

Brewiks price list 2022

GLOBAL PRICE LIST v.2022-1



“Make your own beer”

Valid from 1.2.2022

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Microbreweries Brewiks 200 – Brewiks 500

Brewiks microbreweries are designed as a bridge between home brewing and professional brewery. They are suitable for craft production, pubs, inns, hotels and everyone who wants to start brewing and producing their own beer.

The system is also great for existing breweries and educational institutes, where it can be used for the production and testing of new recipes, and for education of new technologists.

Average output is 230 – 580 l of high gravity wort (>1.100 original gravity) approximately every 6 hours depending on Brewiks model. Simple recipes with lower gravity can be finished much faster.

Ingredients are malt, hops, water and any extra components depending on recipe.

Brewiks microbreweries are made on a "plug and brew" principle. Unlike traditional systems, they do not require specialized installation and consist of two tunes on wheels, which play roles of a mash tun, filter tun, boiler and whirlpool.

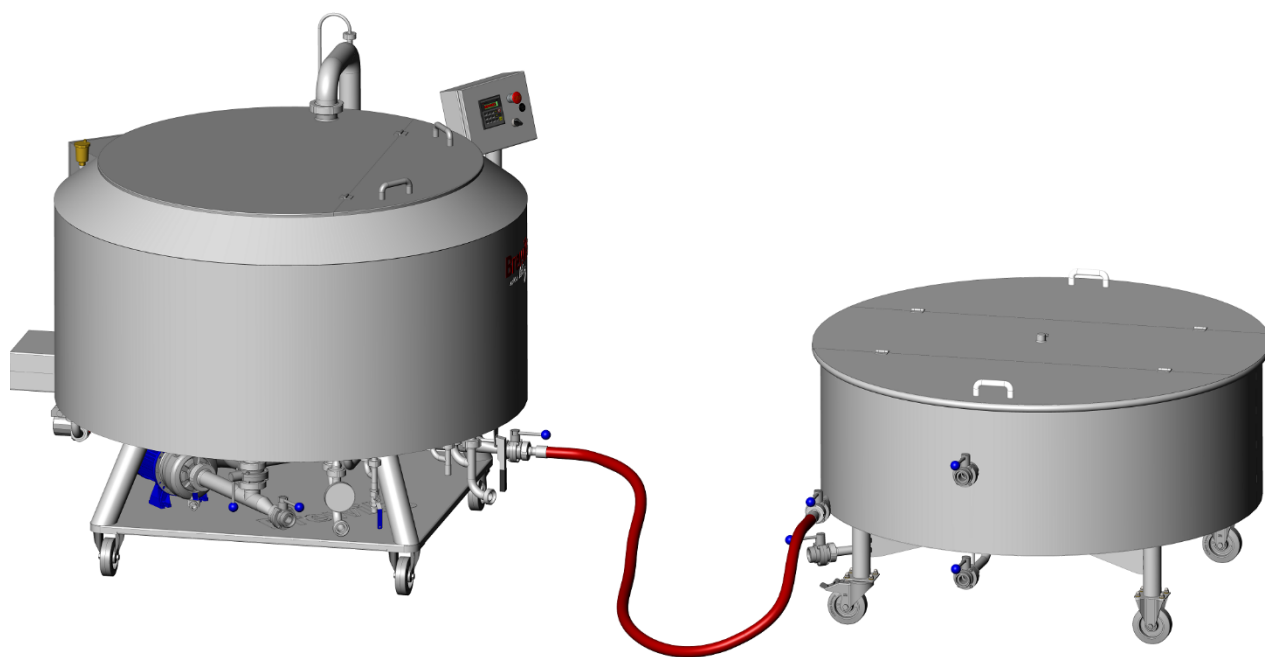
	Type / Description of goods	Brewiks 200	Brewiks 300	Brewiks 500
1	<p>Brewiks microbrewery is made of quality stainless steel AISI 304/316 and has CE certificate.</p> <p>MASH TUN</p> <ul style="list-style-type: none"> • Touchscreen controller 7" • Electrical installation • Electrical heaters 40 kW • Hygienic pump • Oil (Brewiks 200) or water heating system • Heat exchanger for heating sparging water • Pipe heat exchanger with hot water recuperation • Stone wool insulation • Valves and fittings • Stand on wheels • Condensing lid with silicon seal and drain tube <p>LAUTER TUN</p> <ul style="list-style-type: none"> • Whirlpool • Sparge nozzle • Valves and connections • Stand on wheels <p>Set of hygienic hoses 5 m, 3 m, 2 m, with hygienic fittings</p>	32.646,00 €	44.309,00 €	53.363,00 €
2	Connection to external hot water system	-	1.249,00 €	1.249,00 €
3	Demountable construction for standard door passage (tot. w=80 cm)	690,00 €	-	-
4	Copper cladding – ROSE edition*	Defined per order		

