

Brewiiks[®]

micro brewery

Breweries

Brewiiks 200 - 500

Brewiiks 1000

Tanks

SCT

CCT

BBT

Brewing process

Brewiiks 200 -500 graphical

Brewiiks 200 -500 video

Brewiiks 1000 graphical

References

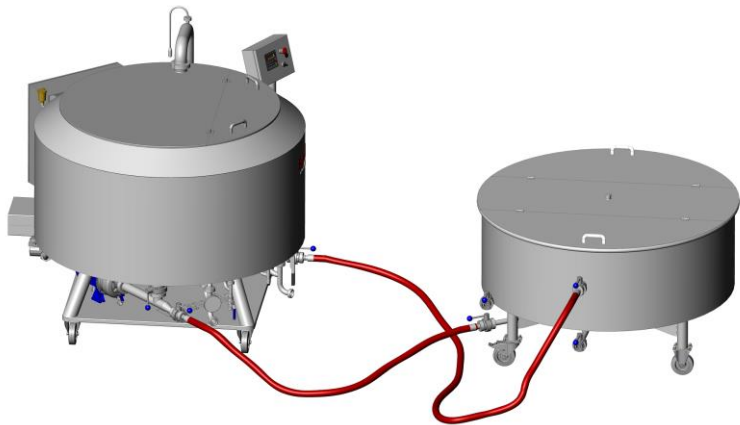
Europe

Russia

USA

Oceania

Brewiks breweries



Brewiks 200 – Brewiks 500



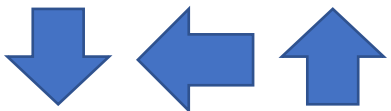
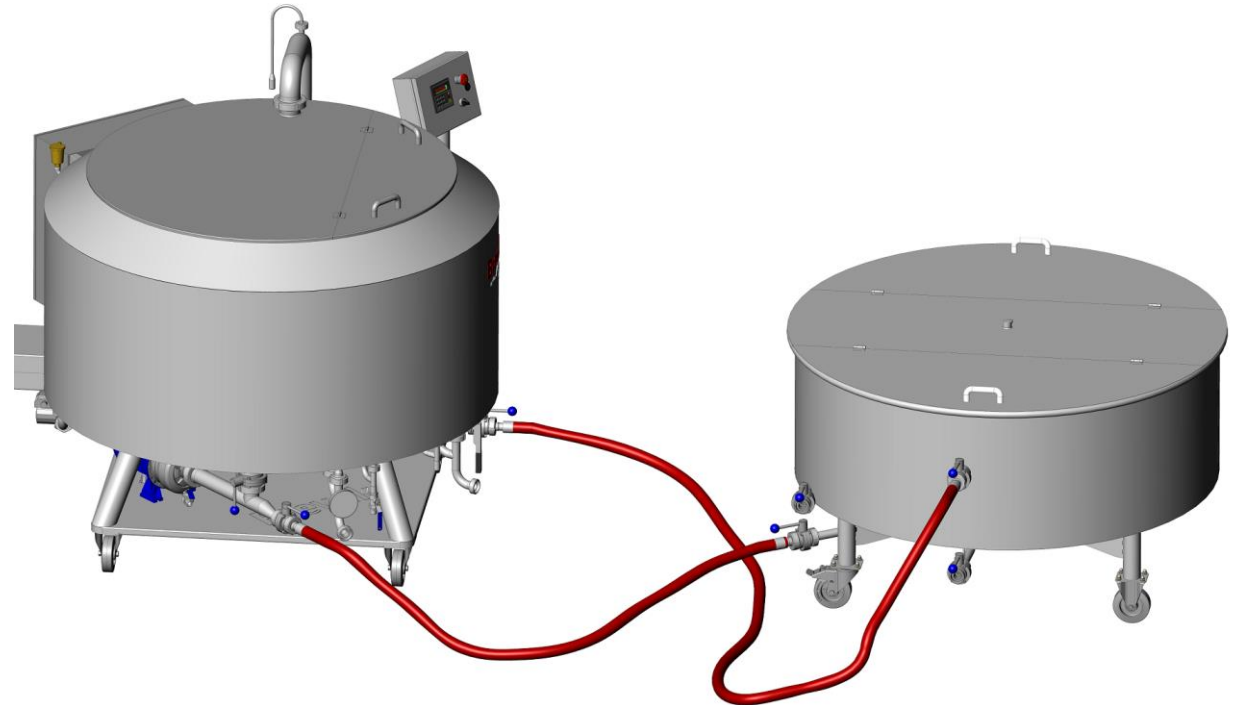
Brewiks 1000



Brewiks 200 – Brewiks 500

Technical features

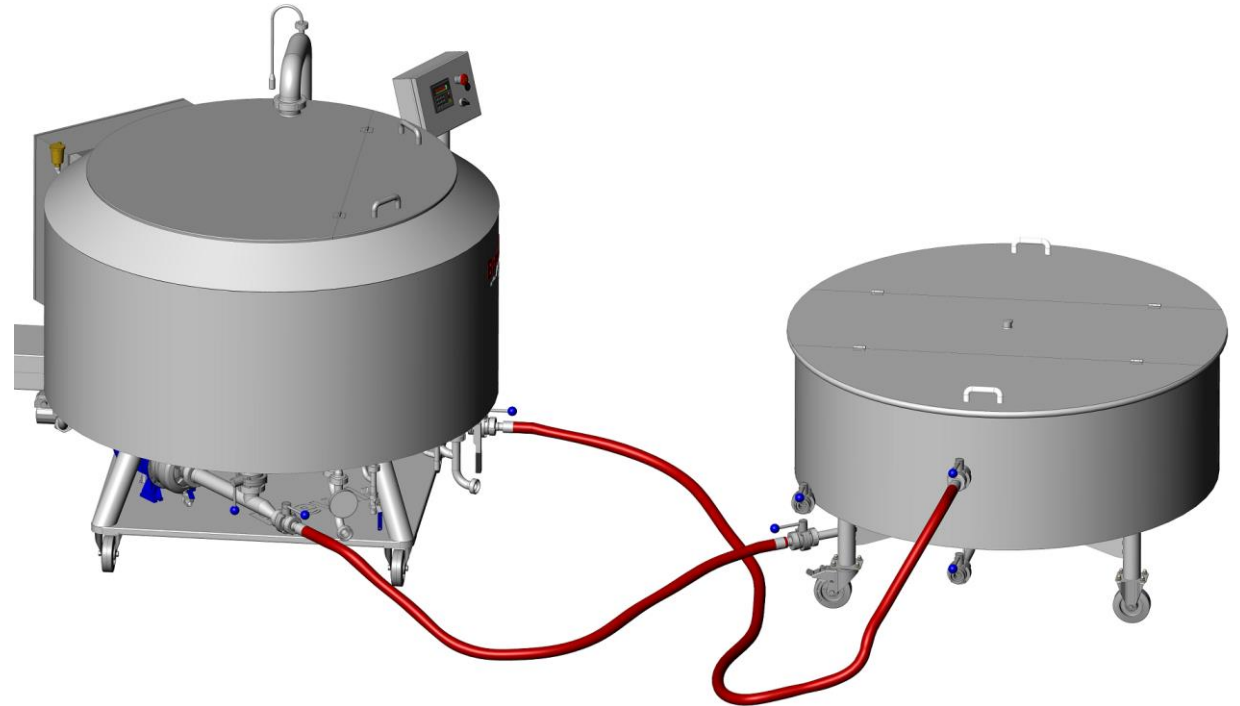
- Plug & Brew principle (mobile, everything preset)
- 2 vessel system:
 - Vessel 1 (mash tun, wort kettle)
 - Vessel 2 (lautering, sparging, whirlpool)
- Industrial computer control
- **Optional:**
- Connection to external hot water system for Brewiks 300 and Brewiks 500
- Preparation of hot water for sparging
- Pipe heat exchanger for wort cooling and water recuperation
- Demountable construction Brewiks 200 (w=80 cm)



Brewiks 200 – Brewiks 500

Technical features

- Mash tun volume:
 - Brewiks 200 – 290 l
 - Brewiks 300 – 470 l
 - Brewiks 500 – 760 l
- Mash tun weight:
 - Brewiks 200 – 250 kg
 - Brewiks 300 – 380 kg
 - Brewiks 500 – 550 kg
- Lauter tun volume:
 - Brewiks 200 – 350 l
 - Brewiks 300 – 500 l
 - Brewiks 500 – 840 l
- Lauter tun weight:
 - Brewiks 200 – 50 kg
 - Brewiks 300 – 70 kg
 - Brewiks 500 – 100 kg
- Average malt quantity:
 - Brewiks 200 – 75 kg
 - Brewiks 300 – 100 kg
 - Brewiks 500 – 190 kg



Brewiks 1000

Technical features

- Plug & Brew principle (mobile, everything preset)
- Hot water heating system
- Volume of vessels: 1600 l
- Modular, **add as you grow**, construction principle:
 - **Basic 2 vessel config. – up to 2.400 l per 18 h**
 - 2 vessel + HWT config. – up to 3.600 l per 18 h
 - 3 vessel + HWT config. – up to 4.800 l per 18 h
 - 4 vessel + HWT config. – up to 6.000 l per 18 h
 - 5 vessel + HWT config. – up to 8.400 l per 18 h



Brewiks 1000

Upgradeability features

Brewiks 1000 is a semiautomatic brewhouse system that can be sequentially upgraded to increase the production volume.

Basic set should consist of two brewhouse vessels, malt mill, heat exchanger and a hot water tank or Brewiks boost water heater.

Productivity can be upgraded with adding another Mash tun/boiler, wort hold vessel and whirlpool.

To save time and handle the speed of processes, Brewiks water treatment system and mash-in system should also be added.

