## **BREWHOUSES**









## 2-VESSEL BREWHOUSE

- · Ideal single infusion mash recipes
- Mash/Lauter Tun for both mash conversion and lautering processes
- · Kettle/Whirlpool to both boil and whirlpool the wort
- Designed for ease of use with nearby access to process valves & controls



## 4-VESSEL BREWHOUSE

- A dedicated vessel for each process to allow for flexibility in recipes and the ability to brew more batches each day
- · Configured either in a rectangular or linear orientation
- Locate Lauter Tun and Whirlpool at either end of Brewhouse to allow for easy spent grain removal and plumbing connections between the Whirlpool, heat exchanger and fermenters.



## **3-VESSEL BREWHOUSE**

- · If step infusion and/or decoction mashes is common, a separate Mash Tun & Lauter Tun makes sense
- · If reducing your batch time is important, to support multiple brew days, separating the Kettle and Whirlpool is a good choice
- Another option is a Mash/Lauter Tun and two Kettle/Whirlpool vessels. Good for simultaneous boils as well as kettle sour recipes
- Brewhouses available in sizes from 5 BBL to 100 BBL
- · 2 to 5 vessel configurations, plus custom requests
- · In-house engineering design and manufacturing
- Brewhouses include end to end process plumbing, as well as utility connection points for easy installation
- All systems are assembled and tested prior to delivery to customer
- System layout and configuration is customized to your location
- Automate your brewing process using our proprietary SpecBrew Automation