3 mm layer welded and polished over the basic inox construction. Price for the copper cladding vary depending on the copper price on the world market

Technical data for Brewiks 200 - 500

Description**	Brewiks 200	Brewiks 300	Brewiks 500
Weight of mash tun	250 kg	380 kg	550 kg
Dimensions of mash tun (LxWxH)	1,25m x 1,25m x 1,4m	1,4m x 1,4m x 1,5m	1,7m x 1,7m x 1,6m
Maximum volume of mash tun	290 l	430 l	730 l
Average malt quantity	75 kg	100 kg	190 kg
Standard connection power	18 kW	25 kW	40 kW
Weight of lauter tun	50 kg	70 kg	100 kg
Dimensions of lauter tun (LxWxH)	1,15m x 1,15m x 0,7m	1,25m x 1,25m x 0,9m	1,5m x 1,5m x 0,8m
Maximum volume of lauter tun	350 l	500 l	840 l

**Technical characteristics are for demonstrational purposes only, they can vary depending on model.



Mash tun
 Boiler
 Pasteurizer

Lauter tun
 Sparging
 Whirlpool

Brewiks PLUS upgrade of a production capacity in any brewery

When a brewery reaches the production limit of its existing Brewiks system, or any other original brewing system, or it wants to lower the expenses on working hours by shortening the brewing time, Brewiks PLUS comes as a natural solution for that and for the organic growth. In the combination with Brewiks systems, the production growth reaches from 50% to 100% without the increase of the working hours or power supply.

Results:

- Average increase of the production of Brewiks 300 up to 18.000 liters per month,
- Average increase of the production of Brewiks 500 up to 30.000 per month

Brewiks PLUS includes the basic functionalities of boiling kettle, whirlpool and can also be used for other purposes. It is equipped with its own computer controller and can be linked to the power cabinet of the main brewing system. Computer monitors the power of the main unit and restricts the load on the Brewiks PLUS heaters when the main heaters are on. If there is enough electrical power on the location, this function can be switched off and processes go even faster.

	Type / Description of goods	300 PLUS	500 PLUS
1	Brewiks PLUS is made of quality stainless steel AISI 304/316 and has CE certificate. TECHNICAL CHARACTERISTICS: <ul style="list-style-type: none"> • Working volume 470 or 730 l • 7" touchscreen controller • Electrical installation • Electrical heaters (21 kW, 36kW) • Water heating system • Hygienic pump • Stone wool insulation • Valves and connections • Stand on wheels FUNCTIONS: <ul style="list-style-type: none"> • Boiling kettle • Whirlpool • Hot water tank • Wort hold vessel • CIP vessel 	22.154,00 €	26.681,00 €
Optional equipment			
2	Condensing lid with a silicon seal and drain tube	858,00 €	858,00 €
3	Connection to external hot water system	1.249,00 €	1.249,00 €
4	Power regulation link to the main brewery	Defined per order	Defined per order
5	Set of hygienic hoses 3 m, 2 m, with hygienic fittings	540,00 €	540,00 €
6	Copper cladding – ROSE edition*	Defined per order	Defined per order