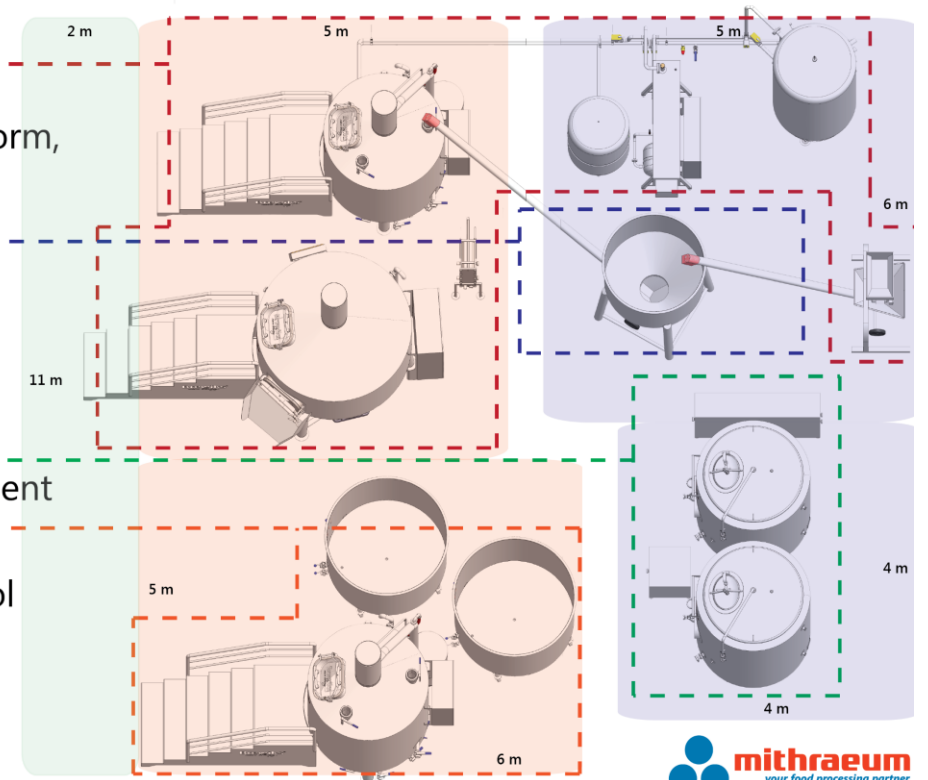
Brewiks® *micro brewery* UPGRADEABILITY

I. Brewiks 1000, Heatexchanger, Platform, Mill & Brewiks Boost

II. Brewiks Mash-in

III. Brewiks Water treatment

V. Mash tun, Platform, Hold vessel, Whirlpool



Brewiks 1000

Recommended starting set

- Brewiks boost hot water preparation allows to prepare 1500 l of hot water with 40 kW 3x63 A, 400 V electrical heaters.
- Speed of heating is 1 °C per minute.
- Productivity – up to 3.600 l per 18 h.

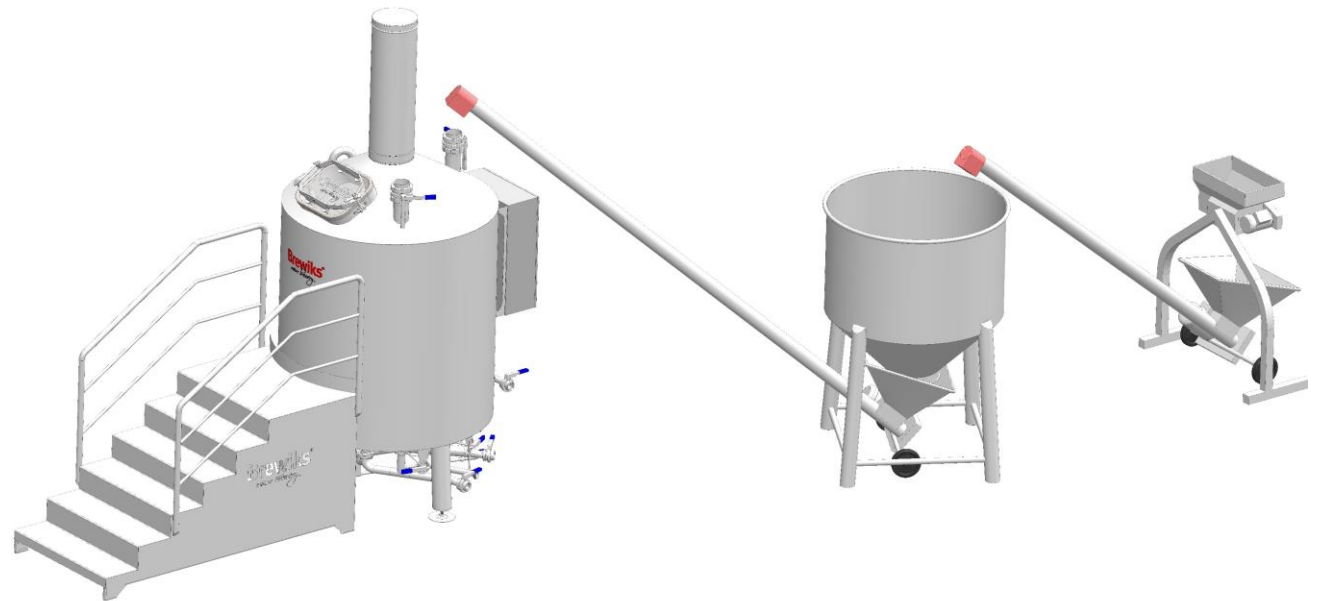


Brewiks 1000

Brewiks mash-in system

Is a two stage malt preparation system that works semiautomatic:

1. Malt should be milled in advance and it is transported to the silos.
2. When the water is prepared for mashing, computer automatically takes the malt and transports it to the Mash tun.

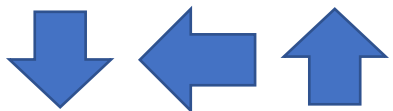


Brewiks 1000

Water treatment system

Brewiks boost hot water preparation can be customized according to environmental conditions:

- In case water is good only Hot water tank for sparging water can be used;
- In case of hot environment, cold water tank can be used for cooling the wort;
- In case of bad or changing water quality, reverse osmosis and filters can be added.
- For full water treatment, controller with mechanical valves and flow counter can be added. This way computer can automatically prepare the water with precise characteristics that are needed for the certain recipe.



Brewiks 1000 reference video



Fermentation and storage



Simple conical tanks

Pressurized
conical tanks

Bright beer tanks



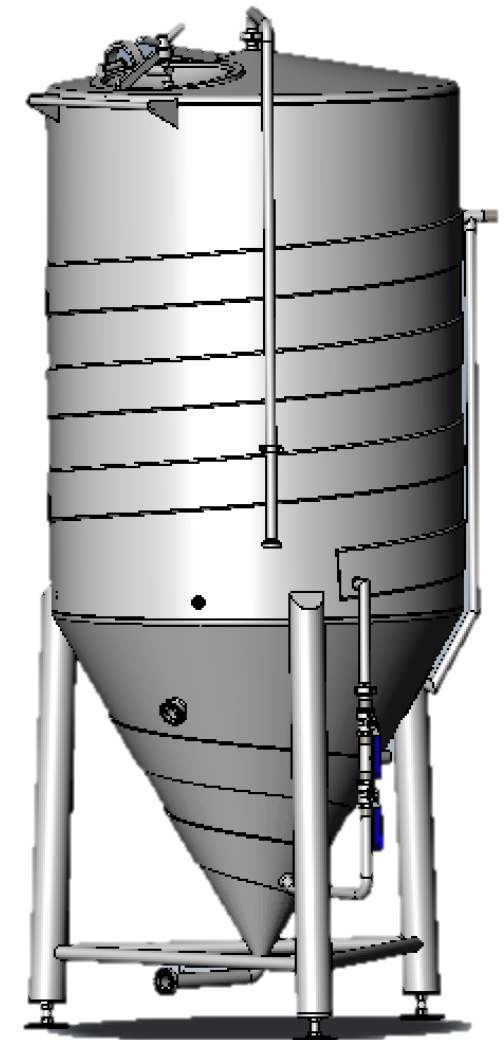
Simple non pressure conical tanks - SCT

Model line

- [SCT 25 – 255 l](#)
- SCT 30 – 353 l
- SCT 50 – 620 l
- [SCT 100 – 1300 l](#)
- SCT 125 – 1625 l
- SCT 150 – 2130 l



SCT 25 - SCT 50



SCT 100 - SCT 150



SCT 25 to SCT 50

Technical features

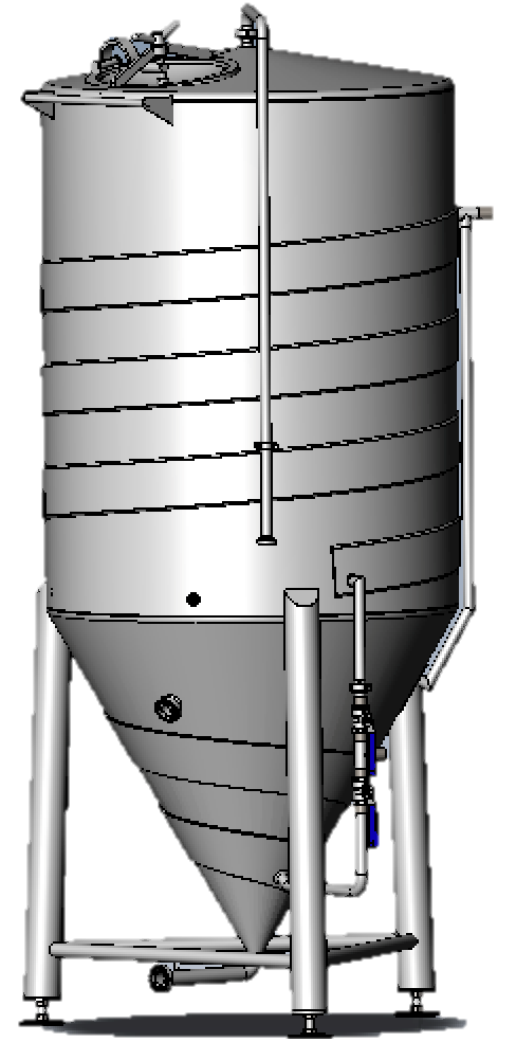
- Lid with silicon and sealing ring
- Connector used for an air lock or CIP cleaning
- **Cooling stripes** on the cylindrical and conical areas to cool with cold water or glycol
- Two butterfly valves
- Sampling tap
- Magnetic valve for temperature regulation



SCT 100 to SCT 150

Technical features

- Manhole on top
- Connector used for an air lock or CIP cleaning
- **Cooling stripes** on the cylindrical and conical areas to cool with cold water or glycol
- Two butterfly valves
- Sampling tap
- Magnetic valve for temperature regulation



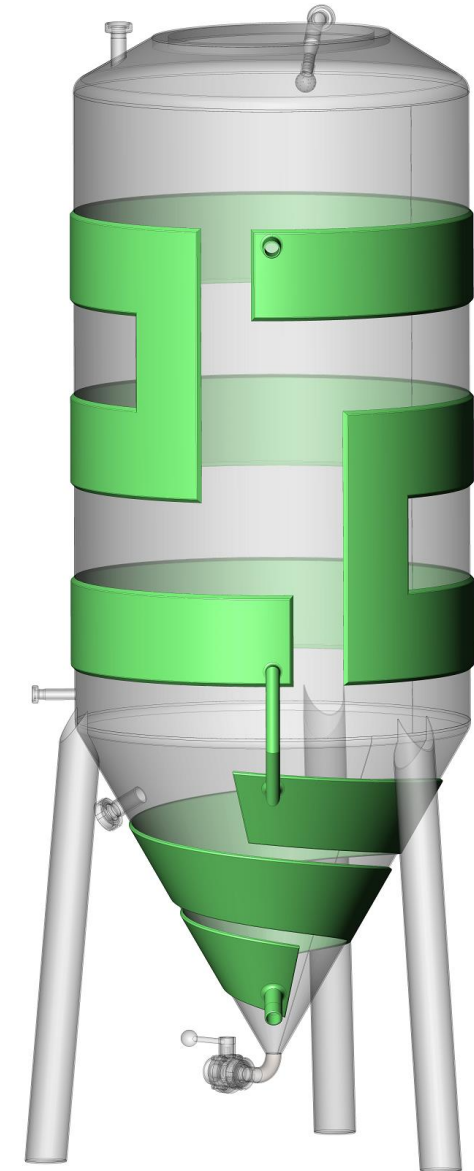
Cylindro conical tanks - CCT

Model line

- CCT 25 – 340 l
- CCT 50 – 640 l
- CCT 100 – 1.300 l
- CCT 150 – 2.130 l
- CCT 200 – 2.650 l
- CCT 400 – 5.200 l
- CCT 500 – 6.500 l
- ...

