

**Price List**  
valid from 01.01.2013

***Eurolux Brew House with 10 hl Volume per brewery process  
Garagebrewery, Microbrewery, Craftbrewery Complete  
2 brews / day = 20 hl **NEW!*****

***Price for Basic Equipment: Euro 77.650,-- / unit***

Cat-Nr 11-3205L











#### **technical data:**

#### **energy consumption – electricity, gas, water, cooling**

<b>energy</b>	for pump, agitator, cutting mechanism – 5,0 kW/h
<b>gas</b>	12 kg per brew
<b>water</b>	2,5 cbm per brew
<b>cooling</b>	5 kW per day

Declared values are approximative values. The cooling is depending of the size of the cold store.

## **Basic Equipment**

The Brew House is complete with all equipment. All equipment are with high standard and very simple to use. This 10 hl Brew House is built as 2 devices-brew house manual version with manual butterfly valve. It is possible to make 2 brews/day (20 hl)

## **Technology**

All the pipes can be cleaned and sterilized in the circuit over the pump included.

- a) In the mash boiler the mash will be cooked, then it will be pumped with one beer pump made of stainless steel from mash boiler to the lauter tun.
- b) After the lauter wort will be pumped back to the mash boiler.
- c) After emptying the lauter tun the grit floor will be removed. The lauter tun will be changed to a whirlpool.
- d) After cooking the hops a special injection valve is introduced inside the lauter tun so that it can be used as a whirlpool.

### **Mashing Tun / Wort Boiler**

Volume brutto:	1200 Liter
Volume net:	1000 Liter
Heating system:	gas burner propan
Insulating:	60 mm
Material:	stainless steel (AISI 304 - 1.4301)

Mashing tun mounted on the frame with 3 stainless steel feet. On the top of mashing tun are cylinder conic cap, which is able to open (manhole) for working.

Also on the top are connection for agitator, water, and cleaning over one spray ball. The temperature sensors PT100 are on the site on mashing tun for the temperature control.

### **Lauter Tun / Whirlpool**

Volume brutto:	1200 Liter
Volume net:	1000 Liter
Bottom:	Strainer for wort
Insulating:	60 mm
Material:	1.4301

Lauter tun mounted also on the frame with 3 stainless steel feet. On the top of tube are cylinder conic cap, which is able to open for working (also with manhole). On the site are existing loop hole for to drain brewers grains (draff).

The brew house will be completely installed before delivery for works inspection. All connections/fittings for water pipe, gas and electrical, exhaust vapour, chimney and waste discharge must be done by the client in order to start the production.



## Brew House

Wort / Brew 10 hl  
Malt / Brew approx. 190 kg necessary per batch

### Mashing tun insulated also used as Wort Boiler:


- 1 x Mashing tube 1200 Liter insulated brutto with frame and feet.
- 1 x Agitator 60 rev/min
- 1 x Spray Ball with ball valve
- 1 x Temperature sensor PT 100 for control of the temperature in the mash tun
- 1 x Manhole DN 400
- 1 x Gas burner

### Lauter Tun / Whirlpool:




- 1 x Lauter tun 1200 Liter brutto with frame and feet
  - 1 x Centrifugal pump made of stainless steel with cover and feet
  - 1 x Manhole DN 400
  - 1 x Loophole 440 x 332 for to drain brewers grains
  - 1 x Spray Ball with ball valve
  - 1 x Agitator with 3 rev/min to hack brewers grains
  - 1 x Grit Floor in stainless steel
  - 1 x Control system manual (without mash automatic)
  - 1 x Set of butterfly valves in DN 25 and all piping for mash and wort
  - 1 x Plate heat exchanger wort / cold water
- with this heat exchanger you can cool down the wort from 98 °C to approx. 15 °C

€ 77.650,00

### Luxury equipment as follows:

	<p>1 x Grain crusher GQ/10 400V – <b>NEW</b></p> <p><b>Engine:</b> 1,5 kW 400 V 3-phase <b>Needed grain:</b> up to 50 kg/day <b>Performance:</b> 100 - 200 kg/h <b>Adjustment type:</b> Standard adjustment</p>	<p>€ 2.450,00</p>
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		1 x set of beer hose - <b>NEW</b>	€ 1.294,00
		2 x sight glasses with lighting right/left - <b>NEW</b> (Price/unit € 1.369,00)	€ 2.738,00
		1 x fine sieve DN 25 between pumps and plate heat exchanger - <b>NEW</b>	€ 650,00
		1 x wort aerator with steril filter - <b>NEW</b>	€ 1.650,00
		1 x temperature sensor PT100 for outlet on lauter tun and centrifugal pump for brew house - <b>NEW</b>	€ 806,00

		<p>1 x frequency inverter for mixer for agitator mashing tun and centrifugal pump for brew house - <b>NEW</b></p>	<p>€ 875,00</p>
		<p>1 x operating platform with stairs with hand rail in stainless steel 1.4301 - <b>NEW</b></p>	<p>€ 1.350,00</p>
		<p>1 x hot water tank insulated Capacity: 1200 Litres With insert heating element 230/400V, 7,5 kW in AISI 1.4571 Regulate 30-110°C Attention: only for temperature maintenance First: The brew water must be heated with the gas burner in the mash tun - <b>NEW</b></p>	<p>€ 5.650,00</p>






	<p>1 x cold/ice water tank with cooling jacket insulated Capacity: 1200 Litres - <b>NEW</b></p>	<p>€ 5.380,00</p>
	<p>3 x fermentation tanks with flat conical bottom and with cooling jacket Working pressure max. 1,5 bar Capacity: 1200 Litres without certification - <b>NEW</b> (Price/unit € 3.049,00)</p>	<p>€ 9.147,00</p>
	<p>5 x storage tanks with flat conical bottom and without cooling jacket Working pressure max. 1,5 bar Capacity: 1000 Litres - <b>NEW</b> (Price/unit € 1.929,00)</p>	<p>€ 9.645,00</p>
<p><b>Total Price:</b></p>		<p><b>€ 119.285,00</b></p>

**Delivery possible upon request:**

	1 x mash automatic – <b>NEW</b> Description see below	€ 5.745,00
	1 x control cabinet with touch-screen - <b>NEW</b>	€ 16.225,00
	1 x automatic KEG for washing and filling - <b>NEW</b>	€ 9.950,00
	1 x bottle pressure filler with 4 stations - <b>NEW</b>	€ 11.940,00

	<p>30 x KEG's With flat fitting 50 litres – used (Price/unit)</p>	<p>€ 82,00</p>
	<p>1 x cooling device for cold/ice water tank 1 °C - <b>NEW</b></p>	<p>€ 3.175,00</p>
	<p>1 x cooling device for cooling the room 1 °C - <b>NEW</b></p>	<p>€ 5.598,00</p>
	<p>1 x cooling device for fermentation tanks - <b>NEW</b></p>	<p>€ 8.550,00</p>



	<p>1 x Centrifugal pump KPA in stainless steel – <b>NEW</b> (with frequency converter)</p>	<p>€ 2.750,00</p>
	<p>1 x countertop cooler with 3 type of Beer incl. 3 beer hose, 3 sets for CO<sup>2</sup> connectors, 3 sets of dispense heads for flat fitting and 3 sets pressure reducing station with high pressure hose - <b>NEW</b></p>	<p>€ 2.498,00</p>
	<p><b>Accessories - NEW:</b> Spout brushes, 1000 ml Perlon brush hose Ø 50 mm, nylon barrel brush white plastic body 22 cm, barrel brush black plastic body 22 mm, scrubber for tank in plastic, measuring cup 1000, 2000 ml, barrel light with holder with rod 8 Watt 230 V AC 970 mm long, bucket in stainless steel 10 liter, RIMALKAN-HAS/25 kg strong alkaline cleaning material, Kombicid 18 kg, acid cleaning + disinfection, Silicone anti-foam 1 liter, brewing gypsum 25 kg, Wort sight glass with holder with 100 ml in stainless steel, saccharimeters uncalibrated for wort with Therm. 0-20%</p>	<p>€ 1.462,00</p>

Training of brewery operators (upon request)

### **Control with automatic mash**

#### General description of the electrical control

The technical components (hardware and software) delivered by us conform to current state-of-the-art standards at the time of quoting.

During the offer period we reserve price adjustments due to technical developments. In case technical developments shall be taken into consideration during order processing, any additional costs incurred are charged to the purchaser. With respect to technical developments we reserve the right for modifications within the quotation text.

The hardware design within the offer includes the following items:

- technical clarification
- comparison of the I / O assignment
- editing or adapting of PLC data
- editing and setting the switch

Electrical documentation of the hardware will be edited and delivered in paper record (1x) along with the hardware supply. The electrical system is designed according to the latest standard including type-tested components by reputable manufacturers.

#### **Switch and control cabinet:**

- Completely wired and ready for connection

Panel mounting incl.:

- 1 x control Beckhoff CP6607 touchscreen
- 1 x Protective circuit Agitator
- 1 x Protective circuit Hacker
- 1 x relay 230V/16A circuit Brenner
- 2 x temperature sensor
- 2 x temperature measurement
- Analog input 4-20



Hardware and software (standard in German language)

All data such as time and temperature are changeable/editable at any time.

Temperatur Würze #19 %s °C	Temperatur Schritt 1 #1 %s °C	Laufzeit Schritt 1 #2 %s min	%s min #13
Temperatur Würze #20 %s °C	Temperatur Schritt 2 #3 %s °C	Laufzeit Schritt 2 #4 %s min	%s min #15
Temperatur Würze #21 %s °C	Temperatur Schritt 3 #5 %s °C	Laufzeit Schritt 3 #6 %s min	%s min #16
Temperatur Würze #22 %s °C	Temperatur Schritt 4 #7 %s °C	Laufzeit Schritt 4 #8 %s min	%s min #17
Temperatur Würze #23 %s °C	Temperatur Schritt 5 #9 %s °C	Laufzeit Schritt 5 #10 %s min	%s min #14
zurück #0	Nachlaufzeit Rührwerk #11 %s min	%s min #18	Rezept Speichern #12

The brew house includes a cabinet made of stainless steel.





Commissioning and instructions (upon request)

Delivery:	Ex-Works, D-97753 Karlstadt
Prices:	net, excl.VAT
Packaging:	safety packing for transport
Delivery Time:	approx. 12 Weeks after Order Confirmation
Delivery Conditions:	50% in advance by order against bank guarantee from Eurolux bank 50% in advance before delivery and control

Necessary space for mash and lauter tun: LxWxH: 3,10 x 2,10 x 2,80 m  
Necessary space for tanks: LxWxH: 6,00 x 5,00 x 2,50 m

Please visit our website: [www.eurolux-ag.com](http://www.eurolux-ag.com)