

Preisliste
gültig ab 01.01.2014

***Eurolux Kleinsudhaus, Kleinbrauerei, Gasthausbrauerei
in Kupfer mit 10 hl Ausschlagsvolumen - komplett
2 Brauvorgänge / Tag = 20 hl **NEU*****

Preis: Euro 324.930,- / Stück

Kat-Nr. 14-00202L



Technical specifications:

Brewing equipment type copper 1000 + Whirlpool

Our offer is based on the following information:

Beer Type : Pilsener , 12 % wort

Wort Volume: 10 hl (1 hl = 100 l)

per brew malt to bed: 190 kg Pilsener malt

brews per week on average: 2 or 4

Working weeks per year: 50

Working days per year: 250

Disappeared: 15 %

Fermentation period: 1 week (7 days)

shelf life: 3 weeks (14 days)

Calculation of annual production

$10 \text{ hl / brew} \times 4 \text{ brews / week} \times 50 \text{ weeks /year} \times 0.88 = 1760 \text{ hl}$

Ejection extension when increasing the tank capacity is possible.

Plant description Sudwerk in copper cladding

This includes brewhouse include all components for a complete in themselves brewhouse. All components used have high quality standards and are characterized by their ease of use.

The three-vessel brewhouse consists of a lauter tun, mash and a Wort kettle and a separate hot tub.

The lauter tun is equipped with hoeing, the to break up to the Marc cake is used.

For temperature monitoring of 2 digital temperature sensors are in the System installed by default.

The hops are introduced trough the hood door of the pan.

The hot wort is cooled by a two-stage plate heat exchanger on pitching. The heated countercurrently brewing water is collected in the offered with hot water tank.

Pan lauter tun and whirlpool are built on their own two feet which are adjustable in height.

The casing is made of stainless steel brewery usual drinks pipe. Butterfly valves and ball valves are made of stainless steel 1.4301.

Vessels, piping and valves are made of stainless steel 1.4301.

Die Execution of the pan of the lauter tun and whirlpool are given in Appendix
Technical description mash and wort kettle and
Technical description lauter tun specified.
Specified technical description Whirlpool.

To clean the brewhouse area cleaning liquid (soda) is recognized in the brew kettle and can be pumped over all vessels and piping in a circle.
All vessels and pipelines in the brewhouse are therefore suitable for CIP.



Operator platform not included

Brewhouse dimensions

Approx. length = 3.5m

Width = 2.0m

Height = 2.5m

System weight: about 1900 kg Each container has 3 feet

Pos.1 Brewhouse

The brewhouse is designed for the following operating conditions:

Wort/ brew	10 hl
Grist/brew	max. 190 kg

Lautertun

see " Technical Description lauter tun "

Mash-wort kettle

see " Technical Description mash and wort kettle "

Whirlpool

see" Technical Description Whirlpool "

Mash and wort pump

stationary

Dressed mash and wort copper in copper

The pan is made of stainless steel. The hood and cloak in the visible part is clad with copper. Hood and mantle are isolated.

The system offered the hoods and the jacket are executed the same way. Agitator and hoeing clad in copper.

Technical Description

Max. Bulk(18 % stock wort):	max. 190 kg grist
Pan - full - volume:	10 hl

Inside the whole tank made of stainless steel, material 1.4301.
Container with a flat bottom inclined slightly.

An operation called manhole cover is integrated into the hood. These folding doors are usually made of a copper body and brass trim.

The mixer is built vertically and clad in copper.

The Brüdden crackdown with spray nozzles are made from the hood to the Gully. The vapors tube is clad with copper.

Surface

The hood, the jacket sheet are made of copper. The floor and inner panels are made of stainless stell, material no. 1.4301 (cold rolled, IIC), made. The welds inside and out, stained and sanded.

Fittings and Trim

In the conical cover the pan: - pipe for vapor pipe, CIP connection with spray ball, pumped circulation, water supply, agitator, lighting and access panels.

In coat the pan - thermometer PT 100 nozzles, high and low boil protection.

