

FOR SALE: Unique proposition!

New 10 HL PSS completely full-automatic Brewhouse

- A complete and fully automatic 3 vessel brewhouse.
- Maischtun / Kettle net. 10 hl, total volume 21 hl, for 35C kg Malt (max 22 plato beers) heating by steam with agitator, with vapor condenser.
- Lautertun net. 15 hl, total volume 29 hl diameter 1600 mm, insulated with nobasil wool 75 mm. (wider for strong beers)
- Whirlpool net. 10 hl, total volume 20,6 hl, Insulation with Nobasil wool 75 mm.
- Maltmill



Brewhouse inline configuration with stainless steel platform

Utilities:

- Hot water tank 24 hl, heating with steam
- Cold water tank 14 hl
- Electric Steam generator 150 kg/h
- Compressor station
- 5x Cylindric Conical fermenters for net. 10 hl at 3 bar with glycol cooling jacket and completely insulated. With dryhop port.
- 4x Cylindric Conical fermenters for net. 20 hl at 3 bar with glycol cooling jacket and fully insulated. With dryhop port.
- Dry hopping hopper
- 3x lying down tapping tanks for net. 5 hl, for inliners, with glycol colling jacket and fully insulated.
- 3x lying down tapping tanks for net. 10 hl, for inliners, with glycol colling jacket and fully insulated.
- Control panel for fermenters and Tappingtanks
- Mobile CIP unit with 2 vessels of 200 liter. 1 vessel with electric heating (2x 7,5 kW) complete with pump and valves
- Mobile pump 2,2 kW
- Semi-automatic Keg machine for 12 kegs a hour, complete with cleaning program for cleaning and sterilization with steam.

IMPORTANT:

- This Brewery is for sale as a whole set up, loose tanks or parts for example are not for sale.
- All drawings, documentation, etc. available. Currently the whole brewery is stored as shown below in the vicinity of Nijmegen, Netherlands.
- We are a Brewery, not a trader or wholesaler. We will not provide in visa.

PRICE: 360.000€ (ex works, ex VAT; new purchase price approx.. 640.000€)

For more information or to make inspection appointment:

Paul Riteco: +31 653788723

paul@brouwerijhoop.nl

Constant Keinemans: +31 624898198

constant@brouwtechniek.nl



3 vessel Brewhouse 10 hl for strong beers till 22 plato



10 and 20 hl Fermenters



Lying down tapping tanks with glycol cooling jacket and completely insulated

