

System for beer production by crafts men

“MY BEER”



This system has been studied in order to satisfy the hobby market requirements, Farm Holidays “Agriturismo” firms and pubs that would like to produce a reasonable quantity of excellent quality beer.

“ MY BEER” is easy but complete and respect the best microbreweries characteristics.

His automatism allows a very good product repetition.

His productive capacity is 100 litres beer every brew.

THE SYSTEM IS COMPOSED BY:

- 1. One boiler capacity 150 litres used in mustment process and boiling in which is installed an agitator that allows a good temperature distribution.
 - a. The temperature is regulated by a thermostat or by a PLC through a probe directly**
 - b. Immersed in the liquid. The heating is electrical (380 volt; 10 kw)****
- 2. A filtration vat and whirlpool from (120 litres) in order to permit an optimal cleaning.**
- 3. An heating vat and water accumulation used for threshes cleaning and successively system washing**
- 4. A winding for the must cooling that allows the recovery of hot water produced.**
- 5. A pump for the liquids transfer equipped with a foodstuff gum tube high temperatures proof.**
- 6. A control and program panel**
- 7. A manual rolls mill**
- 8. Are also included a dens metre, a thermostat, a precision balance, a kit for cleaning**
- 9. And the raw materials for one Receptie.**

Accessories: (to add or to take off something is better to clarify)

- Fermentation vats of several capacities**
- Bottling machine**
- Corking machine**
- Labelling machine**

Characteristics:

**During the productive process the punctual temperatures control and program Possibility allow to obtain a repetly product of high quality.
The compactness and the structure semplicity facilitate the system utilization and
Make it suitable for beer regular production.**

PREPARATION OF 100 LITRES BEER PILSNER TYPE
(O.G. 1048 – Alcool 4,8%)

INGREDIENTS:

- **Kg 23 Pilsner malt**
- **Gr 37 hop target in cones (bitter)**
- **Gr 230 hop Saaz in pellets (flavour)**
- **70 litres water for the mustment**
- **65 litres water for the threshing washing**
- **yeast**

MUSTMENT:

- **Mixing: 10 min a 50°C**
- **Proteasi: 20 min a 52°C**
- **Beta amilasi: 30 min a 63°C**
- **Alfa amilasi: 20 min a 70°C**
- **Deactivation: 10 min a 77°C**

PREPARATION:

Bring to the temperature of 50°C the 70 litres water previously put in the boiler.

Add the meal malt respecting the temperatures and times for the mustment shown planning them on the control panel of the installation.

Continue with the filtration and washing of the threshing using the 65 litres water at a temperature of 77°C previously accumulated.

Transfer all the filtered must in the boiler and start the cooking phase.

Bring to the boil the must and put in the hop for the bitter (60 min. boiling)

Continue the boiling for other 10 minutes putting the hop Saaz for the flavour.

Use the whirlpool method for the proteins separation, and start the cooling phase of the must followed to the transferring it in the fermentation vat.

Control the must temperature and introduce with the selected yeasts.