*3 mm layer welded and polished over the basic inox construction. Price for the copper cladding vary depending on the copper price on the world market

Technical data for Brewiks PLUS

Description***	PLUS 300 I	PLUS 730 I
Weight of the vessel	380 kg	550 kg
Dimensions of the vessel (LxWxH)	1,4m x 1,4m x 1,2m	1,7m x 1,7m x 1,6m
Maximum volume of the vessel	450 l	730 l
Standard connection power	25 kW	40 kW

***Technical characteristics are for demonstrational purposes only, they can vary depending on model.



Example of the Brewiks brewing system including Brewiks PLUS



Brewiks for pubs and restaurants

Brewiks PUB

Brewiks PUB edition for pubs and restaurants is available in two volumes: 300 PUB and 500 PUB, with manual valves like in standard production Brewiks models.

PUB models are installed on the stand with closed Mash tun.

Configuration is 3 + 1, with two vessels, and separate hot water tank included.

All vessels can be made in standard stainless steel or with additional 3mm layer of copper welded on.

Entire system has one electric input for 5 pin A63 power socket.

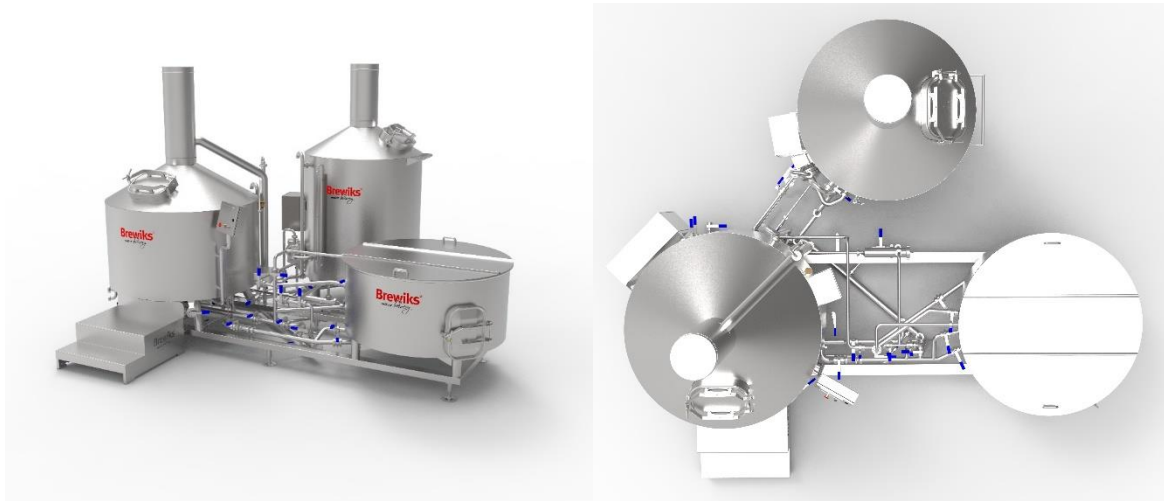
Bottom train outputs are connected to single outlet so there will be no spills on the floor of the pub/restaurant.

The system has a single cold-water inlet which is later divided to a system of tubes that lead to individual consumers.