In the bottom of the pan: - discharge spout

Clad in copper lauter tun

Technical Description

The tub is made of stainless steel. The hood and cloak in the visible part is clad with copper.

Inside, the whole tank made of stainless steel, material 1.4301. Container with a flat bottom inclined slightly.

An operation called manhole cover is integrated into the hood. The hoeing is built vertically and clad in copper.

Container with a slotted false bottom.

Another cover is to be need on the casing soil layer to remove the grains. The cover is of sufficient size to take the false bottom segments from the lauter tun out can.

The vapors without crushing and spray nozzles are made from the hood and ends with a threaded neck and blind mother.

Surface

The hood, the jacket sheet are made of copper. The floor and in panels are made of stainless steel, material no. 1.4301 (cold rolled, IIC) made. The welds are stained inside and out and sanded.

Fittings and Trim

In the conical hood:

- Connector for vapor tube
- Operation cover
- Hoeing connection
- Lighting
- Connection sparging / CIP connection with spray ball

In shell:

- Operation cover / marc opening
- Running-worts / mash-inlet above the false bottom

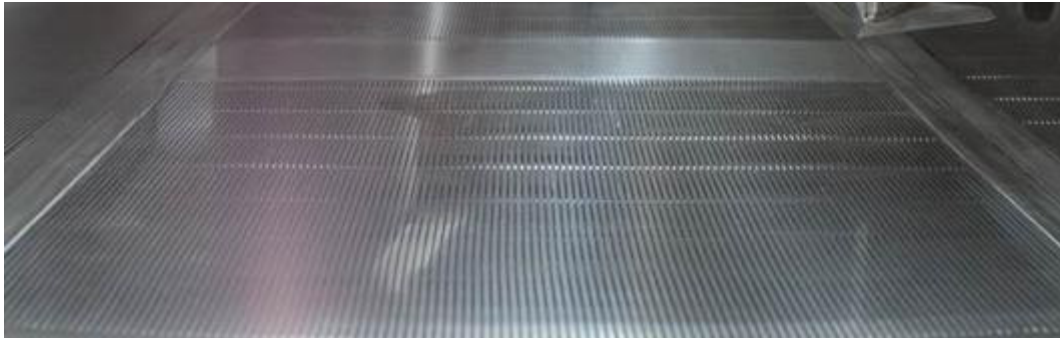
floor:

- Centrally Abläuter lines / drain line
- Laterally spice pull the radiator

Strainer

- Number of segments: 3

For the false bottom of a slotted ground in stainless steel is used. The segments must be locked against slippage and easily removable for inspection purposes.



Lauter pipe connections

It is a lauter pipe connection provided.

The piercing itself is to be kept in a conical shape. The conical shape is to take the wake of the on going wort / second wort from the spent grain cake and increase the uniformity of the inflow from the entire source area.

Raking

The cutting machine consists of a centrally managed from the top shaft carrying two horizontal blades.

On these horizontal bar undulating or zigzag blades are attached at regular intervals in a staggered arrangement, which are provided laterally with small horizontal diameters and on foot with "plow-like shoes." This cut loose the grains cake so that the straight flow channels of the wort / recasts are closed, so that the sparging can happen (without extract recording) the spent grain cakes no longer through the existing channels.

The length of the slender and narrow blades are such that can be hacked even at the highest bed in the lowest position.

Raking during the cutting machine rotates at a speed level of about 3 V / min.



Whirlpool stainless steel

Technical Description

The hot tub is made of stainless steel, stainless steel, material 1.4301. An operation called manhole cover is integrated into the hood.

Surface

The hood, the shell plate and the floor are made of stainless steel, material no. 1.4301 (cold rolled, IIC), made. The welds are attained inside and out and sanded.