Technical features

- Three layered stainless steel
- Manhole on top (steel/glass)
- Working pressure 3 Bar, liquid state
- Stone wool insulation
- CIP cleaning ball(s)
- Cooling with cooling stripes
- Two butterfly valves
- Sampling tap
- Temperature sensor PT100
- Temperature regulator
- Magnetic controller for cooling
- Air lock valve
- Safety pressure valve
- Pressure release valve for regulating fermentation under pressure



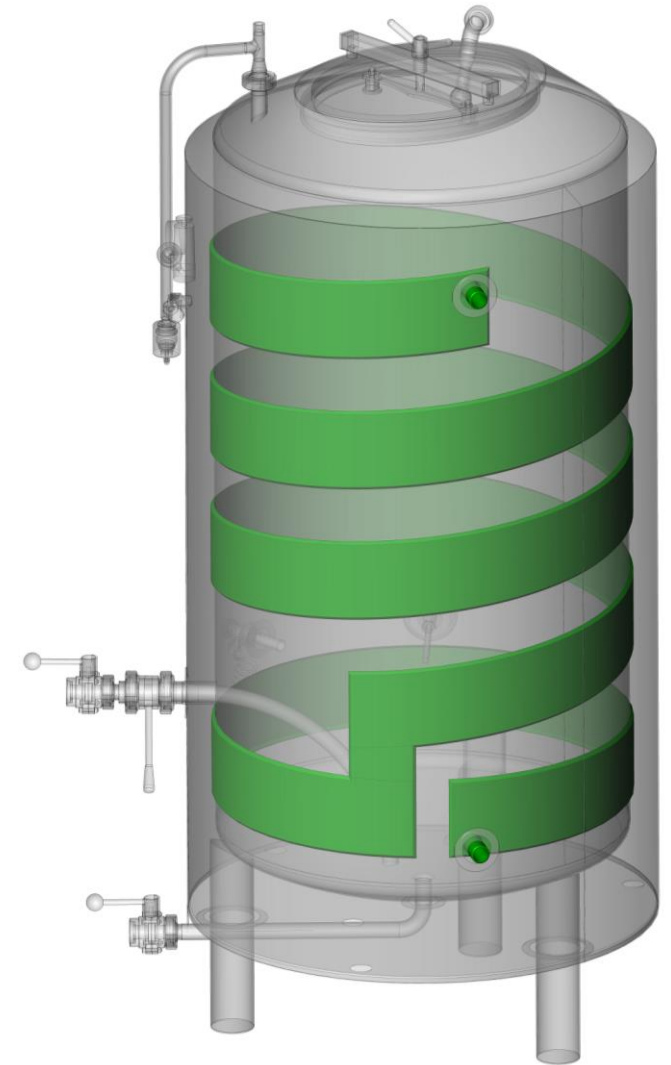
Bright beer tanks - BBT

Model line

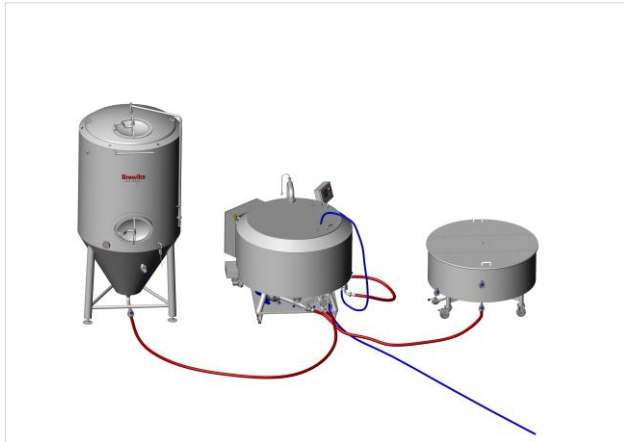
- BBT 25 – 310 l
- BBT 50 – 650 l
- BBT 100 – 1.140 l
- BBT 150 – 1.880 l
- BBT 200 – 2.440 l
- BBT 400 – 4.770 l
- BBT 500 – 5.500 l
- ...

Technical features

- Three layered stainless steel
- Manhole on top (steel/glass)
- Working pressure 3 Bar, liquid state
- Stone wool insulation
- CIP cleaning ball(s)
- Cooling with cooling stripes
- Two butterfly valves
- Sampling tap
- Temperature sensor PT100
- Temperature regulator
- Magnetic controller for cooling
- Air lock valve
- Safety pressure valve
- Pressure release valve for regulating fermentation under pressure



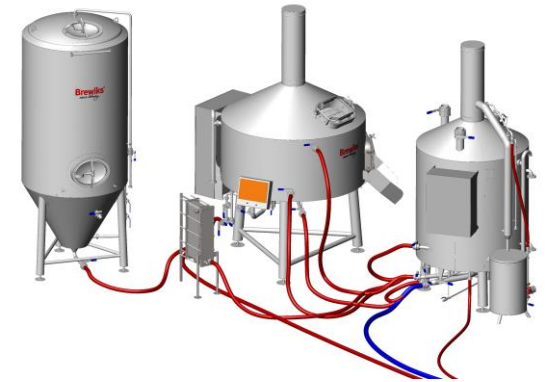
Brewing process Brewiks 200 – Brewiks 1000



Brewiks 200 – 500
graphical step by step
presentation



Brewiks 200 – 500
Video demonstration



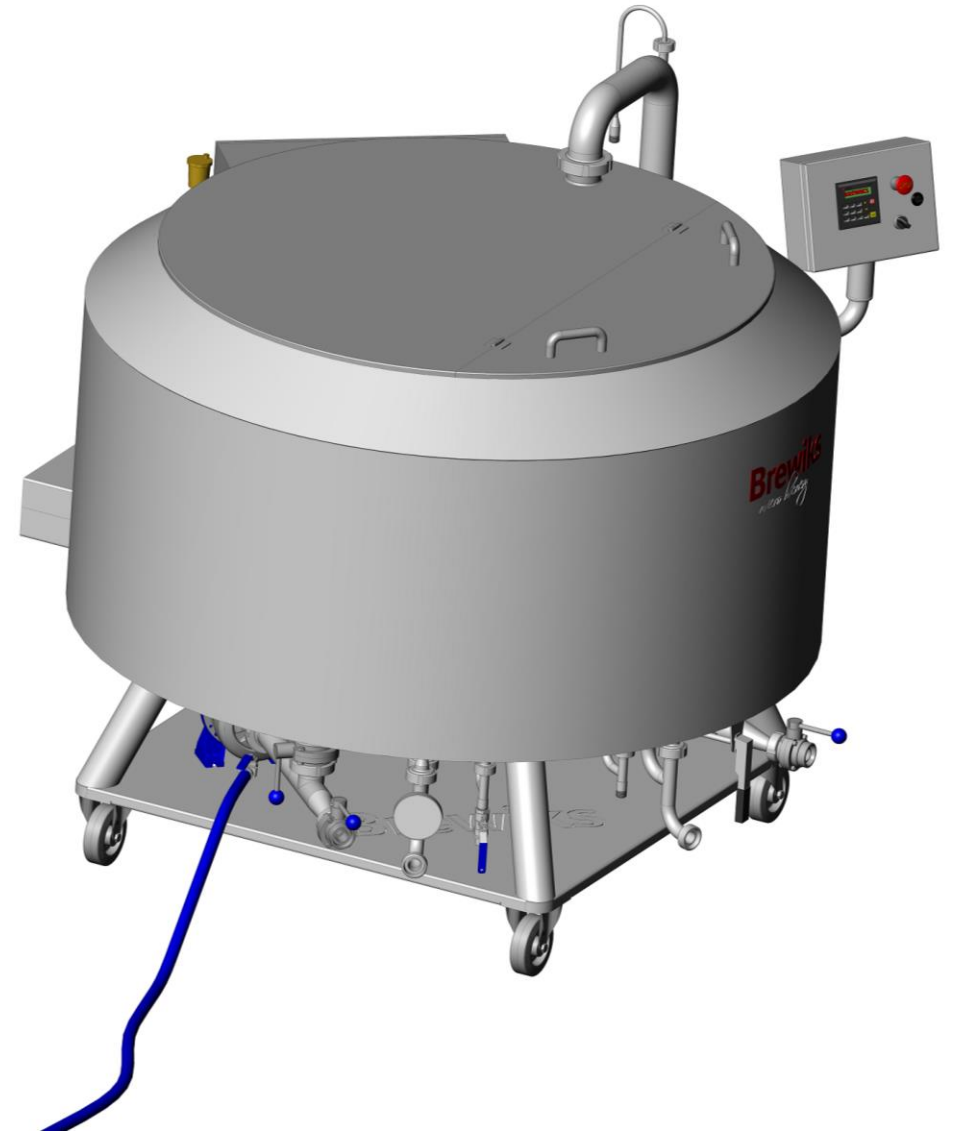
Brewiks 1000 graphical
step by step presentation



Brewing process

Cool water inlet

- To fill the mash tun, either cold water from the water preparation system or hot water from a hot water tank may be used.



Brewing process

Mashing

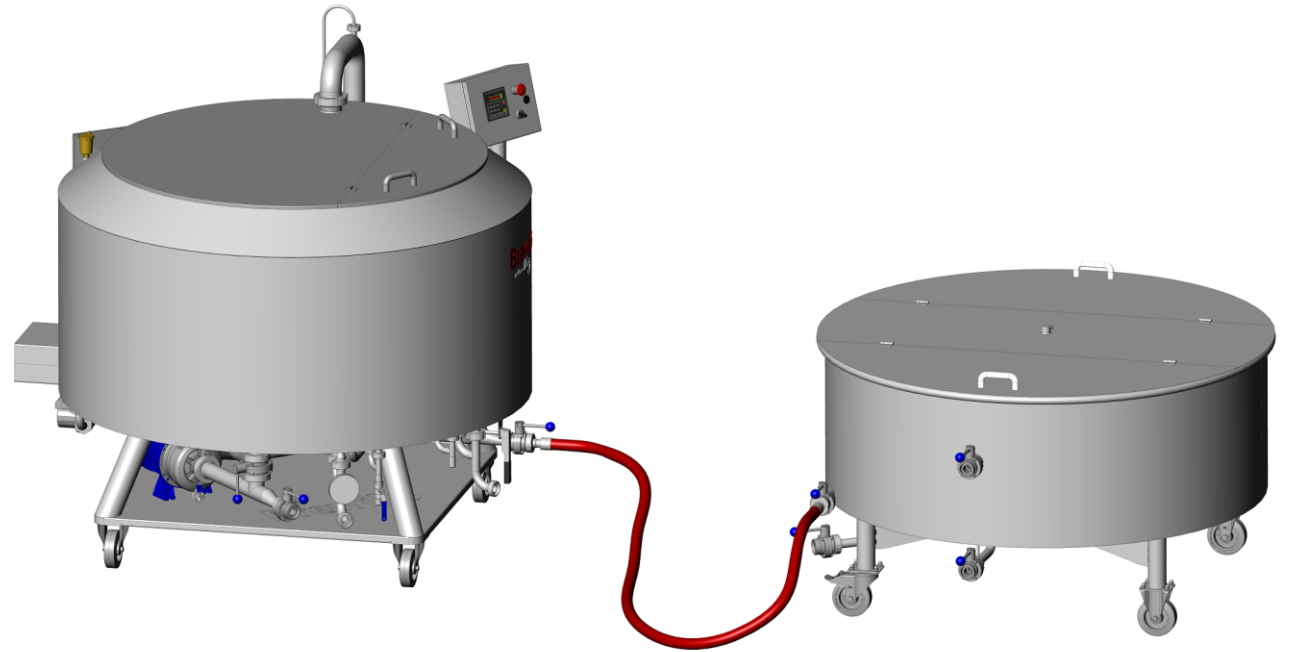
- Whole brewing process is controlled by industrial grade computer with touchscreen controller.