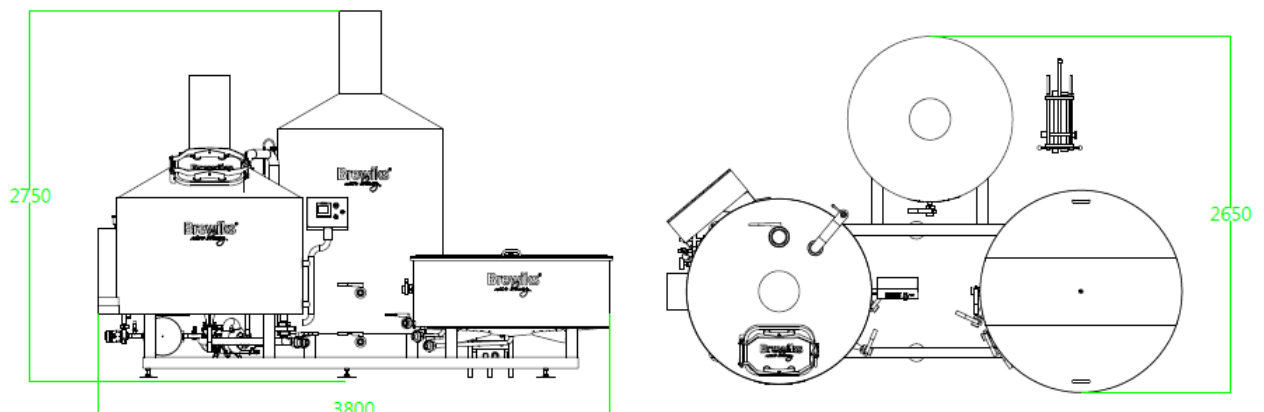
	Type / Description of goods	Brewiks 300 PUB	Brewiks 500 PUB
1	<p>Brewiks PUB is a 2-vessel system positioned on stainless steel platform.</p> <p>MASH TUN</p> <ul style="list-style-type: none"> • Touchscreen controller 7" • Electrical installation • Electrical heaters • Hygienic pump • Water heating system • Stone wool insulation • Valves and fittings • Two-stage plate heat exchanger • Condensing lid with silicon seal and a drain tube <p>LAUTER TUN</p> <ul style="list-style-type: none"> • Whirlpool • Sparge nozzle • Valves and fittings • Stand on wheels <p>HOT WATER TANK equipped with fittings, valves, electrics and water pump</p> <p>Brewiks microbrewery is made of quality stainless steel AISI 304/316 and has CE certificate.</p>	76.346,00 €	95.913,00 €
Optional equipment			
2	Third vessel (kettle/whirlpool)	33.475,00 €	39.700,00 €
3	Copper cladding – ROSE edition	Defined per order	

***3 mm layer welded and polished over the basic inox construction. Price for the copper cladding vary depending on the copper price on the world market**

Examples of different configurations of Brewiks pub edition



Dimensions of Brewiks 500 three vessel pub edition



Brewiks 500 PUB pro

Brewiks PUB PRO raises Brewpub brewing one step further with its 2+1 vessel automatic architecture.

Brewiks PUB PRO is operated with Brewiks HMI/workstation. Processes (mixing, pumping, cutting) are automatically controlled and the speed and efficiency of the hot phase are even higher due to automation and closed vessels.

Mash tun/boiler and lauter tun/whirlpool are mounted on the fixed stainless-steel stand, connected with stainless steel piping and pneumatic valves. Hot water tank is positioned separately so the entire set can be adopted to the floor plan of the pub as much as possible. Piping for the Hot Water Tank is produced per project.

The system has a single cold-water inlet which is later divided to a system of tubes that lead to individual consumers. Bottom train outputs are connected to single outlet so there will be no spills on the floor of the pub/restaurant.

Entire system has one electric input for 5 pin A63 power socket.



Technical data for Brewiks PUB pro

Description*	Brewiks 500 PUB pro
Weight the system	1.900 kg
Dimensions (LxWxH)	2,7 m x 3,8 m x 2,8 m
Maximum volume of mash tun	760 l
Maximum volume of lauter tun	840 l
Average malt quantity	190 kg
Power of heaters	24/36 kW

*Technical characteristics are for demonstrational purposes only. They can vary depending on model.

