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Ust. – IdNr.: DE 208218167

Compact Brewery



Non committal offer

Liquid output : 100 liters
Output per year : 50 – 200 hl

Compact brewery easy – brew **BAYERISCHE BRAUHAUS CONSULTING** with a yearly output of 50 – 200 hl/pa

Material :	High Grade steel product NR 1.4301
Heating :	electric (6 kW)
Volume :	15 –19 kg
Amount produced:	100 litres
Beer varieties:	suitable for the production of all types of beer.
Liquid required :	dependant on yearly production (up to 2 times a day.)
Automation:	Manual operation
Time / Liquid :	8 hours in the brewing room, 1 week fermentation, 3 weeks storage

Details on the following pages.

Offer for a 100 litre brewing plant.

Our conception for a 1 HL plant by the name of „easy-brew“ is about a 5 year well thought through solution to a brewery which is equal to a big brewery. Of course this doesn't sound like anything new but the reduction in costs with the highest quality is our main focus of attention. With this in mind the finding of our required high quality single components was the most difficult. Through the development arose a complete tube 2 vessel brewing house on wheels. The complete measuring, controlling and regulation technology are located in the lower part of the polished stainless steel vessel between the mashing and purification tanks as well as the steel pump and the boiler which are inside. Nothing more than water and a high voltage supply (3 x 400volts) is needed to use the equipment. Together with the company ESAU-HUEBER we developed a combined pressure retainer with taper which has fittings and a wrap around cooling for the hot wort and the fermentation processes

This 130 litre „tank“ is of course also suitable for air tight storage (maximum pressure 3 bars) as well as for dispensing.

A flow through cooling system is used „chiller“ for the hot wort and also functions as a chiller for the tank. The finished beer can then of course be dispensed fresh and cold from this system !

Here is the description in detail :

Pieces of the equipment are mainly made from stainless steel 1.4301Materialien
(Container, Basic frame, combined vessel, tubing)

- 1.00 Item Purification Tank (Mat. 1.4301)
- D = 550mm, H = 450mm(cylinder height, Total volume 108 ltr.)
 - Hemispherical roof D = 550mm
 - Roof with chimney and extractor.
 - Lockable man-hole in the roof.
 - CIP and docking lines
 - Straight base with opening for purification.
 - Removable lower base
 - Roof and container in 2 pieces, container with channel for condensed water.
 - Isolations layer of PU foam with 1mm outer skin
 - Thickness of material metal 2 mm
 - Total height of the container 620mm excluding the chimney
 - Outer layer matt in colour, interior 3c quality
 - Hatch for spent hops

Optional chopping machine

- Shaft, arms, 6 knives, adjustable hub, cover, gears with 1,5 rotations/min.

- 1.00 item Mashing vessel (Mat. 1.4301)
- D = 550mm, H = 610mm (cylinder height, Total volume 144.8 ltr..)
 - Hemispherical roof D = 550mm
 - Design with double laced base
 - Roof with chimney and extractor.
 - Lockable man-hole in the roof
 - CIP lines
 - Roof and container in 2 pieces, container with channel for condensed water.
 - Thickness of material metals 2mm
 - silencing mechanism on the vessel on the top shaft.
 - Design with the cables leading outside on the container.
 - Total height of the container 810mm excluding the chimney
 - Outer layer matt in colour, interior 3c quality
 - 6 kW electric heater for the external stove
 - Pump for the external stove with balancing system
 - 2 speed motor (10 – 40 rotations/min)

- 1.00 Item Purification pipes (Mat. 1.4301)
- Devise to let the oxygen in
 - Supply and draw off using 2 manually operated vents and a pump in a closed system.

- 1.00 Item Mobile stand underneath equipment (Mat. 1.4301)
- L = 1500, B = 800, H = 850
 - Stand with four edged frame 50/50/5
 - Base supports included in the installation pieces
 - Open base underneath
 - 4 sided cased panel on the back of the equipment with all necessary connections and consoles for installations or extensions.
 - Holds pipes
 - Material thickness of the metal 1,5 mm
 - Top cover made from metal 2mm
 - Revolving frame aided by collar spraying water on the container
 - Openings installed for the regulation of the cover.
 - Stainless steel wheels (2 support wheels, 2 steering wheels with stops)
 - Outer layer matt in colour

- 1.00 Item Connecting pipes for the single components(Mat. 1.4301, DN 25)
- 1 drainage channel for the mashing vessel.
 - 1 channel running into the mashing vessel
 - 1 inward running CIP for the mashing vessel
 - Channel for cold water running
 - Channel for warm hot running
 - 2 drainage channels from the purification vessel (over the purification pipes)
 - 1 top pipe
 - 1 channel running into the purification vessel
 - 1 pump for ingredients in
 - 1 pump for waste out.

All pipes running both in and out, end at a panel with curves and manual shutters

- 1.00 Item Controls
- 1 PID regulator for temperature control within the mashing vessel
 - 2 PT-100 for the recording of temperatures within the Mashing as well as purification vessel.
 - 1 digital indicator with change regulator
 - Diverse switches (Silencer, pumps)
 - 6 kW electric heating
 - Complete wiring of single components in water tight casing.
 - Control of the integration of the equipment preparing the hot water
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- 1.00 Item Multi-functional pressure vessel (Mat. 1.4301)
- Total capacity 130 Ltr.
 - With taper for the removal of hot and cold temperatures using manual shutters
 - Wrap-around cooling system
 - Pressure vessel (up to 3 bars)
 - Mobile – on wheels
 - Air-tight fittings
 - Integrated system for dispensing product
 - Practice tap
 - Suitable for all types of beer
 - Can be used as a CIP container

- 4.00 Items Isolated stainless steel kegs (50 ltr.)
- With four tapping heads. (Mat. 1.4301)
 - With two connecting pressure tubes
 - With two air tight pressure gauges

- 2.00 Items Fermenting vats (Mat. 1.4301)
- With a discharging nozzle
 - With manual shutters
 - 130 ltr. capacity

- 1.00 Item Continues flow cooler
- To cool the wort
 - For fermentation and storage
 - To dispense the beer

- 1.00 Item Accessories
- Brewing house spindle (12 – 25%)
 - Fermentation spindle (0 – 10 %)
 - Spindle Cylinder for cooling water
 - Water hose
 - 2 cooling hoses as connection to continuos flow cooler
 - Ventilation for the wort
 - Key (to open as well as close the kegs)

- 2- cylindrical grinding mills

The arithmetic: (dependant on position, without AFA, without Staff, before tax)

(1Hl = 100Ltr.)

Beer purchase : 96 – 180 Euro/hl

Sale of beer : 400 - 700 Euro/hl => 2.00 – 3.50 Euro / ½ Litre

Own production : 12 – 35 Euro/hl

Sale : 500 – 900 Euro/hl => 2.50 – 4.50 Euro / ½ Litre

On average with own brewed beer approx. 700 Euro/hl the equipment produces 200hl/year

140.000 Euro per year !!!

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terms and conditions are attached

Fixed price :	valid until
Delivery	from plant in Oberhummel
Delivery time :	4 months from order date
Payment terms :	prepaid on contract or security from the bank Delivery payable immediately to the above named account Prices stated do not include VAT

We hope that this offer is in accordance with your ideas.

If you have any further questions do not hesitate to contact us.

With the hope of a positive response from you, we remain

with kind regards

Robert Prinz
(Master Brewer)
Bayerische – Brauhaus – Consulting