

# 20 HL BREWHOUSE (TMCI PADOVAN)

**Categories:** [Brewing](#), [Malt handling & Brewhouse](#), [Process](#)

## **Product Short Description:**

*Complete brewhouse from TMCI PADOVAN*

*20 hl per brew up to 22° plato (malt pouring up to 600 kg)*

### **Malt handling :**

- Malt hopper (600 kg max)
- Mill
- Chain conveyors

### **2 vessel brewhouse of 20 hl (Flexbrau) :**

- 1 vessel of mashing, boiling, whirlpool ( Automatic PH correction on the mashing water)
- 1 vessel for lauter tune
- 20 hl buffer tank
- Wort cooler
- Condensate recovery system
- Wort aeration
- Hot water tank (60 hl)
- Cold water tank (40 hl)
- Transfer pump with frequency variator

## Utilities :

- Steam boiler Mozzi Arturo of 400 kg / hour with water softner and chemical treatment
- Air compressor – 6 bar from Mauguiere type MAV50
- Cooling group of 28,4 KW (can manage up to 100 hl fermentation capacity)

## Product Gallery:



