at a working pressure of 0.8 bar. Temperature control is ensured by two cooling zones using ammonia.

TECHNICAL DETAILS

Brand/Manufacturer	Gjettermann & Nielsen (Denmark)
Quantity available	8 tanks
Gross capacity	1522 hl
Net capacity	1350 hl
Working pressure	0.8 bar
Cooling zones	2 zones
Cooling Fluid	Ammonia

FERMENTERS - 1700 HL - 4 UNITS

Set of four fermenters built by Holvrieka. Each tank has a gross capacity of 1700 hl and is designed for a working pressure of 1 bar.

TECHNICAL DETAILS

Brand/Builder	Holvrieka
Quantity available	4 tanks
Gross capacity	1700 hl
Material	1.4301 stainless steel
Working pressure	1 bar
Insulation	Polyurethane foam (130 mm)

Cooling	Glycol (6 zones)
Empty weight	13,000 kg
Total height	13,000 mm
Diameter	4100 mm

FERMENTERS – 2065 HL – 12 UNITS

Set of twelve fermenters, built by Gjettermann & Nielsen (Denmark). Each tank has a gross capacity of 2065 hl and is designed to operate at a working pressure of 0.8 bar. Temperature control is provided by three cooling zones using ammonia.

TECHNICAL DETAILS

Brand/Manufacturer	Gjettermann & Nielsen (Denmark)
Quantity available	12 tanks
Gross capacity	2065 hl
Working pressure	0.8 bar
Cooling zones	3 zones
Cooling Fluid	Ammonia

WESTFALIA CENTRIFUGE (+/- 20 HL / HOUR)

Westfalia centrifuge type SAMR3036 SA 14-06-076

Automatic de-sludging

Capacity :

- 30 to 40 hl / hour for wine
- 12 to 20 hl / hour for wort
- 20 hl / hour for beer

380 Volts – 7.5 kW / 50 Hz, Plug P17 3 P + T + N 32 Amperes

Tools included

GEA BEER CENTRIFUGE (20 HL / HOUR)

Beer centrifuge from GEA

Model GSC 10-06-077

- Self-cleaning
- Hydro stop ejection system (low product losses)
- Constant bowl ejection volume
- Hydrohermetic sealing (low oxygen intake)

Green beer clarification : 20 hl / hour

- Yeast load inlet : 40 Mio cells / ml
- Total solids inlet : 1 % vol
- Yeast cell outlet: < 500,000 cells/ml

Built in 2016

Motor 4kW - 400 V - 50 Hz - IP55

PRESSURE STORAGE TANKS - 314 HL - 4 UNITS

Set of four stainless steel storage tanks on legs, each with a capacity of 314 hl. These tanks are designed to operate under pressure (1.5 bar). They are fully equipped, including a cleaning ball (CIP), a manhole door and a weighing system.

TECHNICAL DETAILS

Quantity available	4 tanks
Material	Stainless steel
Installation	Free-standing
Unit Volume	314 hl
Working pressure	1.5 bar
Equipment	CIP ball, Manhole holder
Measurement/Control	Weighing systems

PRESSURE VESSELS – 20 HL – 3 UNITS

Three domed-bottom pressure vessels, usable capacity 20 hL, equipped with manhole door, temperature probe, sample tap, bonding unit, insulated vessel and glycol cooling zone.

TECHNICAL DETAILS

Manufacturer	VÝVÝROBNÍ PODNIK ÚSTÍNAD (Czech Republic)
Number of tanks	3 units
Total capacity per tank	22.8 hL
Usable capacity per tank	20 hL
Operating pressure	1.5 bar
Cooling	1 glycol zone
Insulation	Heat-insulated tank

FILTERED BEER TANK – 40 HL

Modern European-designed (2020) Filtered Beer Tank (TBF). This tank is made entirely of stainless steel and offers a net capacity of 40 hl (45 hl total). It is designed for storing beer under pressure, with a working pressure of 2 bar.

TECHNICAL DETAILS :

Year of construction	2020
Origin	European construction
Material	All stainless steel
Net capacity	40 hl
Total capacity	45 hl
Working pressure	2 bar

FILTERED BEER TANKS – 314 HL – 4 UNITS

Set of four stainless steel filtered beer tanks (TBF) on legs, each with a capacity of 314 hectoliters. These tanks are designed to operate at a working pressure of 1.5 bar, making them ideal for storage and conditioning. Each tank is fully equipped with a CIP cleaning ball, a manhole door and a weighing system for precise volume control.

