**MINI BREWERIES** 





The company EBIA CZ deals with the manufacture, development and construction of equipment and accessories of stainless steel, primarily in the manufacture and establishment of mini breweries.

#### **MINI BREWERIES**



We are member of a group with nearly 20 years of successful business history.

EBIA CZ s.r.o. employs experienced and qualified staff prepared to help you resolve your demanding professional requirements within the area of technology of brewery manufacture.

As an experienced manufacturer of mini breweries we offer complex services including consultation and proposals for the optimum technological design, project preparation with maximum respect for individual requirements and needs of the customer, quality craftsmanship, commissioning in the presence of experienced brewers, operator training, warranty and post-warranty service, as well as possibilities of regular training.

Breweries supplied by our company allow for beer brewing by all known technologies and production of a whole portfolio of various beer types. Our solutions emphasize not only design but also effective and economical operation on all management levels from manual to fully automated systems.

### **OUR MISSION**

- To provide complex portfolio
   of products and services for
   pub-breweries,
   mini breweries and small
   Industrial breweries in high quality
   standards.
- To continually work on innovations and improvements.
- To maximize the product value for the customer.
- As always we look forward to serve our customer with passion, responsibility and enthusiasm as a team and in mutual trust.

### **OUR BUSINESS**

 EBIA CZ brings experience and professional advanced technologies to solve challenges and to deliver our partners long-lasting, energy saving and innovative brewery plants

# OUR STRENGTHS

- Great product, great technologies, great people
- Strong customer relationship
- Global competitiveness
- Emphasis on customer support and help



# SERVICES

- Turn-key production of breweries
- Production of brewery components based on the customer's own or supplied documents
- Design and engineering
- Preparation of recipes and technical manuals
- Expert assistance during commissioning
- Expert supervision of the brewery operation
- Training of the personnel and follow-up training
- Assistance when choosing suppliers of raw materials or additional materials
- Regular service checkups



# 10 GOOD REASONS TO HAVE OWN MINI BREWERY

2

Higher attendance

Higher demand from the public, higher publicity

You can offer something different from the average restaurant

3

Considerable increase of the profit from the sale of every single beer

5

Extending your beer portfolio with a wide range of unique types of beer



# BASIC TECHNICAL REQUIREMENTS

#### **BASIC TECHNICAL REQUIREMENTS**

#### **YEARLY SALES**

# Up to 500 hl/year Up to 1,000 hl/year Up to 1,500 hl/year Up to 3,000 hl/year Up to 5,000 hl/year

# Up to 5,000 hl/year Up to 10,000 hl/year Up to 20,000 hl/year

#### SPACE FOR TECHNOLOGY

50–70 m <sup>2</sup>
80–100 m <sup>2</sup>
90–110 m <sup>2</sup>
130–150 m <sup>2</sup>
180–220 m²
300–350 m <sup>2</sup>
450–500 m <sup>2</sup>

#### **ENERGY**

#### ELECTRIC ENERGY: 3× 380/220 V, 50 Hz

OTHER ENERGIES FOR HEATING THE BREW HOUSE WITH CAPACITY OVER 1,500 hl/year

Total installed capacity: up to 1,500 hl/year

45 kW

Total installed capacity:

over 1,500 hl/year – depending on the Type of the heater of the brew house

from 35 to 220 kW

External source of steam	200 kg/h
Natural gas	23 m³/h
Light fuel oil	19 kg/h
Electrical energy	180 kW

#### **HEIGHT REQUIREMENTS**

ROOMS WITH A BREW HOUSE UP TO 1,000 I

ROOMS WITH A BREW HOUSE OVER 1,000 I

min. 3.0 m

min 3.5 m



An economic brewery variant, suitable for hotels and restaurants, with minimum space demand, simple waste disposal, low energy demand, extensive

time-saving and simple operation.

