

BREW HOUSES

DME SYSTEMS OVERVIEW

- **Full line of systems** ranging in size from 5BBL/5HL to 100BBL/120HL in 2, 3, or 4 vessel configurations.

- **All systems are sized** to operate in either US Beer Barrels or Hectoliters, for easy integration with existing or future equipment.

- **Customized solutions are available.** DME's team of dedicated project managers and engineers will work to find the best solution to meet the process, infrastructure, and budgetary constraints of the project.

- **Brewhouse and cellar ancillary engineered solutions** for hop dosing, yeast storage, CIP, product transfers, keg washing, filtration, and grains handling.

- **System heating utilizing low pressure steam** (10psi) available as standard for complete product range. Incorporation of an external wort boiler in systems from 40-100 BBL ensures vigorous evaporation rates without the need to go to high pressure steam.

- **Alternative heating options** include electric heating with low watt-density, variable output, incoloy immersion heater for systems from 5-10 BBL, and direct fired gas heating with modulating firing control available from 5-15 BBL.

- **Traditional style mash tun** with manual mixing available for 5-15 BBL systems.

- **Lauter tun** with raking and grains out mechanism available from 10-100 BBL. Raising and lower rakes option available for 20 BBL and larger.

- **Steam heated mash mixer and/or flat bottom whirlpool vessels** are available as the third or fourth vessel from 10-100 BBL systems.

- **Control options** include manual valves with temperature indicators and push-button control panel, manual valves with DME Tier I touchscreen panel and PLC, air valves with DME Tier I touchscreen panel and PLC, and semi-automated recipe driven brewing utilizing air valves and DME Tier II controls powered by Siemens Braumat Compact. Refer to controls brochure for a more detailed controls description.