Brewhouse

- Production of 620 Liter cold wort
- 1 x Mash tun / Wort Kettle / Whirlpool insulated, Brewiks patent mixing system
- 1 x Lauter tun, insulated, with racking and spent grains removal
- All vessels are mounted on stainless steel frame.
- All pumps, pneumatic valves and flaps included
- Brewhouse hard piping with main drain connection
- Steam condenser

Sensors

- Empty level mash tun kettle
- Empty level lauter tun
- Level indicator hot water tank
- Flow sensor / counter hot water
- Flow sensor / counter lauter wort
- Level indicator mash tun kettle
- Temperature probe wort cooling
- Lauter regulation valve
- Lauter tun pipe level gauge

Brewhouse controller and switch cabinet

- Automatic control of Brewhouse, hot water tank and fermenting and storage tanks.
- Remote access, touch panel, fully automated
- 12" touch display
- User HMI
- Recipe management
- Alarming
- SIEMENS Hardware

Wort cooling

- One stage pipe heat exchanger built in the mash tun wall
- insulated from hot part
- Including temperature probe and regulation.

Hot water tank

- Electrical heated 1000 liter hot water tank
- insulated
- water pump
- flow meter

Hoses and Accessories

- beer hose for cold wort transfer
- gasket kit
- sight glass
- all armatures, valves

TOTAL BREWIKS 500 PUB pro price: 312.960,00 EUR.

Brewiks 1.000

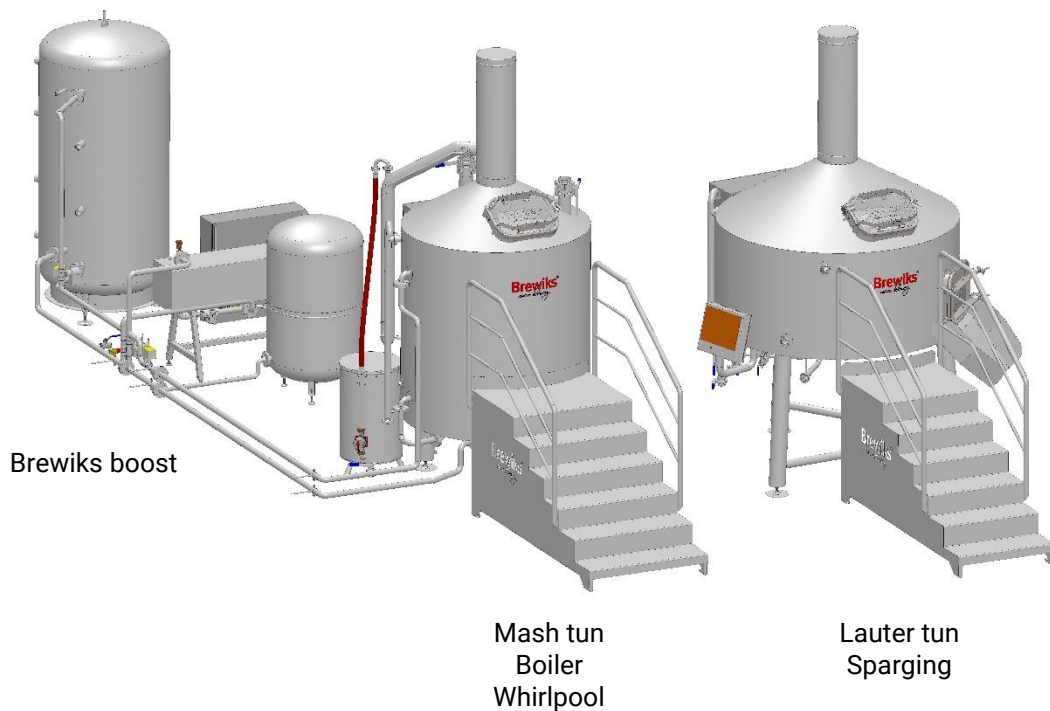
Distinctive feature of Brewiks 1.000 is the modular construction. It can be sequentially upgraded from 2 (basic configuration) up to 5 vessels and a Hot water tank.

