



PRODEB BREWERY TIMES

OWN THE FLAVOUR

A Prodeb Brewery Technology Bulletin

Issue 1

Prodeb Brewery Technology

2016 is a great time for Indian Craft Brewing. With the consumer palette becoming more sophisticated and people looking for a more satisfying beer experience, mainstream beers simply aren't cutting it.

Currently craft beers account for approximately 3% market share in Indian. Exponential growth is forecast for next 10 years to keep pace with the US market, which is now at 11% and growing.

We have been the part of the Indian Micro Brewery success story for the past 4 years to help brewers achieve the most expensive part of their venture as cost effectively, confidently and enjoyably as possible.

We have designed, commissioned and installed Micro Breweries in Bangalore, Pune, Mumbai, Kolkatta, Gurgoan and Hyderabad.

Why do we need another equipment supplier?

To answer this we need to ask three more fundamental questions:

Q: What are the advantages of a complete turn key brewery?

Q: What is real quality?

Q: Do you really need to pay that much for it?

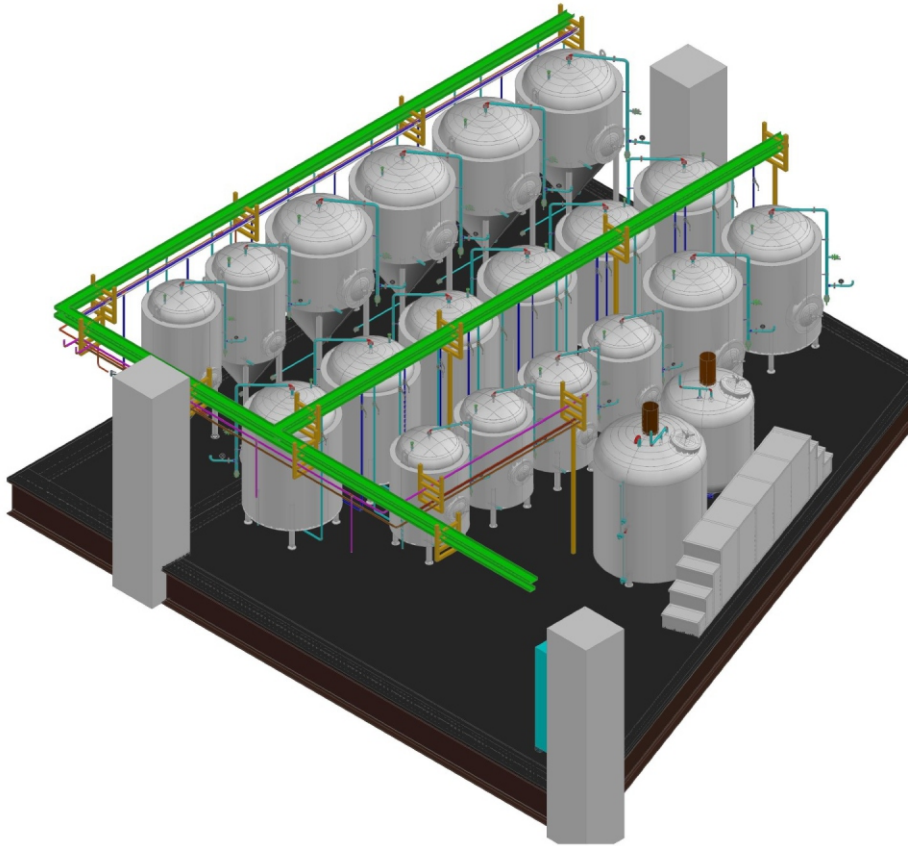
“Everything you need to start or expand your brewery, all from a single supplier and offered in a single, inexpensive and ALL INCLUSIVE price...”



Prodeb Fermenters—Ready for Dispatch

In This Issue

- Advantages of a full turn-key brewery
- 3D brewery design
- Why you can't see real quality
- It all starts with good water
- How much to pay?



3D Brewery Design

Laying out a brewery for functionality, efficiency and aesthetics can be a long and winding road.

There are critical factors that must be planned for and these will depend upon what you are doing, and what your goals are.

Regardless of your plans, Prodeb will help by providing **INCLUSIVE 3D** brewery design. Once you have decided on Prodeb, we will prepare full 3D drawings showing all components, supports, pipe work, power and signal cabling, support tray and drainage.

Complete Turn-key Brewery

There must be thousands of brewery consultants out there, each happy to charge handsomely for every step of establishing a micro-brewery; and there are many steps.

