Kleinsudhaus, Kleinbrauerei, Gasthausbrauerei in Kupfer mit 10 hl Ausschlagsvolumen

Eigenschaften

Volumen	0 L

Kat-Nr.	Zustand	Stück
14-00202L	**Neu**	**1**

324.930,00 € zzgl. MwSt.

EURO specialist in tanks

3.000 Tanks auf Lager



Beschreibung

Technical sepecifications:

Brewing equipment type copper1000 + Whirlpool

Our offer is based on the following information:Beer Type: Pilsener ,12%wortWort Volume: 10 hl (1 hl = 100l)per brew malt to bed: 190kgPilsener maltbrews per week on average: 2 or 4Working weeks per year: 50Working days per year: 250Disappeared: 15%Fermentation period: 1week(7days)shelf life: 3weeks(14days)

Calculation of annual production

10 hl/brewx4 brews/weekx50weeks/year x 0.88 = 1760 hl

Ejection extension when increasing the tank capacity is possible.

Plant description Sudwerkin copper cladding

This includes brewhouse include all components for a complete in themselves brewhouse. All components used have high quality

standards and are characterized by their ease of use.

The three-vessel brewhouse consists of a lauter tun, mash and a Wort kettle and a separate hot tub.

The lauter tun is equipped with hoeing, the to break up to the Marc cake is used.

For temperature monitoring of 2 digital temperature sensors are in the System installed by default.

The hops are introduced trough the hood door of the pan.

The hot wort is cooled by a two-stage plate heat exchanger on pitching. The heated countercurrently brewing water is collected in the offered with hot water tank.

Pan lauter tun and whirlpool are built on their own two feet which are adjustable in height.

The casing is made of stainless steel brewery usual drinks pipe. Butterfly valves and ball valves are made of stainless steel 1.4301.

Vessels, piping and valves are made of stainless steel 1.4301.

DieExecution of the pan of the lauter tun and whirlpool are given in Appendix Technical description mash and wort kettle and

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Technical description lauter tun specified.
Specified technical description Whirlpool.

To clean the brewhouse area cleaning liquid (soda) is recognized in the brew kettle and can be pumped over all vessels and piping in a circle.
All vessels and pipelines in the brewhouse are therefore suitable for CIP.

Falls sich gravierende Veränderungen in er Materialbeschaffungs-Situation nach oben oder nach unten ergeben, behalten wir uns Angebotskorekturen vor.

EUROlux GmbH & Co. KG
Hessheimer Weg 3-7
D-97753 Karlstadt-Karlburg
Tel: +49 (0) 9353 909050
info@eurolux.de

Sitz der Gesellschaft Würzburg
Registergericht: Amtsgericht Würzburg
HRA Nr. 7300
Geschäftsführung: Paul Lamprecht
Gerichtsstand: Würzburg
Ust-IdNr. DE 297 603 191
Steuer-Nr. 231/158/51403

Raiffeisenbank Main Spessart eG Lohr a. Main
BIC: GENODEF1GEM
IBAN: DE89 7906 9150 0001 6523 20