The productivity of Brewiks 1000 per 18 hour working day grows as follows:

- 2 vessel system allows to produce 2 or 3 batches (2.400 – 3.600 l) of high gravity wort;
- 3 vessel – up to 4 batches (4.800 l) of high gravity wort;
- 4 vessel – up to 5 batches (6.000 l) of high gravity wort;
- 5 vessel – up to 7 batches (8.400 l) of high gravity wort.

Actual amount of batches depends on recipe. Batches per 18 h work day are calculated for wort original gravity >1.100 (more than 11% of alcohol in the finished beer). Simple recipes with lower gravity can be finished much faster.

Brewiks 1000 is fully equipped and ready to use in the range of two – three days after it is erected on site.



	Type / Description of goods	Price
1	<p>Brewiks 1000 brewery is made of quality stainless steel AISI 304/316 and has CE certificate.</p> <p>Working volume of the brewery is 1600 L (2 – vessel system).</p> <p>VESSEL 1:</p> <ul style="list-style-type: none"> • mash tun • whirlpool • boiling kettle <p>VESSEL 2:</p> <ul style="list-style-type: none"> • lauter tun <p>TECHNICAL CHARACTERISTICS:</p> <ul style="list-style-type: none"> • 15,6" touchscreen controller • Electrical installation • Connection for external heating system • Hygienic pump • Condensing system • Stone wool insulation • Valves and connections <p>Set of hygienic hoses 10 m, 5 m, 3 m, 2 m, with hygienic fittings</p>	109.810,00 €
Additional equipment:		
2	Mash tun	49.719,00 €
3	Whirlpool	24.860,00 €
4	Wort hold vessel	17.696,00 €
5	"Brewiks boost" heating system, 40 kW, 400 V, 63 A	36.234,00 €
6	"Brewiks boost" heating system, 60 kW, 400 V, 63 A	41.850,00 €
7	Two-stage plate heat exchanger	8.258,00 €
8	Mash-in system	14.157,00 €
9	Mash-in system PRO	27.225,00 €
10	Stand platform for mash tun	4.713,00 €
11	Stand platform for lauter tun	4.311,00 €
12	Automation, 1 st stage	66.000,00 €

Fermentation and storage tanks

All tanks are equipped with valves, fittings, and electronics, and preset for immediate operation. Only forklift is needed to set them on spot.

Simple uninsulated non-pressurized, closed cylindroconical tanks

Type	Total volume	Volume to CIP ball	Price
SCT 25	255 l	210 l	3.711,00 €
SCT 25k*	255 l	210 l	4.218,00 €
SCT 30	353 l	310 l	3.865,00 €
SCT30k*	353 l	310 l	4.403,00 €
SCT 50	620 l	540 l	4.325,00 €
SCT 50k*	620 l	540 l	4.959,00 €
SCT 60	740 l	690 l	4.939,00 €
SCT 60k*	740 l	690 l	5.699,00 €
SCT 80	1040 l	930 l	8.664,00 €
SCT 100	1.300 l	1.200 l	8.843,00 €
SCT 125	1.625 l	1.500 l	13.303,00 €
SCT 150	2.130 l	2.015 l	13.905,00 €



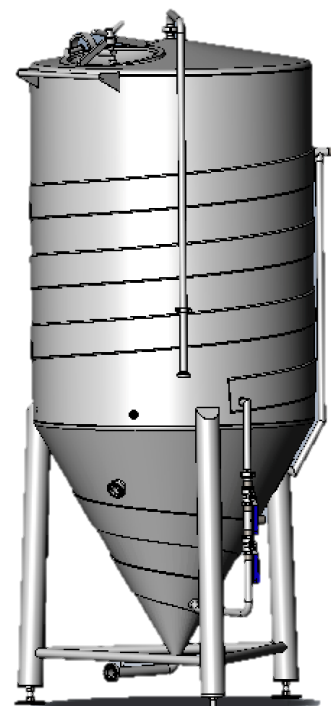
SCT 25 – SCT 60

*k stands for cooled conus. This option must be specifically noted in the order.

