

MICROBREWERIES



- ✓ Pubs
- ✓ Restaurants
- ✓ Hotels
- ✓ Villa areas
- ✓ Beerhouse



TECHNOLOGY AND INNOVATION FOR SMALL BREWERS

- ✓ DESIGN
- ✓ MANUFACTURING
- ✓ ENGINEERING

 "РОДИНА-ХАСКОВО" АД
ОСНОВАНА В 1947
FOUNDED 1947
"RODINA-HASKOVO" JSC

BREWHOUSE



Brewhouse is composed of 3 vessels. Under certain conditions, this equipment it is capable to make two brews simultaneously. The Vessels are mounted on a common frame with service platform and control panel. The installation/plant is made entirely of stainless steel including pumps, piping, valves and armature/faucets. The filter tank is mounted above the Whirlpool in combination with a tank with intermediate bottom. Standard set of equipment includes valves with manual control and two-section plate-type cooler. Energy for brewing can be variable - steam, hot water or direct fire.

Mash-kettle tank

Two-phase gas burner
Agitator
Insulation – wool
Product inlet
Product outlet
Thermoprobe
Sample tap
Washing spherical head
Service cover/hatch
Steam vent

Lauter tun

Stirrer
Draining grid/ strainer
Insulation - wool
Service cover
Rectangular hatch
Product inlet
Product outlet
Washing spherical head
Steam vent
Discharge chute

Whirlpool

Insulation – wool
Rectangular hatch
Product inlet
Tangential inlet
Partial outlet
Total outlet
Washing spherical head
Steam vent

Control panel

Automation of the process of mashing and boiling.

Service platform, pipelines and valves.

Capacity - 3 HL/brew, Per month – 120 HL, Annual – 1 440 HL

FERMENTTOR FOR BEER

CCT TYPE

The fermentor is a pressure vessel with lower cone bottom (60 °). Made entirely of stainless steel. Internal surfaces - $R_a = 0.6 \div 0.8\mu\text{m}$. Insulation polyurethane, bottoms conical, oval hatch, total outlet / inlet for product, Partial product outlet, thermal jackets for cooling, thermo-probe, solenoid valves, thermostat adjustable feet, protective and regulating valves/fittings , washing ball head.



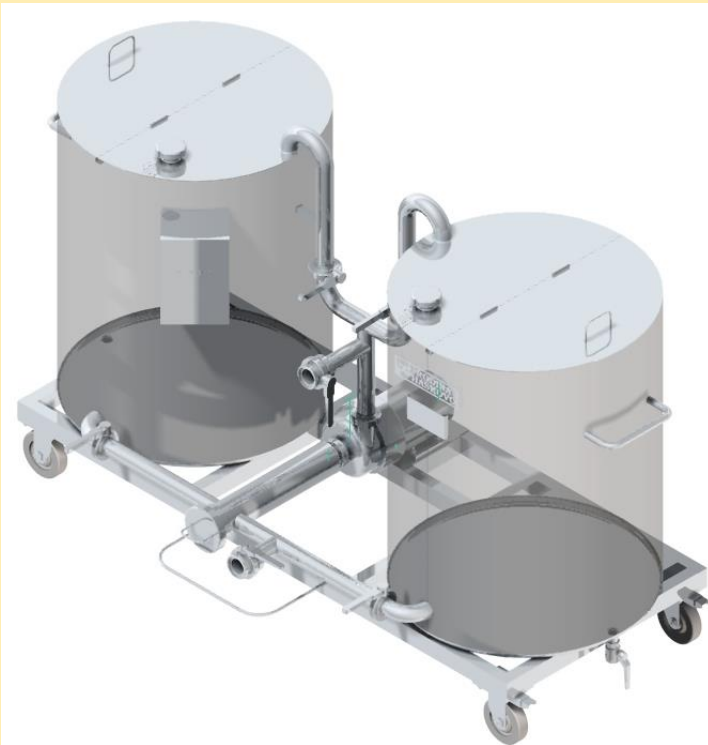
TANK FOR BEER BBT TYPE

The tank is a pressure vessel made of stainless steel. Internal surfaces - $R_a = 0.6 \div 0.8\mu\text{m}$. Insulation polyurethane, bottoms conical, oval hatch, total outlet / inlet for product, Partial product outlet, thermal jackets for cooling, thermo-probe, solenoid valves, thermostat adjustable feet, protective and regulating valves/fittings , washing ball head.



TANK FOR YEAST

Reservoir for regeneration, storage and purification of beer yeast. Made entirely of stainless steel, with a cooling jacket. Internal surfaces – $Ra = 0.6 \div 0.8\mu m$. Insulation polyurethane, bottoms conical, oval hatch, total outlet / inlet for product, Partial product outlet, thermal jackets for cooling, thermo-probe, solenoid valves, thermostat adjustable feet, protective and regulating valves/fittings, washing ball head.



CIP – SYSTEM

The system is compact, self-sustained mobile or static unit. It is made entirely of stainless steel. It is equipped with a pump, starter, mechanical filter, 1, 2 or 3 pieces of tanks, according to project requirements and the necessary stainless valves, pipes and fittings.



Auxiliary equipment required for full completion of supply is specified according to the needs of each project - Mill for malt, storage tanks of hot and cold water, refrigerator system with coolant tank, sink, technological tables and trolleys, flow dispensers of yeast, CO2 and others.

