

Tankroom projects

General

Although the quality of the wort provides an important basis, the ultimate taste and quality of the beer are determined mainly by the extent to which the above processes are controlled. Besides regulating and recording the various process parameters properly, the lay-out and design of the plant must meet the highest standards, and the aspects that one is particularly concerned with here are hygiene or cleanability (EHEDG) and product safety (HACCP).

Based on the above requirements, NORIT Process Technology has developed three basic concept tankrooms: **manually operated concept, semi-automatic concept, automatic concept.**

Manually operated concept

With a manually operated concept, most of the connections between process pipes are made manually. In contrast to what the expression 'manually operated' suggests, after the right connection has been made various production stages can actually be carried out automatically. Examples of such operations are cleaning programmes for production pipes and tanks, dosing the correct amounts of yeast, cooling and aerating the wort, temperature regulation during fermentation, lagering, yeast propagation and yeast storage.

Hence even in the manually operated concept a large number of monitoring and control operations are incorporated.

Semi-automatic concept

With the semi-automatic concept, the yeast storage, lagering area and beer processing are equipped with fixed piping and automatic valves for the frequently made connections. Connections that are made only occasionally are to be made manually by means of flow panels



In this concept, the links and circuits that are created are monitored by detection equipment. As a result, virtually all the production stages can be handled automatically and efficiently and product quality remains constant at a high level. The concept is implemented in such a way that every circuit used can be cleaned both before and after production without the removal of any link, enabling the system to remain completely closed.

Automatic concept

With the automatic concept, product-safe double-seated valves, assembled into manifolds replace all the flow panels. All the production stages are now handled automatically, with a maximum of process safety and flexibility and a minimum of operating personnel, product loss and energy consumption.

Within the various elements of the brewing process, combinations of the above concepts can, of course, be used to create the tailor-made solution you desire.

For more information please write or call to

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