Short description of the basic equipment:

Tanks are fully made of quality stainless steel AISI 304 SB /316 SB and are equipped with:

- Laser cut and welded cooling stripe cylindrical and conical part for cooling with cold water or glycol;
- Lid with a manhole cover with clamp closing up to 0,5 bar pressure on top;
- Fitting for an air lock or CIP ball on top;
- Two butterfly valves;
- Sampling tap;
- Temperature regulator
- Magnetic valve for temperature regulation
- Power distribution cabinet
- Electric wiring.



SCT 80 – SCT 150

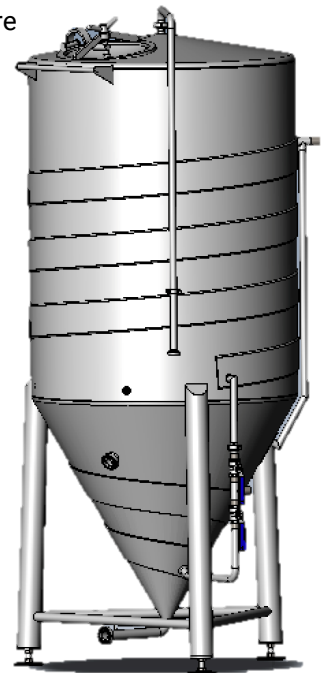
Uninsulated pressurized cylindroconical tanks

Type	Total volume	Volume to CIP ball	Price
UCT 25	340 l	310 l	7.660,00 €
UCT 30	410 l	370 l	8.188,00 €
UCT 50	640 l	615 l	8.485,00 €
UCT 60	780	720 l	10.391,00 €
UCT 80	1.040 l	930 l	10.873,00 €
UCT 100	1.300 l	1.200 l	11.363,00 €
UCT 125	1.650 l	1.550 l	12.104,00 €
UCT 150	2.130 l	2.015 l	12.615,00 €
UCT 185	2.400 l	2.330 l	15.466,00 €
UCT 200	2.700 l	2.550 l	15.466,00 €

Short description:

Tanks are fully made of two layered quality stainless steel AISI 304/316 and are equipped with:

- Manhole on top which may be made of steel or glass;
- Working pressure 3 Bar, liquid state;
- Cooling is done through stripes on cylindrical and on conical part (UCT 100 and larger – individually). This technology is used in pharmaceutical equipment. This kind of cooling increases efficiency up to 5 times comparing to standard double wall bubble jacket solution and assures better temperature regulation insulation;
- CIP spray ball;
- 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.
- Power cabinet.



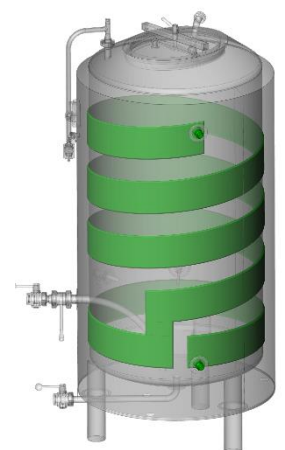
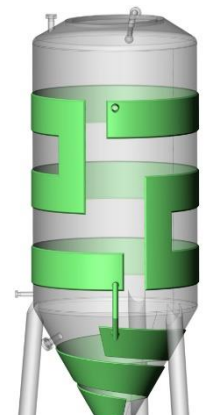
Cylindroconical tanks and Bright Beer Tanks

