



Enthusiasm as the growth ingredient

Amager Bryghus, Copenhagen, Denmark

Case story

Amager Bryghus is a small Danish independent craft brewery that has been ranked among the top 100 breweries in the world for the last eight years. Which is pretty remarkable, considering that this small enterprise only began in 2007.

The company was started by two friends and passionate craft brewing enthusiasts – Morten Valentin Lundsbaek and Jacob Storm – who decided to turn their passion into a business. Brewing beer at Amager Bryghus is all about passion and enthusiasm along with the founders' desire to develop and perfect specialised/flavoured craft beers to meet the growing international demand for high-quality special brews. The idea driving this stand-out Danish brewery towards its remarkable success lies in developing a steady stream of distinctive, interesting tastes in the form of premium beer and ale products.

Expanding in size

By 2016, Amager Bryghus employed a full-time staff of five, and had an annual output of about 4,200 hectolitres – half of which is exported to more than 20 different countries. The brewery currently uses 12 single-brew tanks and 12 double-brew tanks, with a maximum brew size of 12 hectolitres.

To meet steadily increasing worldwide demand from beer cognoscenti and discerning appreciators of the brewing art, the company has already scaled up production capacity several times. And more is in the pipeline.



Skid-mounted Brew 80 high-speed separator.



Conventional advantages – and more ...

Centrifugal brew separators are normally used to separate any residual yeast, hops and flavour additives from the beer – waiting for these components to simply settle in tanks takes too long, and locks up capacity.

All over the world, Alfa Laval brewery separators have proven highly effective in enabling breweries to achieve higher yields with greater efficiency and less waste, and in helping them boost production capacity as well as ensuring quick responses to rapidly changing demand patterns.

In 2016, Amager Bryghus installed a small skid-mounted Brew 80 high-speed centrifugal separator from Alfa Laval, to serve as a clarifier and to remove the hop particles from the dry hopped beers that constitute about 80% of production. This cold centrifugation process results in more uniform beers, of consistent quality.



It has also helped give a significant boost to output, enabling Amager Bryghus to get 6–10% more end product out of each brew – which means the Brew 80 clarifier pays for itself in just 24–30 months.

Exploring new territory in beer – and separation

But for the Amager Bryghus enthusiasts, this isn't the only benefit. This Danish craft brewery is big on experimenting with groundbreaking flavours rarely seen in mainstream beers, rolling in unusual ingredients such as coffee (when producing coffee stout) and Californian orange peel.

As Morten Lundsbak explains, “Brew 80 allows us to be much more creative and even eclectic in our flavours. For example, we add ground coffee to some of our beers. This gives some really interesting flavours, but the coffee grounds are normally a nightmare to remove, and we had had constant clogging problems from the fermentor all the way up to the filling line. The Alfa Laval Brew 80 separator we installed can do this extremely effectively and very reliably, and has helped us do away with all the gnarly issues associated with filters and clogging.”

The Amager Bryghus team's unconventional approach to ingredients and flavours has placed a new realm of demands on Alfa Laval centrifugal brew separator technology – and also opened up new opportunities for the craft brewer. The technology guarantees that no matter what kind of ground ingredients you use, you can be sure of extracting all of them before the beer goes into the bottle.

Creativity let loose

“With just one compact Brew 80 unit, you can allow yourself to be more creative,” points out Morten Lundsbak. “Now it's only your imagination that is the limiting factor in terms of experimenting with flavours – except if you're working with



bigger-size ingredients like cherries! This equipment has proved to be more versatile than we – or Alfa Laval – had imagined, and it gives a great boost to our creative, unconventional approach to brewing, and products that really get noticed in a crowded market,” he declares.

“There are hundreds of opportunities. It was really nice that we could do beer featuring coffee and orange peel, but if you come back 6–12 months from now I'll probably have 2–3 completely new beers ready, featuring new ingredients I haven't yet thought of using,” explains Morten Lundsbak.

www.amagerbryghus.dk



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How to contact Alfa Laval

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