Fittings and Trim

In the conical hood:

- Connector for vapor tube
- Operation cover
- CIP-connection with spray ball

In shell:

- Tangential (Whirlpool)
- Running-wort

Floor

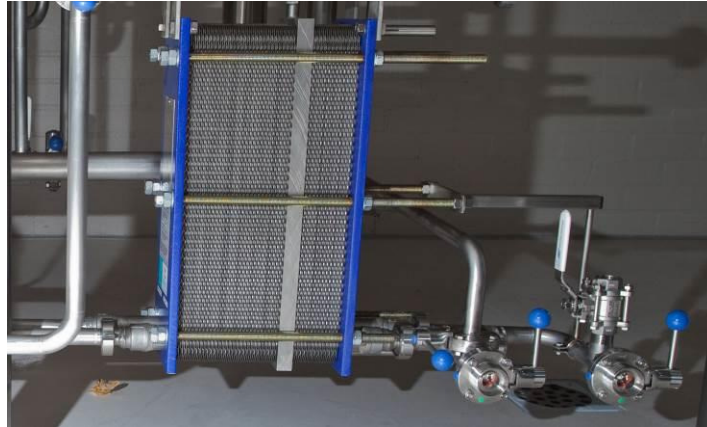
- Gully line
- Laterally spice pull the radiator

Accessories

2 Two stage centrifugal pumps form mash with stainless steel hood and feet. The wort pump is frequency controlled.



- 1 2-stage plate cooler, plates in stainless steel material 1.4404 painted steel frame. Pitching 12°C



- 1 Agitator with spur gear (vertical) and double-sealed with food oil filled. Agitator speed control by frequency in the control cabinet.

- 1 Hoeing with stronger (because of the grain Scheid helical gear (perpendicular), double sealed and filled with food oil.

- 3 Spray ball form ash kettle, lauter tun and whirlpool

- 1 Set of hand wheel and ball valves in stainless steel

- 1 Set screw in stainless steel according to DIN 11851 (Dairy)

- 1 Temperature monitoring of the wort outlet after the cooling by PT 100 with transducers in the head.

- 1 Temperature monitoring in the pan by PT 100 with transmitter in the head.

About ane and sub-boil protection (heat can not be started if pan is not filled)

- 1 Marc Scheid at the Hack Factory

- 1 Flow sensor in the lauter line

- 1 A thermostatic mixing valve (water supply to the mash tun) (setting 50° C – 75°C), setting the mixed water temperature control dial with a clear temperature scaling Incl. Flowmeter with magnetic valve to the water supply targeted.

- 1 Sieve before the wort cooler

- 1 Piping of the entire brewhouse is running backwards, since the brewhouse is walled on the front. No visible ports on the front.

Control with automatic mash

General description of the electrical control

The delivered hardware and software is state of the art at the time of quotation. We reserve during the offer term, a price adjustment due to technical developments. Technical developments during order processing can no longer, or only with additional costs are taken into account. Changes from the text of the offer in accordance with the technical progress we reserve the right.

The hardware design contained in the package includes:

- Technical clarification
- Balance the I/O assignment

- Creating or adapting the PLC
- Editing and setting the switch

The hardware-electrical documentation is created and delivered.

- 1x in paper form along with the hardware supply

The electrical system is designed according to the latest standard.

There are only type-tested components from reputable manufacturers.

Switching and control cabinet

Fully wired and ready for connection.

Panel Mounting with:

1 x control Beckhoff CP6607 **Touchscreen**

1 x Protective circuit agitator

1 x Protective circuit hoeing

1 x Protective circuit 230V/16A burner

2 x 24VDC outlet temperature sensor

2 x temperature measurement

2 x level measurement

Analog input 4-20

Remote control via Ipad or other remote maintenance.

Hardware und Software

The control with automatic mash is for the connection of mash pump, hoeing and two temperature sensors provided. The lauter and agitator are frequency-controlled.

Control:

There are 5 recipes stored in the controller.

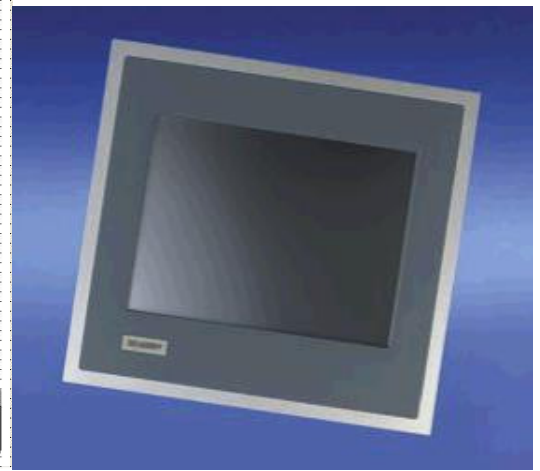
The brewhouse includes a cabinet in stainless steel.