At Prodeb, we have long realized that this should all be part of the equipment package and therefore offer a **INCLUSIVE** consultancy service which provides a first time customer with all the guidance required to set up a brewery, whether it be a pub, restaurant or a separate entity.

Let's look at a brewery set up within a restaurant operation. A prospective owner must operate two businesses within the same premises; a fully functioning restaurant and a microbrewery. While a restaurant is required to comply with regulatory requirements of a public eating house, a brewery is technically a manufacturing unit - a mini factory producing beer for limited distribution. Several aspects that govern the functioning of both from infrastructure e.g. electrical, drainage, plumbing, manpower, inventory management, raw material storage etc. needs to be carefully considered within the project.



Brewery Restaurant

What size should my brewery be?

Ultimately, the right brewery size depends upon the amount of beer you can sell per month and the number of styles of beer on offer. The larger the variety of styles on offer, the larger number of holding tanks/kegs you will have to provide; kegs will require a cold room. The volume of beers you want to serve per month will determine the size of the beer tanks. Having said that, the brewery running costs; namely staff, electricity, infrastructure, licensing and other associated costs will not vary proportionally with the size of the microbrewery.

Importantly, microbrewery equipment, when fully operational with beer fermenting in all tanks, will impose considerable floor loading; much beyond the structural floor loading provided for in normal commercial constructions. In all cases, a careful evaluation of the floor loading capability is required and must be certified.



OWN THE FLAVOUR— Quality you can't see from outside

Craft brewing is all about the Flavour!

While at every stage the brewer needs efficiency and flexibility, a perfect surface finish on the inside of tank is critical for cleanliness and to prevent infection of the beer.

All our tanks have an 8B mirror finish on internal surfaces to ensure perfect cleaning first time, every time.

The Flavour depends on it!



8B Mirror Finish

What is Real Quality?

Every micro-brewery can be made pretty well as shiny as any other on the outside, so they would all be the same, right? Unfortunately not. However, while some manufacturers look for every way to cut cost, we have our minimum design rules:

Tank wall thickness Once the insulation and outer skin is on, there is no way to visibly determine the thickness of brewing tanks. Prodeb insists on a minimum thickness, after polishing, of 3mm while some manufacturers are content to use 2mm sheet before polishing.

Material of Construction Stainless steel grades can be difficult to determine. We guarantee the use of 304L as standard with 316 L as an option.

Kettle and Lauter Head Space These tanks are designed with 50% head space; almost double that of our competitors, even though the steam jackets are designed to prevent frothing. This provides ample safety factor and offers flexibility to brew larger batches for the experienced brewer.

Intelligent heating In addition to froth reduction, the dimple jackets in the kettle are arranged to provide natural coagulation of proteins for more complete removal during whirlpooling.

Insulation Energy is a significant cost to the brewery owner. All Prodeb tanks are fitted with 100mm insulation, double what many other manufacturers use.

Chimney Seemingly simple features such as positioning of the chimney can have a big effect on flavour. Our central design, complete with DMS collector, ensures complete exhaust of steam and volatiles to prevent popcorn taints.

Lauter Plate Lautering is a critical process for which we use our V-Groove system, a water cut sieve with an open area of 18% and a profile that ensures clean drainage.



It Starts with the Water

A well-established doctrine in brewing states that “If the water tastes good, the beer tastes good.”

This brings relevance to this aspect of a brewery installation. In other words, to produce great tasting beers in your microbrewery, special attention must be paid to the quality of water used for brewing.

Traditional world famous beers have gained their legendary fame from the quality of water in that region, For example, the water from Pilsen in the Czech Republic is legendary for its purity and absence of undesirable elements. The word Pilsner is derived from that region. The water from Burton-On-Trent (UK) and Dublin (Ireland) are known for their distinct quality which contribute to the uniqueness of the beers made in that region.

Some breweries source from natural water bodies such as a bore or a river. Others rely on mains water, which is likely to be chlorinated.

Either way, the water needs to be treated and made most suitable for beer brewing. Further, the water needs to be made aseptic, that is treated to a level which can be used for cleaning fermentation tanks and bright beer tanks. These tanks need to be cleaned with sanitized water to avoid water borne pathological contamination.

Prodeb offers INCLUSIVE water treatment systems from Canadian Crystalline, its sister company, world renowned for its clear water technologies. This unit forms the first stage of beer production in the Prodeb Microbrewery installations.

Contact Us

Give us a call for more information about our breweries and support services and products

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So, how much should you pay for this level of quality, service and overall completeness of supply? Why not call to find out? You'll be pleasantly surprised.

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