

# CRIVELLER GROUP



## **15 BBL BREWHOUSE**

**Two vessel system made in stainless steel (3 or 4 vessel available)**

**304 / #4, 2B, brushed, satin or copper finish**

**All welds are ground smooth and passivated inside and brushed and passivated outside**

**This brewhouse consists of:**

**Mash Lauter Tun – 15 bbl  
Brew Kettle / Whirlpool – 15 bbl + head space  
(hot/cold liquor tank optional)**

## B) BREW HOUSE

Our brew houses are not only very attractive, but also very user friendly - valves and controls are placed in accessible, convenient locations. Reliability and energy efficiency are built into every system by employing only high quality components in every area.

All our welds are performed using TIG argon gas supported technique. This better dissipated the heating factor. Internal welds are ground smooth and pit free, cleaned and passivated. External welds are cleaned and passivated.

**The Brew House consists of the following components:**

**B.1 Brew Kettle/Whirlpool**

**B.2 Mash Lauter Tun**

**B.3 Platform, Valves, Tubing, Pumps, Grant, Heat Exchanger and Control Panels**

### B.1) BREW KETTLE/WHIRLPOOL

**Total capacity: 15 bbl + head space for boiling**

**Technical Characteristics:**

- Total height: 2367 mm (7' 9 1/4")
- Internal Diameter: 1500 mm (4' 11")
- Outside Diameter: 1602 mm (5' 3")
- Material: 304 stainless steel shell, 2B finish, 2.5 mm thick
- Conical top sloped at 27° complete with manway, 400 mm diameter (16")
- Conical bottom sloped at 6°, 2.5 mm thick
- Side wall and Bottom: stainless steel clad, 1.5" mm thick
- High density insulation, 2"
- Steam dimpled jacket, 500 mm H (20"), positioned on the side and bottom of kettle
- Stainless steel adjustable legs for tank levelling
- Total discharge 3", complete with valve
- Off-set wort outlet, 2", complete with valve
- Tangential wort inlet, 1.5" x 1", to create whirlpool effect for trub separation
- CIP spray ball on 1.5" inlet
- Thermowell for probe positioning
- Water inlet, 1.5"
- Exhaust outlet, 6"
- Supplied with dipstick and ladle

## B.2) MASH LAUTER TUN

**Nominal capacity: 15 bbl**

**Technical Characteristics:**

- Total height: 2481 mm (9' 1")
- Internal Diameter: 1600 mm (5' 3")
- Outside Diameter: 1702 mm (5' 7")
- Design capacity: grain bed of 10"-14" for optimum extraction
- Material: 304 stainless steel shell, 2B finish, 2.5 mm thick
- Conical top sloped at 27° complete with manway
- Conical bottom sloped at 9°, 2.5 mm thick
- Side wall: stainless steel clad, 1.5" mm thick
- High density insulation, 2"
- Stainless steel adjustable legs for tank levelling
- Steam dimpled jacket positioned on side of lauter tun
- Total discharge 3" complete with valve
- Thermowell for probe positioning
- Vorlauf re-entry port, 1.5", positioned at 150°
- Two (2) equidistant outlets culminating in the gooseneck manifold
- Gooseneck assembly to prevent vacuum conditions
- Manometer for reading screen pressure differential
- Sparge arm
- 0.7 mm laser cut screen, constructed in sections for easy removal
- Side manway, rectangular outside opening, for the discharge of the spent grain
- CIP cleaning on 1.5" inlet
- 2" double elbow exhaust vent

### B.3) PLATFORM, VALVES, TUBING, PUMPS, GRANT, HEAT EXCHANGER & PANELS

#### **Technical Characteristics:**

- Platform positioned between BK/WH and MLT
- Non-slip walking surface c/w ladder and railing
- Valves are sanitary, butterfly, manually operated type
- H<sub>2</sub>O mixing station with thermometer in central location
- H<sub>2</sub>O outlet, 1.5" tri-clamp
- 0.75 hp mash pump, sanitary, open impeller, 1750 RPM
- 1.5 hp wort pump, sanitary, open impeller, 3600 RPM
- Self-standing open grant
- Heat exchanger to be sized according to local conditions
- Heat exchanger outlet with O<sub>2</sub> stone, sight glass and thermometer
- Control panels contain pump controls, digital temperature for BK/W and MLT, and all brew house accessories
- **All valves and tubing throughout brewing system are included**
- **All hard piping throughout brew house included**

#### **OPTIONAL:**

##### **Rake System**

- Heavy duty system, all in stainless steel
- Consists of a series of horizontal and vertical blades to cut the grain bed
- Variable rotation speed (mechanical speed adjustment)
- **All hardware and electrical included**
- **Hot/cold liquor tanks available**