Dokumentation

Creating the system documentation in one triplicate in German language consisting of:

- Delivery Directory
- Operating and maintenance instructions
- Safety instructions
- User guide
- Declaration of Conformity
- Hazard analysis

Temperatu... würze %s °C	Temperatu... Schritt 1 %s °C	Laufzeit... Schritt 1 %s min	%s min
Temperatu... würze %s °C	Temperatu... Schritt 2 %s °C	Laufzeit... Schritt 2 %s min	%s min
Temperatu... würze %s °C	Temperatu... Schritt 3 %s °C	Laufzeit... Schritt 3 %s min	%s min
Temperatu... würze %s °C	Temperatu... Schritt 4 %s °C	Laufzeit... Schritt 4 %s min	%s min
Temperatu... würze %s °C	Temperatu... Schritt 5 %s °C	Laufzeit... Schritt 5 %s min	%s min
Zurück	Nachlaufzeit Rührwerk %s min	%s min	Rezept Speichern



Other

1 mobile centrifugal pump (also for cleaning of all tanks)

All parts coming in contact with the medium made of stainless steel 1.4404, electrolytically polished.

Medium: **Beer/ CIP flow :**

1 -8 m³/h Förderhöhe: 20,1 m

= 1,97 bar Temperature:

95 °C

Connections: DIN 11851

Suction side: DN 40

Pressure side: DN 32

Mechanical seal

Materialcombination: Carbon/ Silicon Carbide /

EPDM secondary seals: EPDM

Power : 1,1 kW

Voltage/protection: 2pole 230-400V 50Hz/460V 60Hz, IP55-F

speed: 2950 RPM

3 piece beer hose DN 25 je 3x 5m incl. 1 piece double threaded connection DN 25

1 piece wort aeration

1 piece mobile compressor and oil free

Pos.2 Malt

Top quality at a reasonable price. High quality material roller assures excellent wear resistance. The crusher is designed for wall mounting and has a bagger.

Power: 2.2 kW, 300-400 kg/h

Weight: 112 kg

Dimensions in cm BHT: 60x58,5x41

Pos.3 Tanks

3.1 Water treatment

1 Heiswassertank

Volume 2000 l net , without pressure

Material: 1.4301

conical bottom 15°

Sprayball ϕ 50

LEVEL INDICATOR with BOROSILICATE tube Φ 20

Overflow pipe DN32

Oval manhole

Admission DN32 with disc valve DN32

Outlet DN32 with butterfly valve DN32

D =1253mm / D+isolation = 1393 Hmax=3000mm

Insulation 70 mm mineral wool and covered by stainless steel

Pos.3.2 Fermenting and storage tanks

8 CCT 20 hl

CCT 20 hl

Net content : 20 hl gross content : 25 hl inner
diameter = 1200mm outside diameter = 1350mm

Hmax = approx. 3600mm

Operating conditions

operating temperature: -

5/+30 °C Design pressure:

3,0 bar Operating pressure:

2,8 bar

Test pressure: 4,3 bar

Finish

Upper floor: Inner Bevel

Zyl. Part: Cold-rolled material according to DIN EN 10028-7 2B

Material = 1.4301 AISI 304

Surfaces stained and neutralized metal blank.

