

20 HL BREWHOUSE (TMCI PADOVAN)

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 Mauguier type MAV50
- Cooling group of 28,4 KW (can manage up to 100 hl fermentation capacity)

Product Gallery:



