



## When quality comes first

Solutions for craft brewers





# Tradition and innovation

Craft brewing is a unique combination of tradition, passion and innovation. Firmly rooted in centuries-old techniques, brewers around the world continue to explore new flavors and create novel interpretations of classic recipes.

At Alfa Laval we have a long history of supplying process equipment to both small local producers and global breweries. We help you realize your visions with solutions that bring out the best in your beer and brewery. We listen to your needs and support you with all our experience and process know-how to maximize product quality, reduce your environmental impact and optimize production.

We always commit 100% to our performance guarantees. Our global service organisation covers more than 100 countries, and is always ready to assist when you need us.

We would gladly discuss the possibilities in your brewery and show you how we can help you reach your goals. Please contact us at [craft@alfalaval.com](mailto:craft@alfalaval.com) to set up a first meeting. Cheers.

# Trusted solutions

## INGREDIENTS

Malts and hops



Water



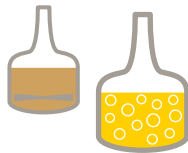
1

Yeast



## BREWING

Wort preparation



1

Whirlpool



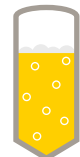
2

Wort cooling and aeration



## COLD BLOCK

Fermentation and maturation



4

Yeast management



3

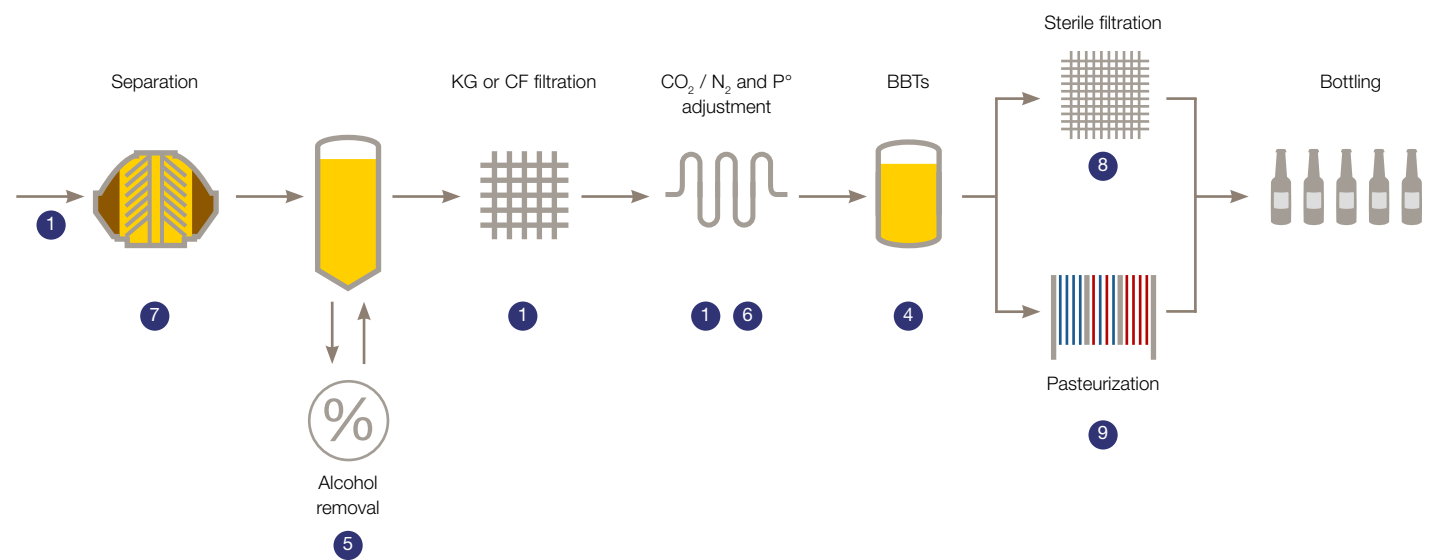
Dry hopping



Each brewery is unique. And so is each brew master. That is why we don't offer any one-size-fits-all, out-of-the-box solutions. Before making any suggestions we always listen carefully to your requirements, goals and ambitions – and preferably have a taste or two of your beers.



PACKAGING



Alfa Laval solutions for craft breweries

- |                                      |                                      |
|--------------------------------------|--------------------------------------|
| 1 Aldox Mini                         | 6 Carboset Mini                      |
| 2 IWS (Intelligent Whirlpool System) | 7 Centrifugal separators             |
| 3 3-in-1 Yeast Propagation Module    | 8 BSF Mini (Beer Sterile Filtration) |
| 4 Iso-Mix Mini                       | 9 Flexitherm Mini                    |
| 5 Lowal de-alcoholizer               |                                      |

See next spread for product information

1



### Aldox Mini

Module for producing high-quality deaerated water for breweries. Use deaerated water in your brewing process to:

- Maximize beer flavor stability and shelf life.
- Increase yield by pushing out all beer lines.
- Adjust/correct the final beer Plato.

**Dimensions (LxWxH):**

1,700 x 850 x 6,200 mm  
(67 x 33½ x 244 in.)

**Capacity:** 10-40 hl/h (4.4-17.6 gpm)

**O<sub>2</sub> in water:** 10-20 ppb

2



### IWS (Intelligent Whirlpool System)

Whirlpool optimization system where trub is dried in a decanter centrifuge. The system cuts energy and water consumption, minimizes fouling/clogging in the wort cooler, reduces the amount of trub in fermenters and cuts whirlpool time. Higher hop utilization from counter-current flushing of solids in the decanter. Suitable for brew sizes larger than 50 hl (43 bbl).

**Dimensions (LxWxH):**

Decanter – 2150 x 580 x 890 mm  
(84¾ x 23 x 35 in.)

Module – 1600 x 1220 x 2250 mm  
(63 x 48 x 88½ in.)

**Wort recovery:** 99% of present losses

**Time savings:** 10-20% shorter whirlpool time

3



### 3-in-1 Yeast Propagation Module

Yeast handling system that lets you rehydrate, propagate, store and re-use yeast strains. The system is based on our extensive experience from yeast management and can be fully tailored to your needs.

**Dimensions (LxWxH):**

2,000 x 2,000 x 3,100 mm  
(78¾ x 78¾ x 122 in.)

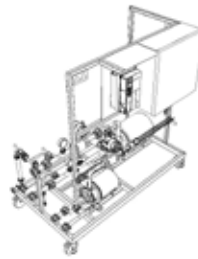
**Yeast concentration:**

100-150 Mcells/ml

**Propagation time:** 48-96 hrs

**Batch sizes:** from 5 hl (4.3 bbl)

4



### Iso-Mix Mini

Rotary jet mixer for fermentation tanks or fast blending of liquid, powder and gas.

- Improves tank homogenization.
- Ideal for adjustment in BBT or soft drink preparation.
- Mobile unit that can be moved between tanks.

**Dimensions (LxWxH):**

2,000 x 1,050 x 2,000 mm  
(78¾ x 41½ x 78¾ in.)

**Process time:** 2 hours for 50 hl (43 bbl) soda batch. Up to 40% faster fermentation.

5



### Lowal de-alcoholizer

Module for dealcoholization of beer and generation of reverse osmosis (RO) water.

- Removes alcohol and water from your beer with a minimum loss of flavors.
- Make low-alcohol beer (below 0.5% v/v) with ease.
- Cold process.
- Suitable for RO water generation, so you get full control of your brewing water.

**Dimensions (LxWxH):**

3,000 x 2,000 x 2,000 mm  
(118 x 78¾ x 78¾ in.)

**Production capacity (final alc. v/v**

**<0.5%):** 5 hl (4.3 bbl) in 6 hrs

15 hl (12.8 bbl) in 18hrs

**Batch sizes:** 5/20/40 hl (4.3/17/34 bbl)

6



### Carboset Mini

Automatic inline carbonation module for precise CO<sub>2</sub> injection in your beers.