Type	Total volume	Volume to CIP ball	Price CCT	Price BBT
CCT/BBT 25	340 / 330 l	310 / 280 l	9.873,00 €	9.248,00 €
CCT/BBT 30	410 / 380 l	370 / 360 l	10.606,00 €	9.981,00 €
CCT/BBT 50	650 / 640 l	615 / 590 l	11.020,00 €	10.395,00 €
CCT/BBT60	780 / 720 l	720/690 l	13.666,00 €	13.041,00 €
CCT/BBT 80	1040 / 980 l	930 / 870 l	14.335,00 €	13.710,00 €
CCT/BBT 100	1.300 / 1.200 l	1.200 / 1.020 l	15.015,00 €	14.390,00 €
CCT/BBT 125	1.650 /1.550 l	1.550 / 1.370 l	16.045,00 €	15.420,00 €
CCT/BBT 150	2.180 / 1.890 l	2.015 / 1.730 l	16.755,00 €	16.130,00 €
CCT 185	2.400 l	2.330 l	19.465,00 €	-
CCT/BBT 200	2.600 / 2.390 l	2.550 / 2.290 l	19.465,00 €	18.840,00 €
CCT/BBT 400	5.200 / 4.800 l	5.000 / 4.320 l	23.686,00 €	23.061,00 €
CCT/BBT 700	9.100 / 8.400 l	8.550 / 8.060 l	30.691,00 €	30.066,00 €
CCT/BBT 900	11.700 / 10.800 l	10.800 / 10.370 l	36.183,00 €	35.558,00 €

Short description:

Tanks are made of three-layered quality stainless steel AISI 304/316 and are equipped with:

- Manhole on top which may be made of steel or glass;
- Working pressure 3 Bar, liquid state;
- Stone wool insulation;
- Cooling is done through stripes on cylindrical and on conical part (CCT 100 and larger – individually). This technology is used in pharmaceutical equipment. This kind of cooling increases efficiency up to 5 times comparing to standard double wall bubble jacket solution and assures better temperature regulation insulation;
- CIP spray ball;
- 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;
- Power cabinet.



Hot water tanks

Type	Total volume	Volume to CIP ball	Price HWT	Price CWT
HWT/CWT 50	640 l	590 l	11.486,00 €	8.983,00 €
HWT/CWT 100	1.200 l	1.020 l	15.483,00 €	12.180,00 €
HWT/CWT 125	1550 l	1.400 l	16.513,00 €	13.004,00 €
HWT/CWT 150	1.890 l	1.730 l	17.221,00 €	13.571,00 €
HWT/CWT 200	2.390 l	2.290 l	21.181,00 €	16.739,00 €
HWT/CWT300	3.600	3.470 l	20.900,00 €	16.514,00 €
HWT/CWT 600	6.800 l	6.600 l	31.404,00 €	19.349,00 €

Short description:

Tanks are fully made of two layered quality stainless steel AISI 304/316 and are equipped with:

- Manhole on top from stainless steel;
- Stone wool insulation;
- CIP spray ball;
- Two butterfly valves;
- Temperature sensor,
- Temperature regulator,
- Electrical heating element for HWT,
- Overflow pipe,
- Pump.



ACCESSORIES

Type	Price
Manhole on cylinder	1.251,00 €
Manhole on top 3 bar, PED (needed for PED certificate)	1.251,00 €
Round manhole with DN 100 port on top	1.251,00 €
Level meter	561,00 €
Decanter tube 25 - 50	630,00 €
Decanter tube 100 - 200	788,00 €
Stainless hop strainer	579,00 €
CO2 candle with porous stone for carbonization	552,00 €
H. Q. yeast propagator 200 l, pressurized, with aeration	12.000,00 €
H. Q. yeast propagator 500 l, advanced with aeration, mixing, heating, cooling? PLC controlled	14.987,00 €
Manual CIP system 2*270 l, with heating, temperature controller, silicon seal	9.900,00 €
PED certificate	1.650,00 €

General sales terms:

- Standard production time:** 3 - 4 months (Brewiks 200 – Brewiks 500) and 6 months (Brewiks 1000) after down payment is received.
- Parity:** EXW Kanižarica, SLO, standard packing and loading on truck. Packaging in boxes should be calculated additionally.
- Payment terms:** As per agreement.
- Warranty:** 2 years on electromechanical parts, 7 years on steel.