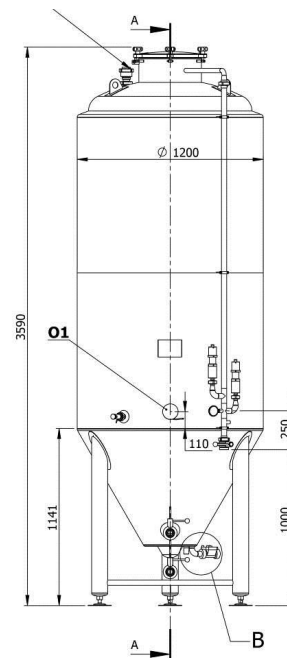
Surface inside: 2B

Outside surface: sanded

Zylinderkonischer Floor:

60°

Tank equipment
 Drawn stainless steel wires in the operating room
 Manhole DN400
 Sprayball $\Phi 50$ with CIP(CO₂) in DN32 with screw and washer valve DN 32
 Safety valve on CIP line
 Vacuum valve
 Bung apparatus
 Pressure gauge on the CIP line
 Cooling 1
 At the conical bottom Pmax 2.5bar
 Cooling 2
 On jacket Pmax=2.5bar
 Cooling 3
 On jacket Pmax=2.5bar
 Connections cooling nipple G1"
 Sampling valve
 Temperature sensor connection (without PT 100)
 G 1/2" beer run on conical disc valve DN40
 Hefeauslauf the cone disc valve DN40
 Isolation welded 75mm POLYURETHANE the jacket and cone in stainless steel 1.4301



Pos.3.3 Refrigeration System

- | | |
|---------|---|
| 1 piece | Water chiller
Net cooling capacity at 15/32 °C:
Adapted for the cooling tank, with 2 pumps
For separate internal and external refrigerant circuit incl. internal
bypass dry run protection painted housing.
German Produkt |
| 1 piece | Central control cabinet for 10 Controller |

Cooling control unit in stainless steel cabinet for 10 units (2 off reserve) controller system for modular extension. Control function cooling, heating and automatic.



- 8 piece temperature controller for central control cabinet
- 8 piece temperature sensor
- 8 piece solenoid valves
- 8 piece strainer
- 16 piece double nipple
- 16 piece ball valve
- 8 piece VA-thermocouple sleeve to allow incorporation into the tank

Pos.4 Steam generator (german manufacturer)

1 piece electr. steam generator

Type CD45 Duplex 120 kg/h

Dimensions

Length (mm) 1300
Height (mm) 1510

Width (mm) 1090
Weight (kg) 350

Performance

Steam capacity (kg/h) 120
Heat capacity (kcal) 75850
Max. Operating Pressure (kPa) 500
Number of heating elements 10

Electrical parameters

Operating voltage (V / Hz phases) 400/50/3
Heating capacity (kW) 90
Total power (kW) 91
Current (A) 2x3x63
Current supply (A) 2x3x63
Mindesquerschnitt (mm²) 2x5x25

Installation sizes

Steam pipe DN40
Water supply tank DN15
Drain valve DN15

Blowdown valve	DN15
Safety valve	DN20
Overflow Tank	DN25
Condensate Tank inlet	DN25

Additional equipment for steam generator included.

1 piece pressure reducing station for reducing the vapor pressure of the operating pressure on a 0,5-4 baror 2 – Including 10 bar strainer, safety valve and fittings DN 20.

1 piece water softener:

Water treatment plant Type DINOSOFT I 100 D - double unit

For the treatment of boiler feed water, fully automatic system on the on exchange method, crowd control, adjustable blending.

Regeneration salt

1 bag a 25 kg

1 piece Automatic Blowdown

Timed, with time relay, timer and pneumatic valve
(On-site compressed air connection required)

1piece Blowdown-flash vessel

(Mixed water cooler) Material stainless steel
with thermostat control and water solenoid valve

Commissioning

The steam generator is included in the offer.

The customer is responsible for the installation on the space provided. The unit is supplied ready for use so far.

The connection of steam and condensate to the mash tun is on site to join.

The setting and commissioning by the supplier. For room and board, the buyer is.