Brewing process

Wort pumping

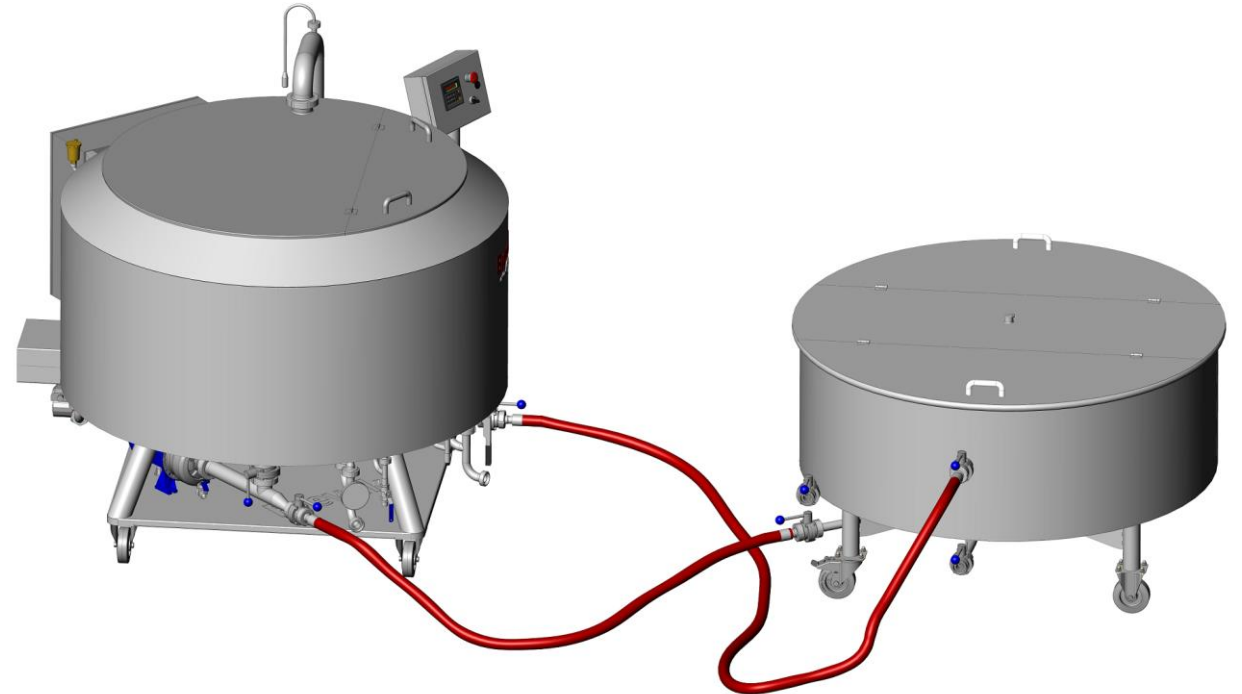
- After mashing is finished, wort is being pumped to the lauter tun.



Brewing process

Trouble wort pumping

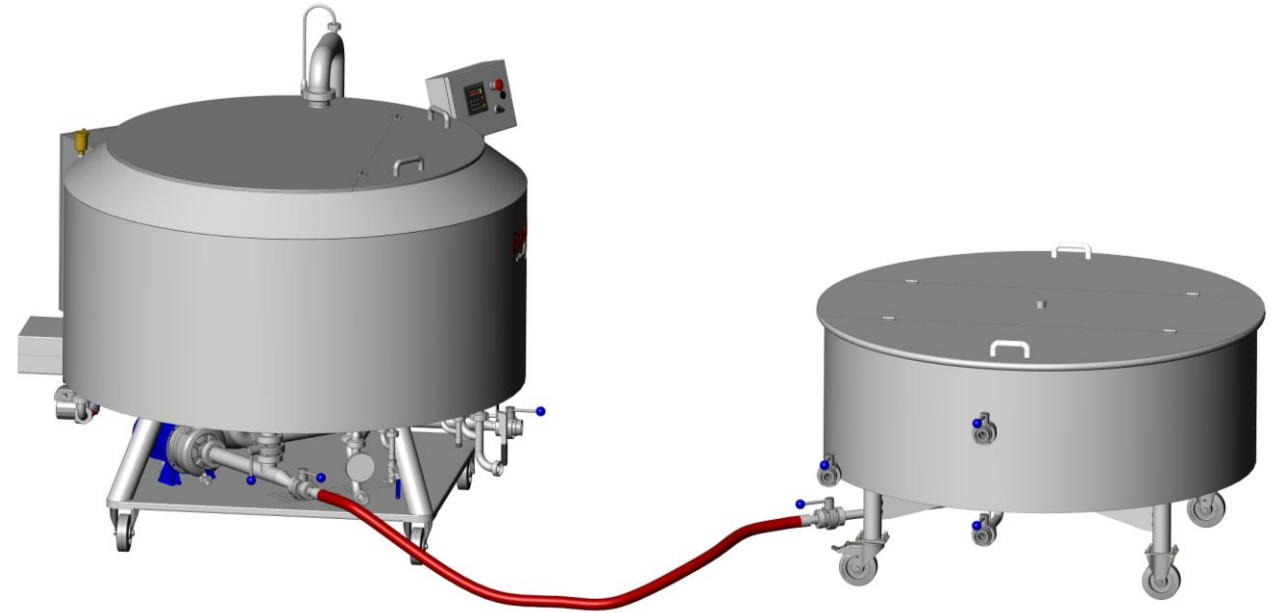
- Smallest bits of malt that go through the perforation of the metal sieve, are being pumped back through the system and returned to the top of the pie.



Brewing process

Lautering

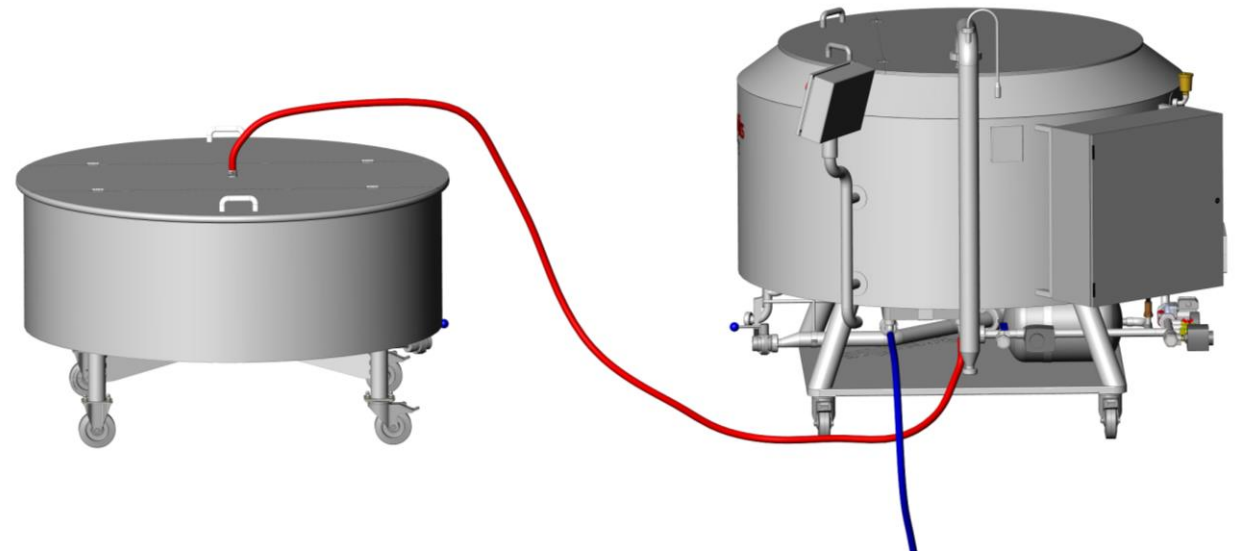
- After the wort is clear enough, the recirculation is stopped and the wort is pumped back to the mash tun.



Brewing process

Sparging

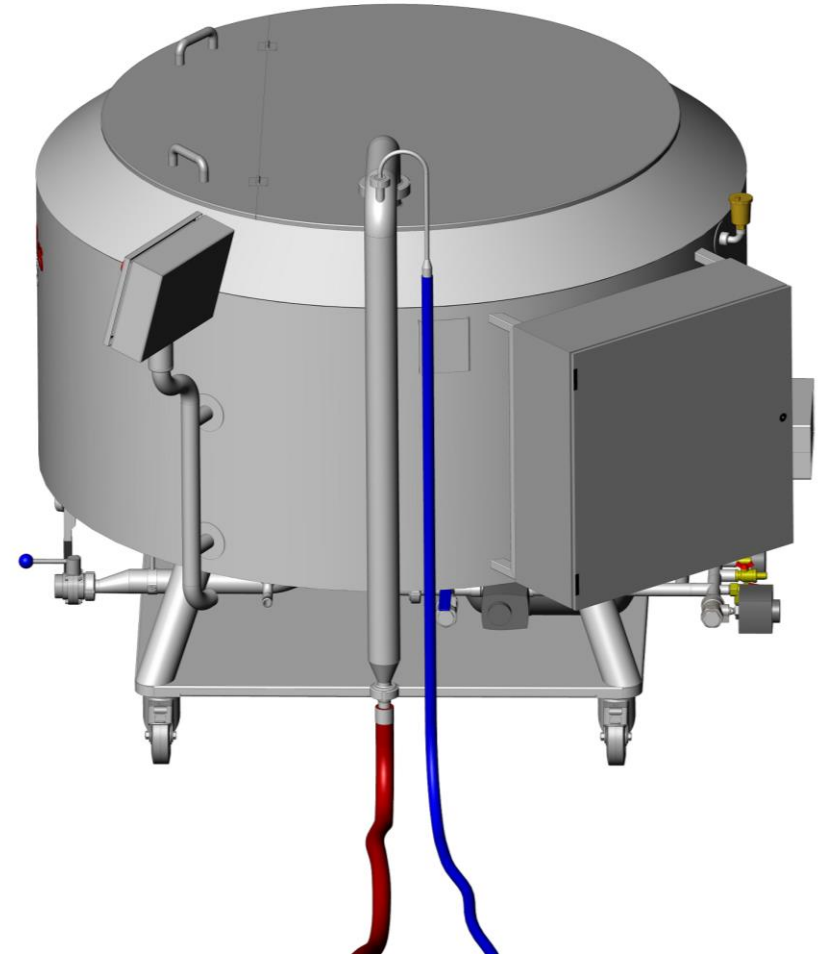
- The pie is being sparged either by using hot water from a hot water tank or it is prepared by optional water preparation system **during the mashing stage**.



