

200L Craft Beer Brewing System

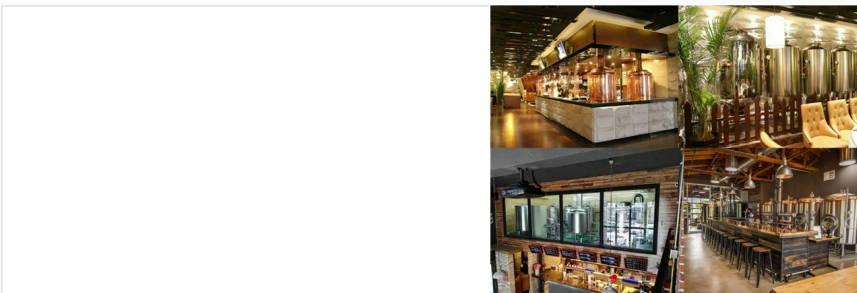
This 200L craft beer brewing system is constructed with SUS304 stainless steel. It is designed for use in restaurants, brewpubs and microbreweries.



ADDITIONAL IMAGES



Overview



Professional 200L Craft Brewing Solution

This 200L craft beer brewing system is a complete, professional-grade solution designed for brewpubs, restaurants, and microbreweries. Constructed from high-quality SUS304 stainless steel, the system ensures durability and hygiene while offering precise temperature control for consistent beer quality. Its compact, integrated design maximizes space utilization, making it an ideal choice for small-scale commercial brewing operations and laboratory research.

Core Specifications

Nominal Capacity

200 L

Standard Batch Size

Standard Ingredients

- Malt
- Yeast
- Hops
- Water

Primary Materials

SUS304 Stainless Steel, Food Grade, Red Copper (Optional)

System Components



Brewhouse Configuration

- Mash/Kettle Tun
- Lauter/Whirlpool Tun
- Malt Mill Machine
- Wort Pump
- Plate-type Heat Exchanger

Control System Type

- Semi-automatic with digital meters
- Full-automatic with PLC control

Support Systems

System Name	Specification/Components
Chilling System	2 pieces of refrigeration machine
Cleaning System	Stainless steel trolley with 1-2 tanks
Heating	Steam generator integration

Fermentation Details

6-12 fermenters (standard) or customized quantity

Applications

Target Applications

Brewpub • Restaurant • Hotel • Microbrewery • Laboratory • Teaching • Scientific Research

Supported Beer Styles

Lager, Ale, Stout, Bock, Porter, Fruit Beer, Wheat Beer

Technical Features



Tank Design Features

- Conical bottom for yeast harvesting
- Side manway for easy cleaning
- Temperature control jackets
- Sight glasses and sample ports
- CIP (Clean-in-Place) system compatibility