

HIGH GRAVITY Brewing

BOOSTING EFFICIENCY. For Life.

FOODANDBEVERAGE.PENTAIR.COM

HGB HIGH GRAVITY BREWING TECHNOLOGY

High Gravity Brewing can boost a brewery's capacity considerably, without having to invest in brewing house, tank or filter capacity. The idea here is to make and ferment worts with a high original wort content.

A carbonating and mixing unit is then used to set the parameters desired, such as original wort, CO_2 and alcohol content shortly before bottling.

The brewing house also needs less water to make the wort, so less energy is needed for heating, boiling and cooling purposes.

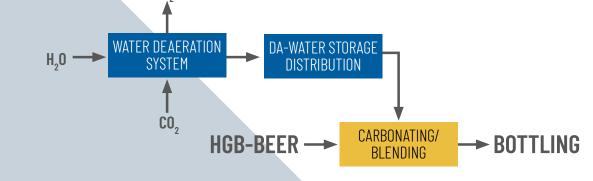
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SOLUTION

Pentair's HGB solution in its maximum configuration consists of:

- Water deaerator
- DA water storage and distribution
- Carbonating and Blending

Pentair offers these compact systems both on a standalone basis or as a complete solution, including all components required. Combined with an integrated automation solution, the process becomes more reliable and easily controlled.



SAVE ON EXPENSES AND EXPAND YOUR PRODUCT VARIETY

BENEFITS

- All process stages combined in single units
- Optimum process and product monitoring
- Plug & play interface
- Reduced costs while increasing productivity
- Total one-stop concept
- Integrated fully automatic formula management
- Fully automatic CIP capable

DO MORE WITH LESS

Sustainability means acting intelligently and efficiently while saving and when possible reusing resources. Pentair's 'Efficient Performance Technology' philosophy' promotes product developments and total solutions that are reflected in measurably improved performance and efficiency.

Developing cleaner technologies is exciting work, but is only worthwhile if the results can also be used appropriately in customers' systems.

Many breweries have already implemented the sustainable brewery concept and 'do more with less' today.



Beer Membrane Filtration BMF



Water Deaeration System WDS



Deaerated Water Distribution



Carbo Blender CBR



Carbo Bontroller CCR



Pinpoint Carbonator PPC

SERIOUS SERVICE. For life.

Operating a state-of-the-art food and beverage production plant, requires just-intime processes, minimized production losses and compliance with tough quality regulations. This is why it is so important to have precisely planned service intervals, trained service personnel and an outstanding supply of original spare parts.

Our dedication to your system continues after the sale. Through comprehensive lifecycle management, Pentair ensures that your installation operates at optimal performance. Pentair's Service Level Agreements are offered worldwide. They include monitoring of the system via the Internet to help diagnose operational problems, a short engineer response time of 24 hours and faster access to system components. This keeps downtime to a minimum in case of emergency.

Proper planning is key, and maintenance costs can be significantly reduced through accurately planned service intervals. Preventative maintenance helps to minimize maintenance time and unscheduled downtime. All of this contributes to a lower Total Cost of Ownership (TCO).

Pentair supports you in creating custom made service plans that perfectly fit your requirements. In addition, Pentair offers plant audits that may relate to processes such as energy savings, increasing operational reliability or the expansion/ upgrading of an existing installation. Audits can be carried out externally by means of a simulation or directly on-site.

For operation and service personnel, Pentair offers classroom and hands-on trainings on specific projects. Do not hesitate to contact us for more details on our trainings program.

FOR A RELIABLE AND EFFICIENT OPERATION

- Maximum operation uptime
- Reduced maintenance costs
- Variety of service options to choose from





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