Brewing process

Wort boiling

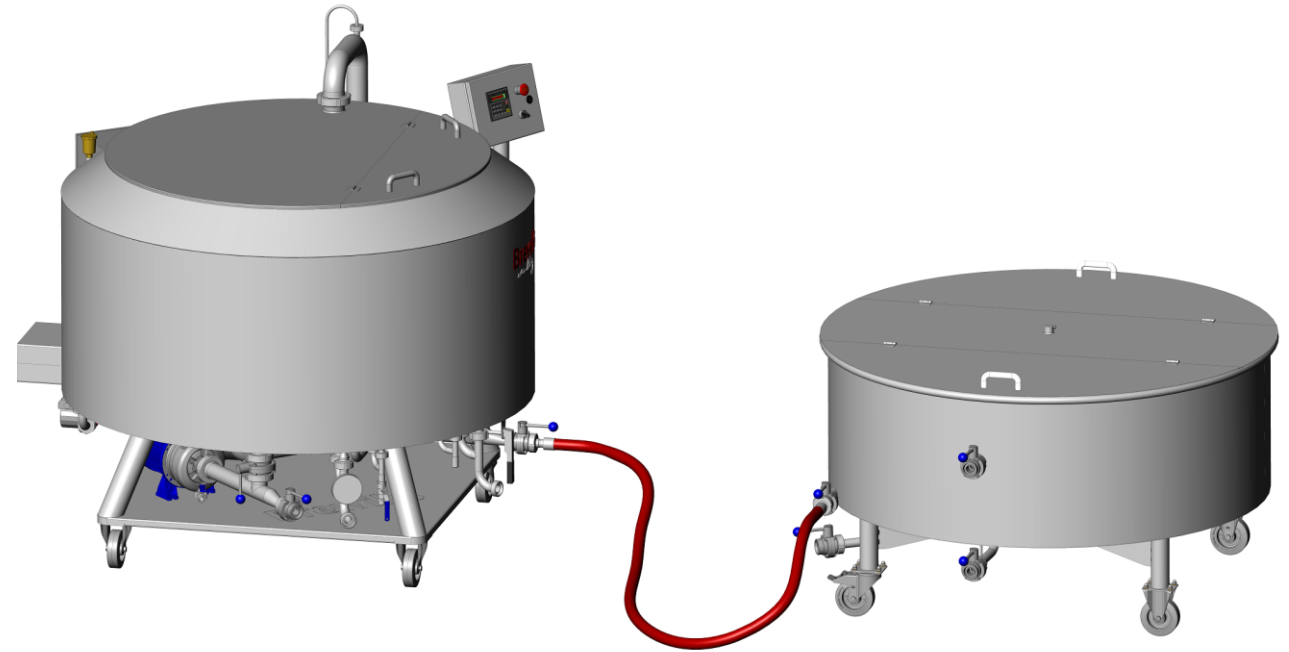
- Mash tun in the role of wort kettle boils the wort.
- Condensing lid may be used to cool the steam and drain it out of the room.



Brewing process

Whirlpool

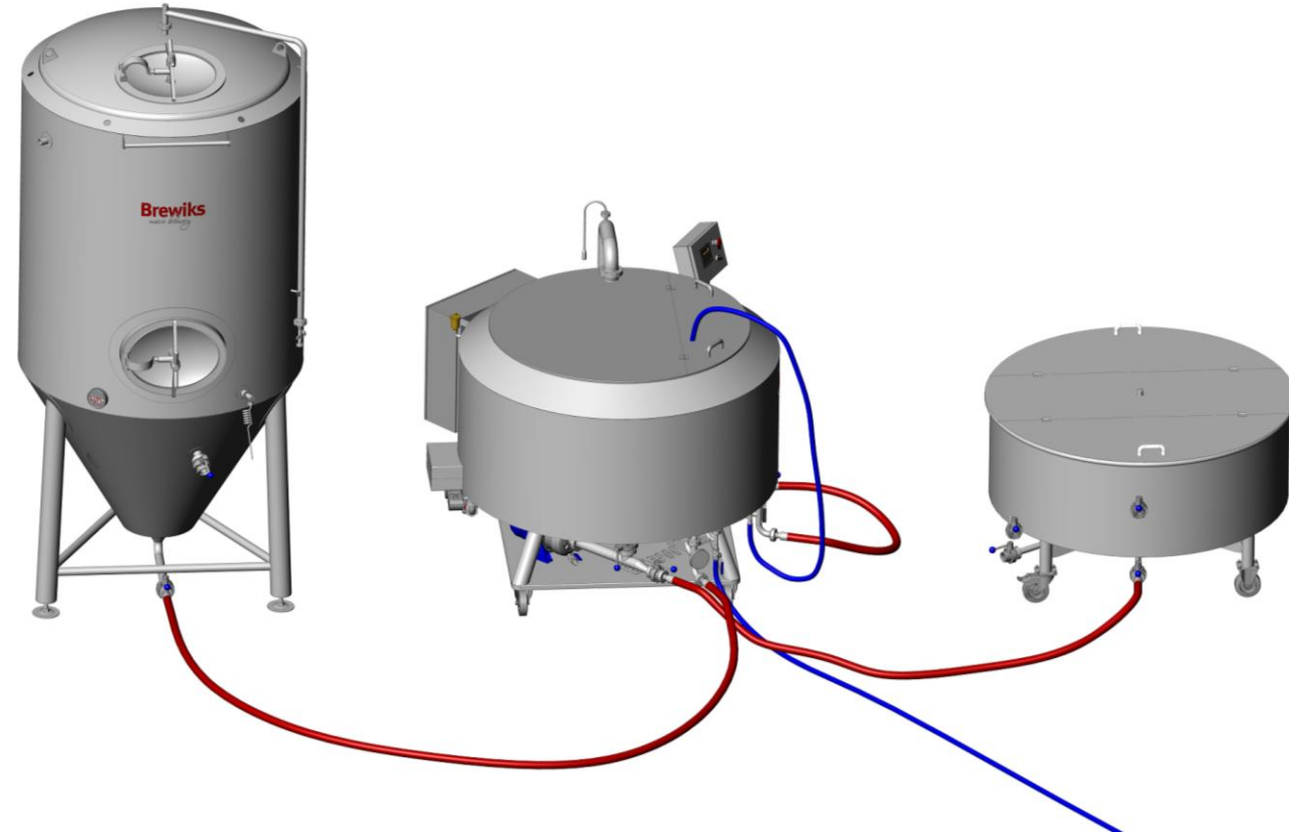
- Before cooling stage, the wort is being pumped back to lauter tun for whirlpooling.



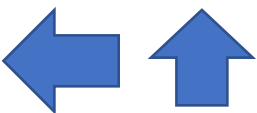
Brewing process

Wort cooling and fermentation

- After clearing the wort in the whirlpool, it may be pumped through the pipe heat exchanger where it is cooled down to approx. 20 °C and pumped further to the fermentation tank.
- Water that is used for the cooling of the wort may be instantly used for the next batch.



Brewwicks in action (brewing [video demonstration](#))



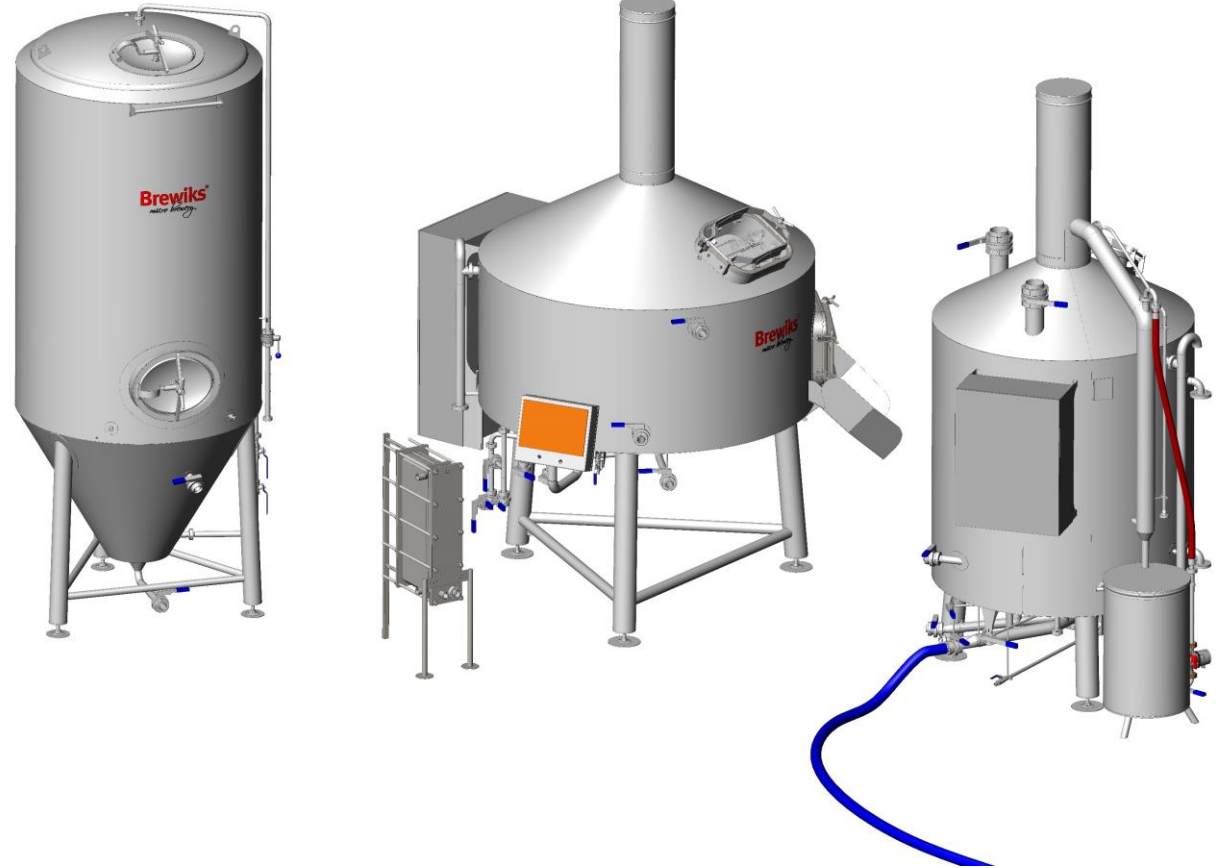
Brewing process

Cool water inlet

- To fill the mash tun, either cold water from the water preparation system or hot water from a hot water tank may be used.