Pos.5 Part KEG Automatic cleaning system

Main Features:

Power 15 KEG/h

for KEG internal cleaning

for all standard barrels (Euro-KEG, DIN KEG, Plus KEG, KEG Party, AF Containers, Slim-KEG, Keggy, FreshKEG...)

für alle commercial Fittingsysteme (z.B. Flachfitting, Korbfitting, Kombifitting, AF-Fitting, Keggy, FreshKEG ...)

pulsing interval cleaning of barrel wall and fitting (riser pipe) installation components

exclusively from reputable manufacturers **machine:**

entirely of stainless steel – at least 1.4301/AISI 304

an integrated detergent tank

four height adjustable feet, movable in all directions

Cabinet entirely of stainless steel

Manual Fassa coupling with a modified stainless steel keg coupler

Tubular drum support barrel attacks

Flow and return pipe with 3-piece ball valves

Stainless steel piston rod pneumatic valve with optical position indicator

For vibrant interior cleaning (barrel wall-Fittung), seat PTFE seal supply line from pump with check valve

Heat resistant food hose fo connection to the tap head

Flow line NE 20, DIN 11850

Return line NW 25, DIN 11850

Container:

Integrated container, 80 liters net content

Container lid with plastic handle

6,5kW electric immersion heaters, welded stainless steel construction pump 0,9kW – 5m³/h against 25 mvp with silicon/EPDM shaft seal specifically for caustic and acid operation

Dry running protection for pump with float switch

PTC temperature sensor in the thermowell

Return line with air or Schneider steam chamber

Channel outlet NW 40 integrated tank overflow for

Polokaltube connection

Container emptying NW 65

Cotrol:

Siemens SPS-control (Logo®)

Digital temperature regulator for tank heating with actual value automatic control of cleaning barrel wall-fitting automatic control of the caustic cleaning cycle all the controls on the front control box.

Pneumatic valve (control valve for latching) with hand override

Contactor and thermal motor protection for pump

Start button for pump selector switch for pulse valve selector switch for tank heating

optional equipment:

Tank heating with steam or hot water

Pos.6 Assembly and insertion (only within Germany)

For the M-installation, we assume that the installation can be carried out without interruptions.

Otherwise, the on-time arrival and departure beyond arrivals and departures are counted separately and the agreed completion dates shift accordingly. This should be documented by a protocol.

The M-assembly affects only the components supplied by us. Free delivery construction site not unloaded.

M-Mounting

This assumes that:

- The buyer provides helpers and required equipment is available to be able to introduce all supplied components.
- Can work without interference from other trades the newly built installations are matched before beginning work with the commissioner of the brewery and are then built once. Change requests during or after installation will be charged at cost. This should be documented by a protocol.

The M-assembly includes:

-

The M-mount does it include :

- Water connections
- Gas connection
- Wiring of the consumer
- Necessary wall openings
- All other work not specified in this listing are included in this montage NOT.

For room and board, the buyer is

E-mount

Not included in the offer

Grist mill

Is introduced in the space provided. The power connection 3-phase.

Outlet must be available.

Fermenting and storage celler

Be introduced at the designated place and the components for the tank are screwed.

Steam generator

Is introduced in the space provided without connections.

The start-up of the steam generator is performed by the manufacturer.

KEG-Cleaner

Is introduced in the space provided. All connections must be prepared by customer.

Pos.7 packaging, delivery

The area was already packed and ready for pickup. Transport not included in the offer.

Pos.8 Engineering and processing

The amount offered includes the amount of time required to create basic planning. If the project manager be across, this must be gres separately.

- Planning and coordination
- Discussions with stakeholders
- Scheduling/schedule tracking
- Technical clarify the components to be delivered
- Design and procurement of all components
- Delivery
- Creating documentation in German language

Price composition:

Pos.1 brewhouse 10hl including in copper. accessories	140.856,00 €
Pos.2 malt	2.977,00 €
Pos.3 tanks incl. refrigeration system	129.340,00 €
Pos.4 steam generator inc..	21.984,00 €
Pos.5 KEG-cleaning system	10.120,00 €
Pos.6 assembly and insertion	5.531,00 €
Pos.7 engineering and processing	14.122,00 €

Besuchen Sie uns unter: www.eurolux-ag.com

Alle Preise gelten ab Werk zzgl. gesetzl. MwSt
 Lieferung: ab D-97753 Karlstadt-Karlburg

Frachtkostenanteil: nach Lieferumfang
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