- Equalizes CO<sub>2</sub> concentration in your batches.
- N<sub>2</sub> available on request.
- Efficient, sanitary system that is easy to clean.
- Carboblend option: adjust your alcohol/Plato content with deaerated water.
- Store several recipes in the unit with individual settings for different beers.

**Dimensions (LxWxH):**

1,600 x 500 x 2,000 mm  
(63 x 19¾ x 78¾ in.)

**Flow rate:** 5-30 hl/h (2.2-13.2 gpm)

**CO<sub>2</sub> at outlet:** 4-6 g/l

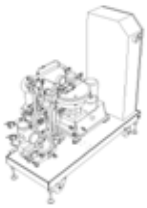
7

## Centrifugal separators

Introducing a centrifugal separator in your brewing process brings benefits such as:

- Higher production capacity without having to expand fermenting capacity.
- Clarifying beer when the flavor profile is just right.
- Reduce losses by up to 15% by separating out beer from the tank bottoms instead of draining it away.

Alfa Laval offers these plug-and-play separation modules:



### Brew 20 Separator

Top-fed axial-hermetic clarifier.

**Dimensions (LxWxH):**

800 x 1,500 x 1,450 mm  
(31½ x 59 1/16 x 57 1/8 in.)

**Flow rate:** 4-22 hl/h (3-19 bbl/h)

**Max O<sub>2</sub> pick-up:** <20 ppb



### Brew 80 Separator

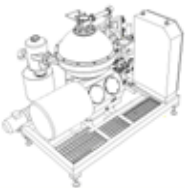
Top-fed axial-hermetic clarifier.

**Dimensions (LxWxH):**

1,815 x 975 x 1,545 mm  
(71½ x 38½ x 61 in.)

**Flow rate:** 10-50 hl/h (8-40 bbl/h)

**Max O<sub>2</sub> pick-up:** <20 ppb



### Brew 250 Separator

Smallest center-to-center inlet-outlet polishing separator. Fully hermetic machine with low power consumption. Gentle product treatment and low temperature pick-up.

**Dimensions (LxWxH):**

1,764 x 2,020 x 2,030 mm  
(69½ x 79½ x 80 in.)

**Flow rate:** 40-140 hl/h (35-120 bbl/h)

**Max O<sub>2</sub> pick-up:** <5 ppb

All units feature large spaces for solids handling (IPA friendly). No need for deaerated water or CO<sub>2</sub> to keep O<sub>2</sub> levels low.

8

## BSF Mini (Beer Sterile Filtration)



Beer sterile filtration module with 100% bacteria retention without thermal degradation. The gentle treatment guarantees taste is not affected in any way. For maximum safety, each membrane cartridge is certified and the system performs an integrity check before processing a batch.

There is no need for a buffer tank, meaning the footprint is small. An extra, standalone CIP module is available.

**Dimensions (LxWxH):**

1,200 x 800 x 1,600 mm  
(47¼ x 31½ x 63 in.)

**Capacity:** 0-30 hl/h (0-13.2 gpm)

9

## Flexitherm Mini

Automatic pasteurization module designed to preserve your beer's quality.



- Regulates and pasteurizes variable flows.
- Inactivates all bacteria and remaining yeast cells that risk spoiling your beer.
- No CO<sub>2</sub> breakup during high temperature stage.
- Hygienic and compact design with stand alone PLC.
- Store several recipes in the unit with individual settings for different beers.

**Dimensions (LxWxH):**

4,000 x 2,000 x 2,000 mm  
(157½ x 78¾ x 78¾ in.)

**Capacity:** 5-15 hl/h (2.2-6.6 gpm)

### **Alfa Laval in brief**

Alfa Laval is a leading global provider of specialized products and engineering solutions.

Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

### **How to contact Alfa Laval**

Up-to-date Alfa Laval contact details for all countries are always available on our website at [www.alfalaval.com](http://www.alfalaval.com).

ALFA LVAL is a trademark registered and owned by Alfa Laval Corporate AB.