Mashing

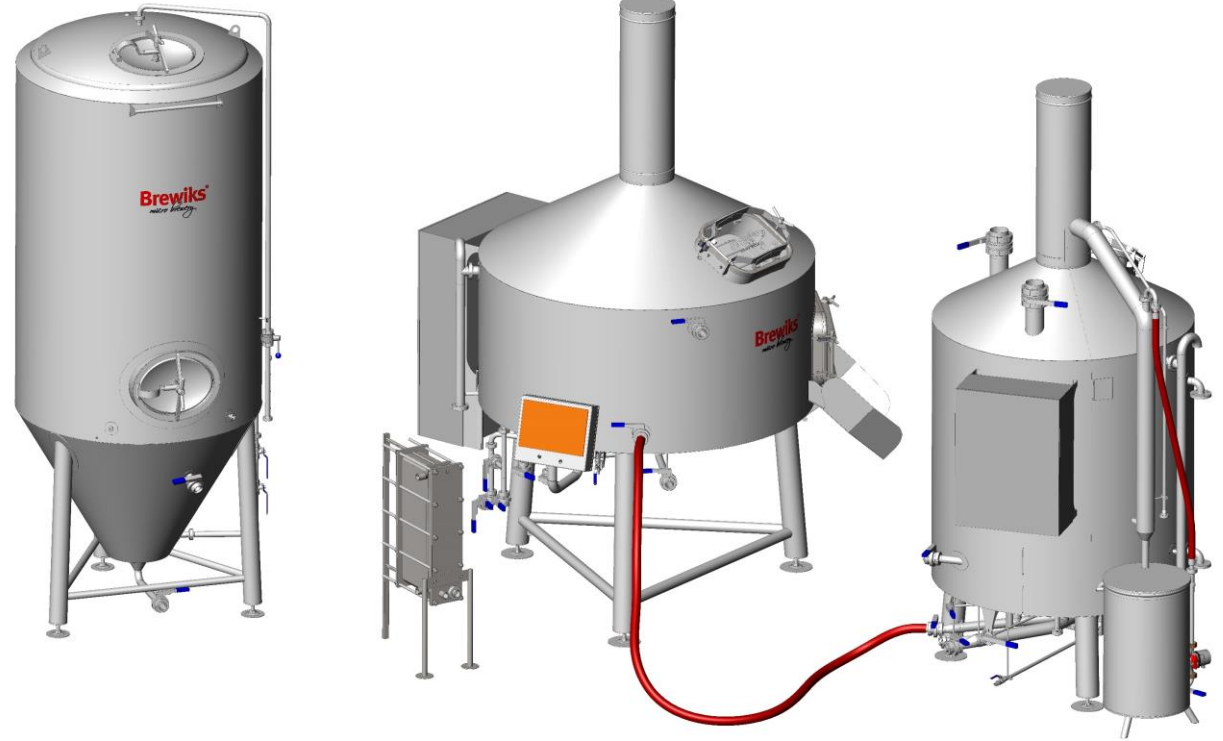
- Whole brewing process is controlled by industrial grade computer with 15,6" touchscreen controller.



Brewing process

Wort pumping

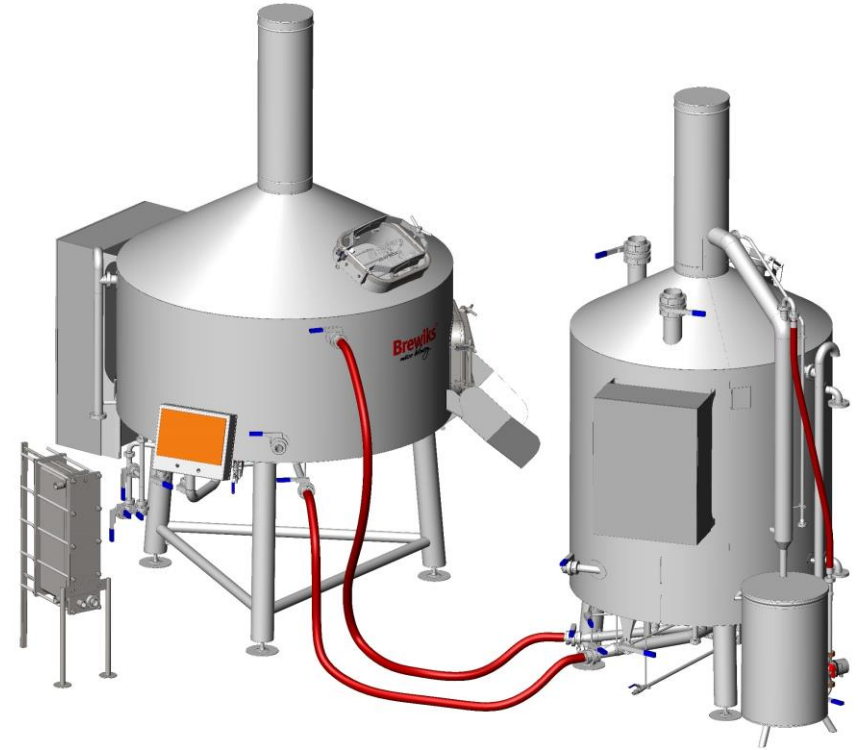
- After mashing is finished, wort is being pumped to the lauter tun.



Brewing process

Trouble wort pumping

- Smallest bits of malt that go through the perforation of the metal sieve, are being pumped back through the system and returned to the top of the pie.



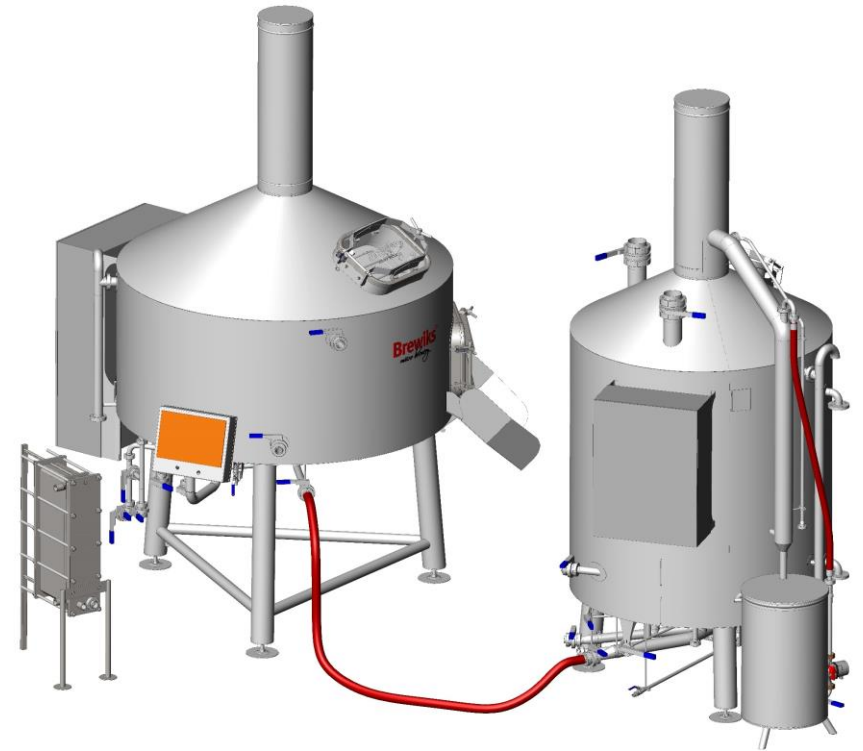
Brewing process

Lautering

- After the wort is clear enough, the recirculation is stopped and the wort is pumped back to the mash tun.

Wort boiling

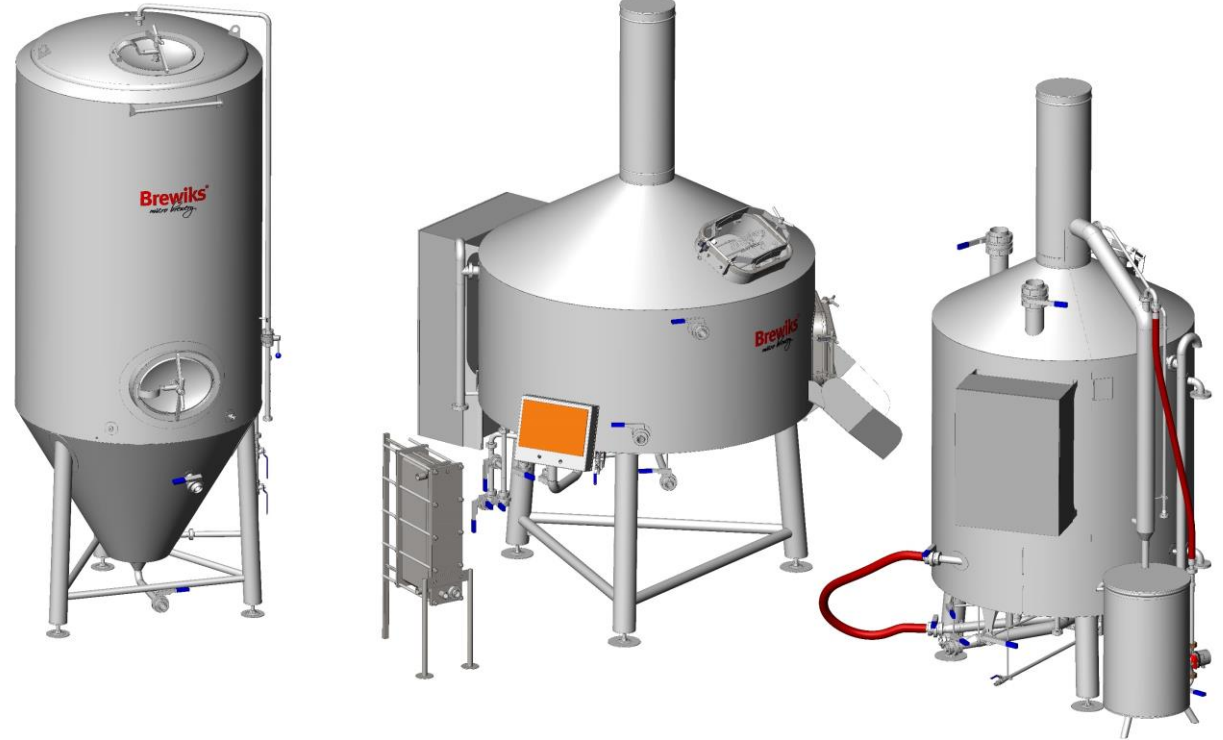
- Mash tun in the role of wort kettle boils the wort.