TECHNICAL DETAILS

Quantity available	4 tanks
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Material	Stainless steel
Installation	Free-standing
Unit Volume	314 hl
Operating pressure	1.5 bar
Equipment	CIP ball, Manhole holder
Measurement/Control	Weighing systems

FILTERED BEER TANKS – 888 HL – 3 UNITS

Set of three stainless steel filtered beer tanks (TBF) on legs, offering a very large capacity of 888 hectoliters each. These tanks are designed for storage and packaging under pressure, with a working pressure of 1.5 bar. Each tank comes complete with a cleaning ball (CIP), manhole door and weighing system for precise volume control.

TECHNICAL DETAILS

Quantity available	3 tanks
Material	Stainless steel
Installation	Free-standing
Unit volume	888 hl
Operating pressure	1.5 bar
Equipment	CIP ball, Manhole holder
Measurement/Control	Weighing systems

FLASH PASTEURIZER – 10,000 L/H

Flash pasteurization unit (HTST pasteurizer) capable of processing 10,000 liters per hour. The plant uses an APV plate heat exchanger and includes a tubular heater. It features direct steam injection with condensate recovery for efficient heating. The electrical cabinet is recent, guaranteeing modern, reliable control. A cooling and reheating unit (for refermentation) is included.

TECHNICAL DETAILS :

Nominal output	10.000 l/h
Main exchanger	APV plate heat exchanger
Heating	Tubular heater
Heating method	Direct steam injection (with condensate recovery)

Cooling	1 beer cooler (Alfa-laval)
Reheating	1 beer warmer (for refermentation in bottles)
Control	New electrical cabinet
Pumps	1 beer pump
Accessories	2 coupling lanterns

FLASH PASTEURIZER (45,000 L / H)

Flash pasteurizer

Built by Ortmans & Egemin in 2014

Capacity: 45,000 liters / hour

Including rework tank of 15.900 liters

CARBONATOR – 20 HL/H

Continuous carbonation loop from ACTEMIUM, installed in 2019. The plant has a nominal capacity of 20 hectoliters per hour (hl/h) and comes complete with a CO₂ measurement system and a 350-liter buffer tank to stabilize the flow.

Brand	ACTEMIUM
Year of installation	2019
Nominal output	20 hl/hour

KIESELGUHR FILTER – 130 HL/H

FILTROX Kieselguhr filter, model NOVOX 80/120. Designed for beer clarification, it offers a large treatment capacity ranging from 100 to 150 hl/h, depending on the product. The system is fully equipped with 28 chambers for a total filtration area of 46 m². It comes complete with all necessary accessories, including a kieselguhr preparation tank and dosing pumps.

TECHNICAL DETAILS :

Brand/Manufacturer	FILTROX
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Model	NOVOX 80/120
Rooms	28 rooms
Filtration area	46 m ²
Rated capacity	100 to 150 hl/h
Accessories	Dieselguhr preparation tank and dosing pumps.

KIESELGUHR FILTER – 150 HL/H

SEITZ diatomaceous earth filter, model ORION 100/200. It is currently equipped with 24 chambers and 2 end plates, providing a large filtration area of 48 m². This filter can reach a processing capacity of 150 hl/h.

The system includes a complete kieselguhr management package:

- Preparation tank with agitator, dosing pump and GEA pump for beer.
- Dieselguhr discharge system (trough with motorized auger and diaphragm pump).

TECHNICAL DETAILS

Brand/Manufacturer	SEITZ
Model	ORION 100/200
Filtration area	48 m ²
Nominal capacity	150 hl/h
Current configuration	24 chambers & 2 end plates

STEAM BOILER – CLAYTON – 469 KG/H

CLAYTON steam boiler, model CSMG-30, built in 2017. This unit delivers a flow rate of 469 kg/hour at a stable pressure of 10 bar.

It comes complete with chimney and water treatment system.

TECHNICAL DETAILS

Brand/Manufacturer	CLAYTON
Model	CSMG-30
Year of Construction	2017
Steam capacity	469 kg / hour
Maximum pressure	10 bar

Accessories Included | Fireplace and water treatment

CO2 RECOVERY PLANT (500 KG / HOUR)

Norit Haffmans CO2 recovery system

- Foam trap 1715 liters (3 bar) from 2019
- Activated carbon filters
- Pentair balloon
- Condenser
- MEHRER compressor (500 kg/hr) type TZW 70 220/110 from 2022
- 2019 Profroid cooler type CENT CCB 2SH
- Haffmans evaporator 1000 Kg / hour from 2009

Siemens S7-300 PLC

HORIZONTAL CO2 STORAGE TANK – 20 TONNES

Horizontal storage tank for liquid CO2, built in 2007. It has a massive storage capacity of 20 tonnes. Compliant with the PED 97/23 CE manufacturing code, it is designed to operate at a working pressure of 18 bar (test pressure 32.9 bar).

TECHNICAL DETAILS

Orientation	Horizontal
Year of Construction	2007
Capacity	20 tons
Operating pressure	18 bar
Test pressure	32.9 bar
Manufacturing code	PED 97 / 23 CE