Brewing process

Whirlpool

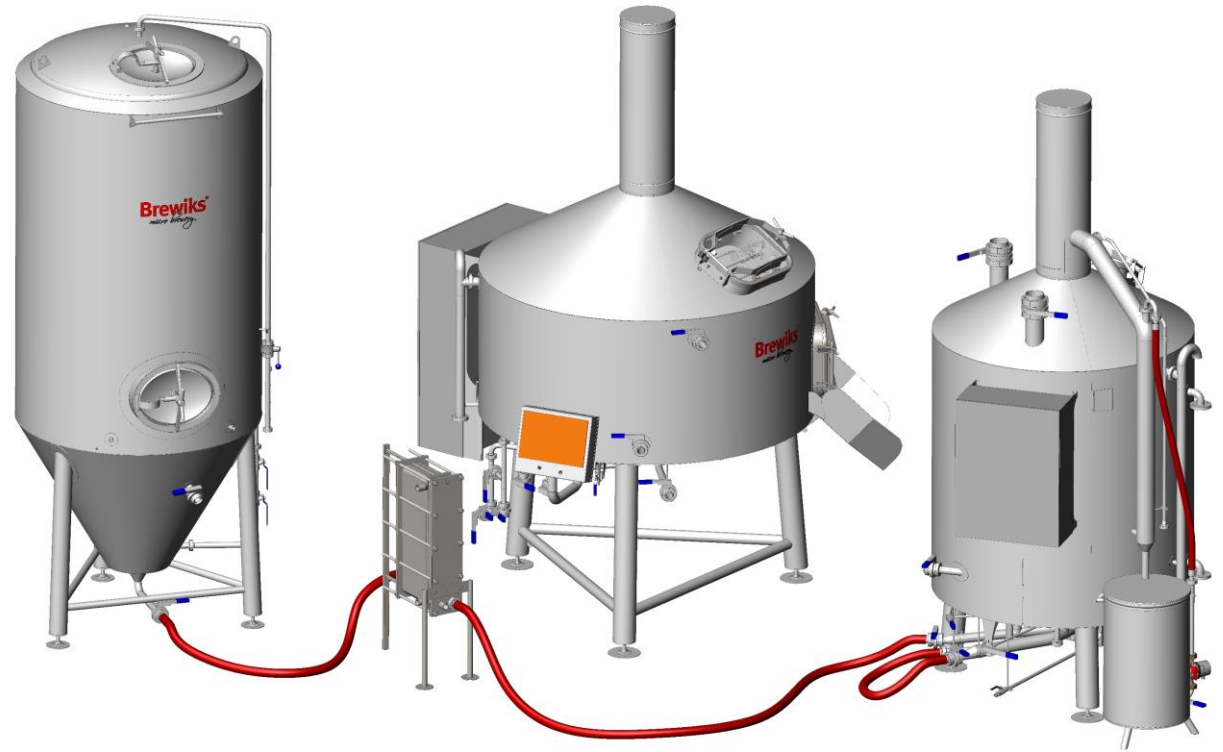
- Before cooling stage, the wort is cleared from hops and proteins by whirlpooling.

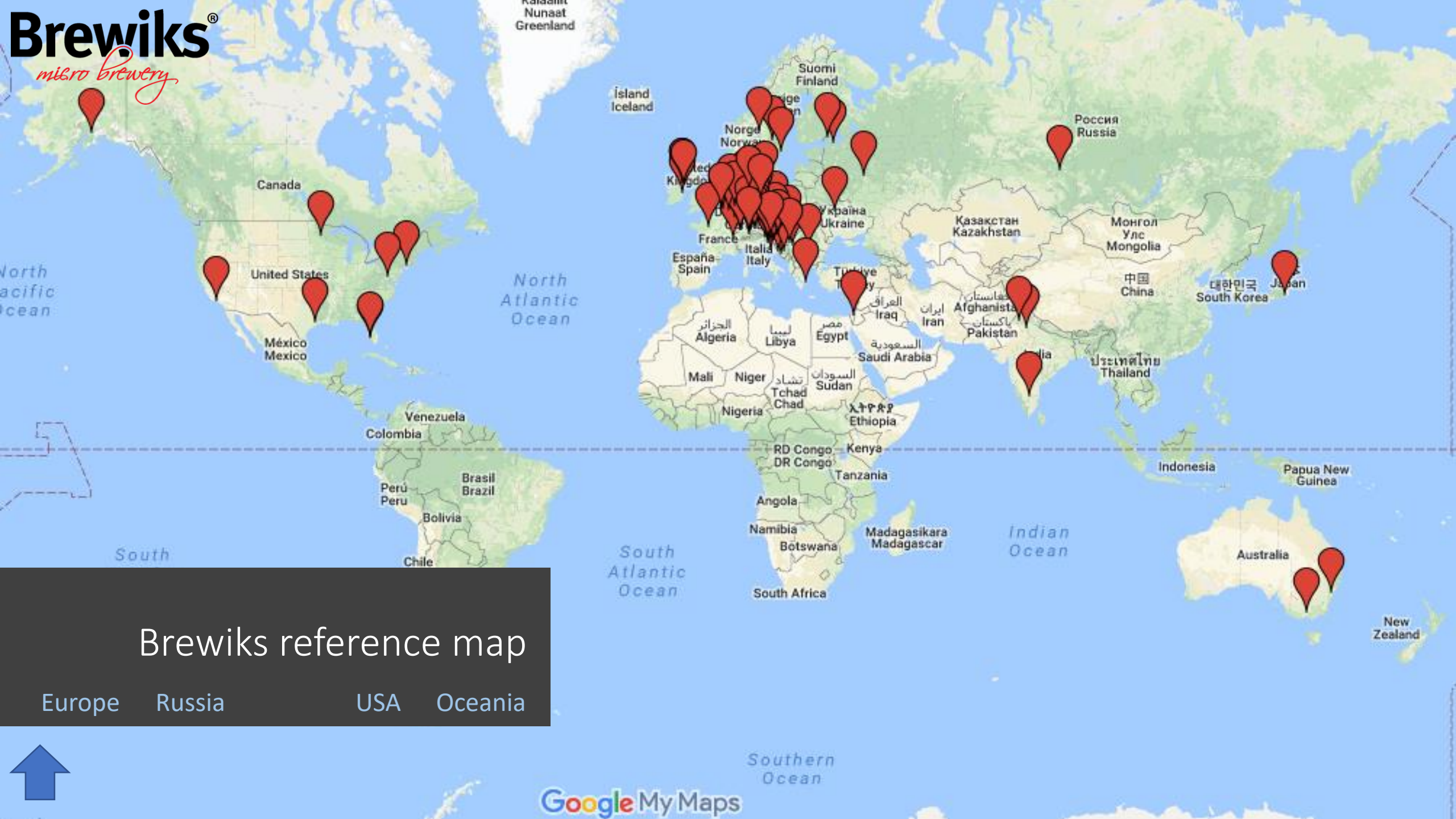


Brewing process

Wort cooling and fermentation

- After clearing the wort in the whirlpool, it is pumped through a two stage heat exchanger where it is cooled down to approx. 20 °C and pumped further to the fermentation tank.
- Water that is used for the cooling of the wort may be instantly used for the next batch.

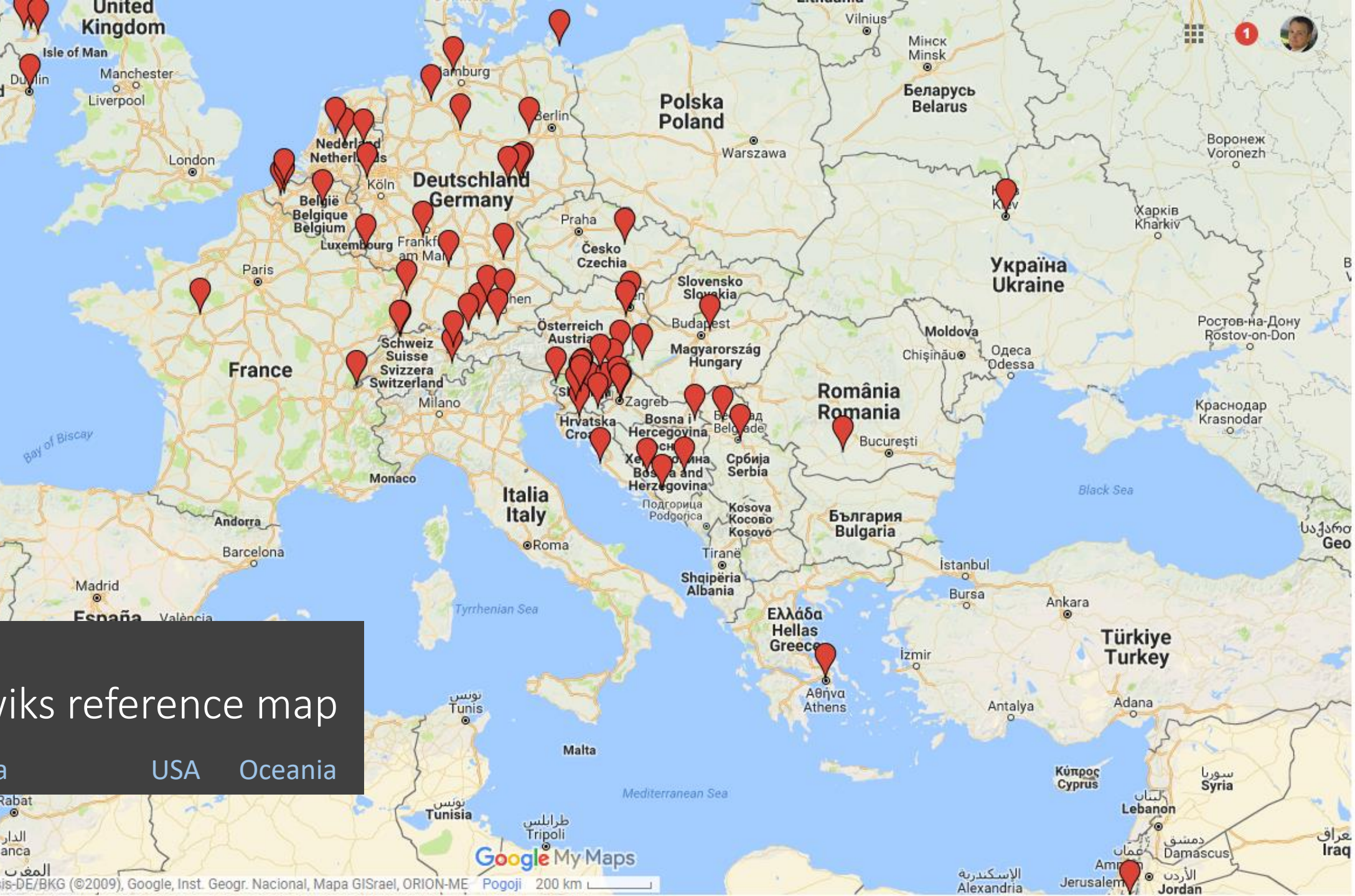




Brewiks reference map

Europe Russia USA Oceania





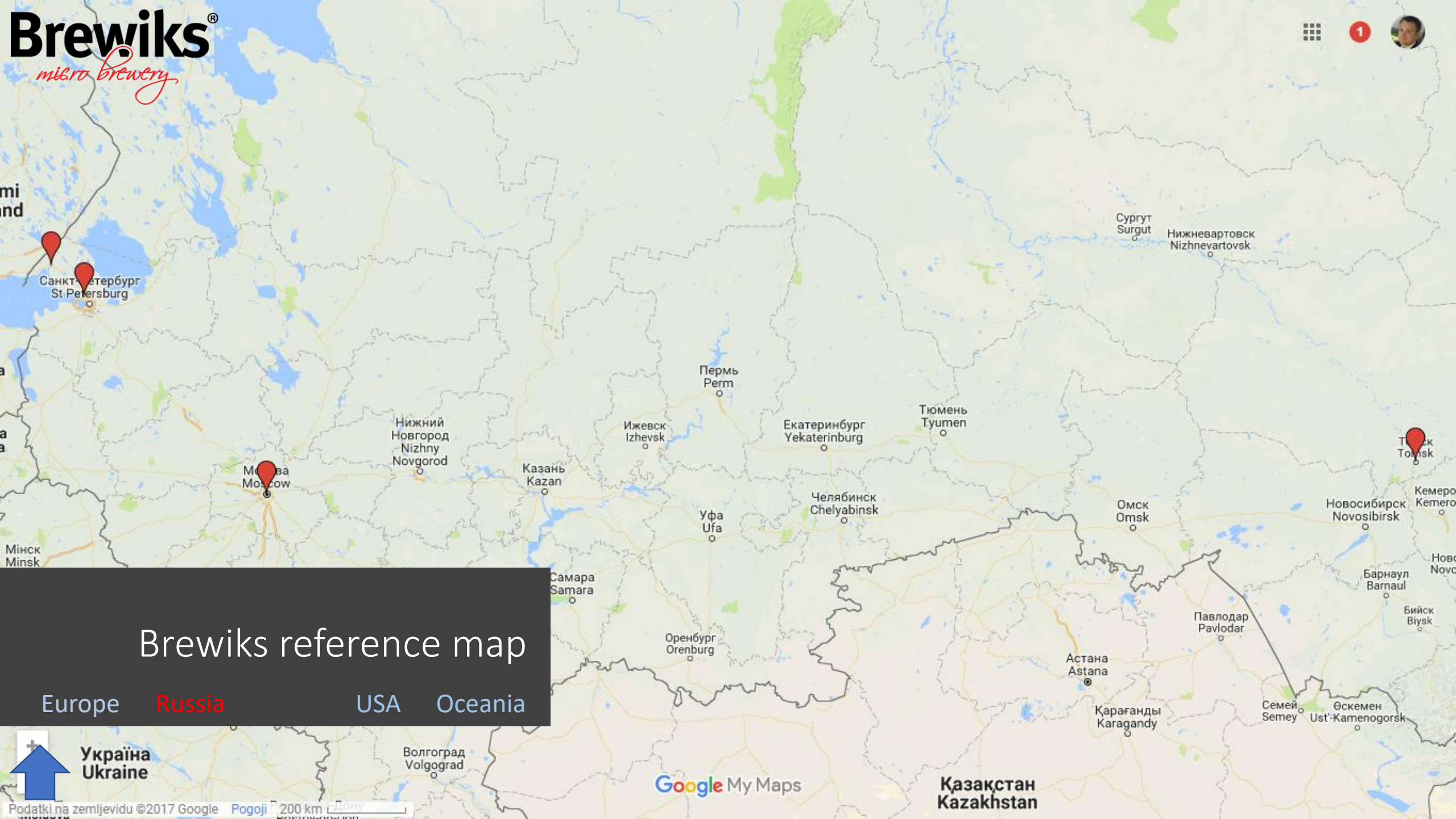
Brewiks reference map

Europe Russia USA Oceania



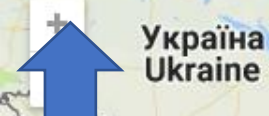


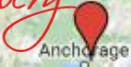
1



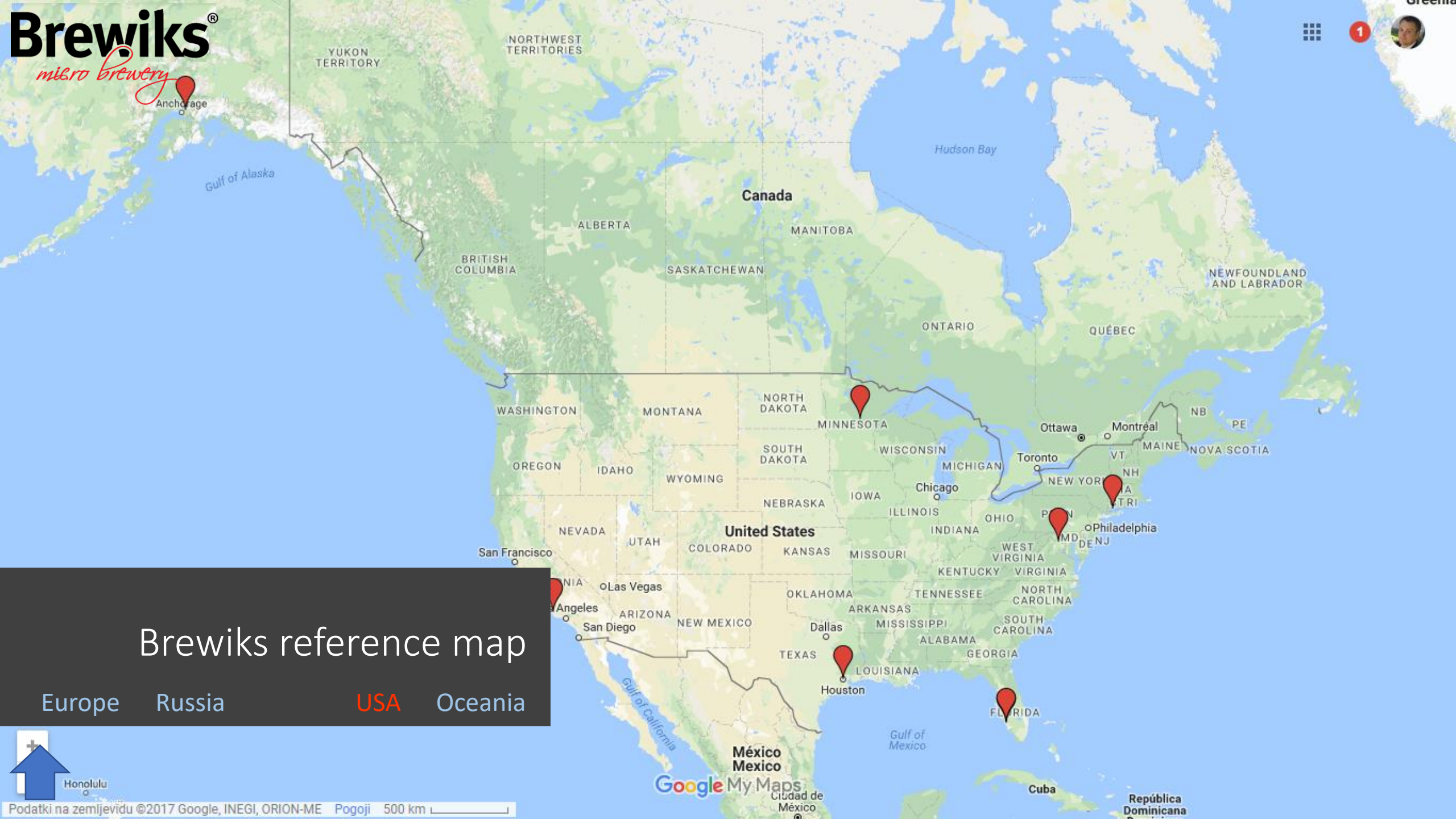
Brewiks reference map

Europe **Russia** USA Oceania



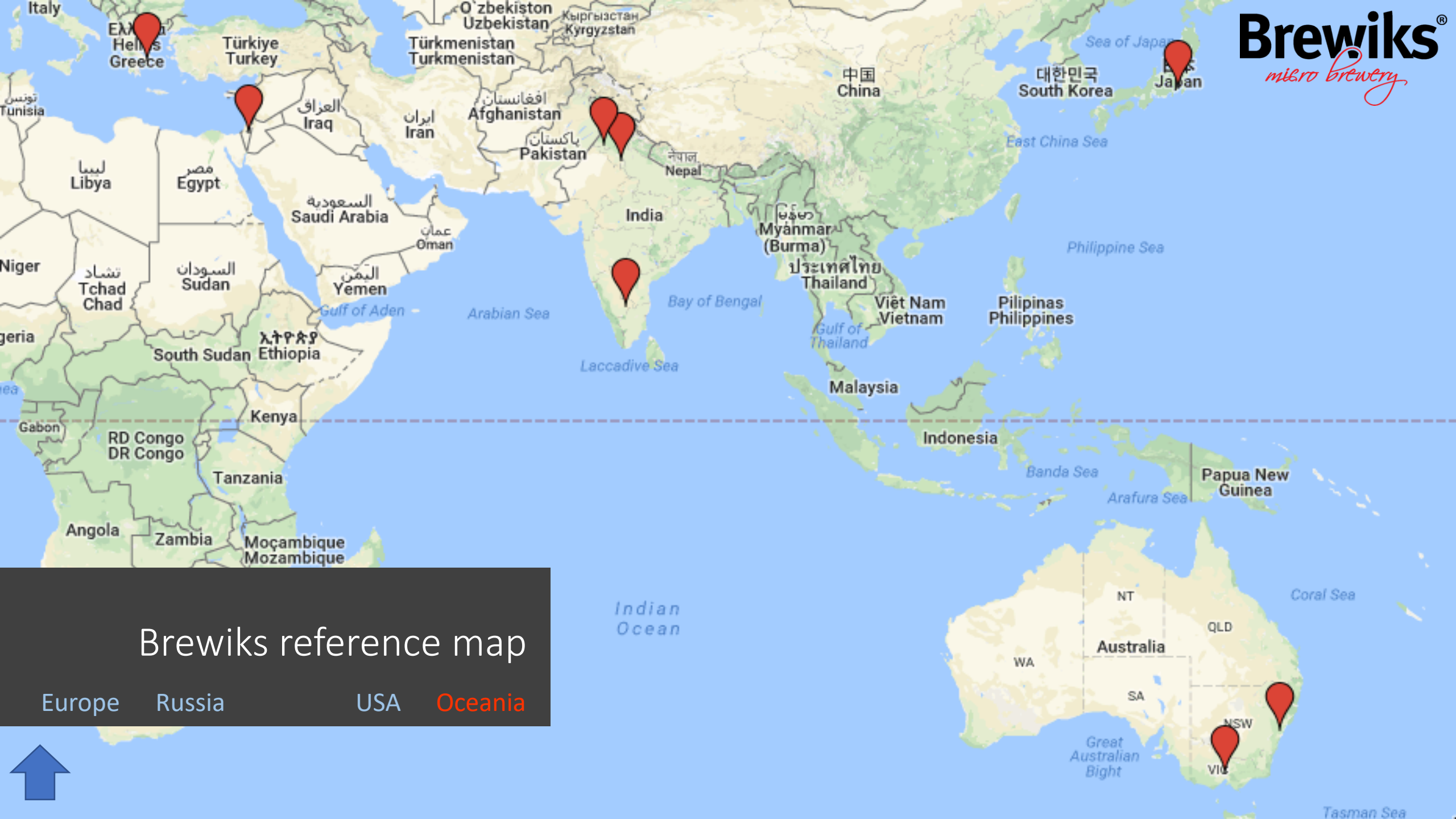


Anchorage



Brewiks reference map

Europe Russia **USA** Oceania



Brewiks reference map

Europe Russia USA Oceania