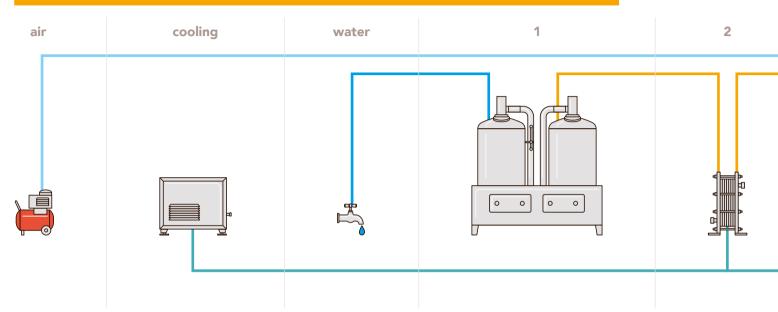
# CLASSICAL BREWING Complex brewery technology for classical brewing. Allows for brewing by both infusion and decoction methods, top and bottom fermentation. According to the equipment selected, the beer may be filtered, bottled to KEG barrels, glass bottles or PET containers. A great variability of sets and combinations including multi-tank brewhouses.







# BREWERY SET FOR BREWING FROM MALT EXTRACT

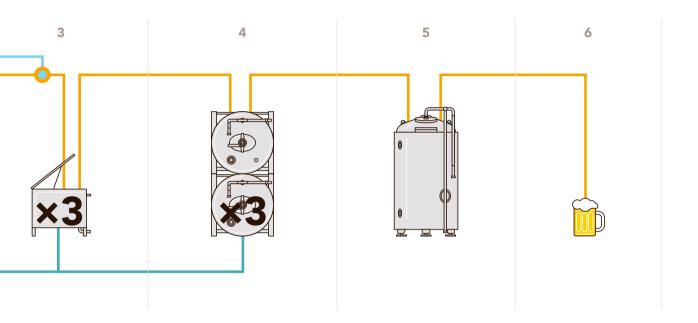


#### **Annual capacity**

780 hl / 204 batches a year (4 batches a week)
Annual capacity may be changed by the number of fermenting tubs and lager tanks up to the capacity of 1,500 hl/year.

#### Legend

cooling cool water



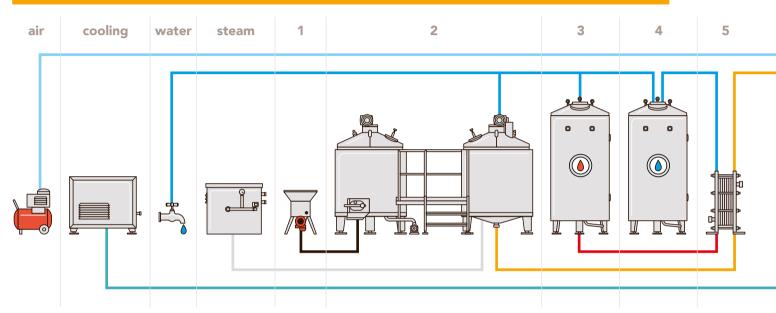


air	Air compressor		
cooling	Glycol cooling unit		
water	Source of drinking water		
steam	Steam generatorn		

- Brewhouse (375 I)
  Plate cooler
  Fermenting tub (750 I)
- 4 Lager Tanks (750 l)

- Serving Tank (750 l)
- **6** Beer
- 7 Sanitation pump

# BREWERY SET FOR CLASSICAL BREWING – 5 hl BATCHES

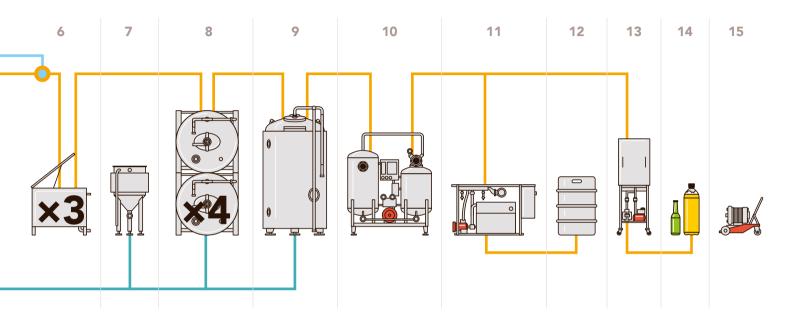


#### **Annual capacity**

1,000 hl / 200 batches a year (4 batches a week)
Annual capacity may be changed by the number of fermenting tubs and lager tanks up to the capacity of 2,500 hl/year.

#### Legend



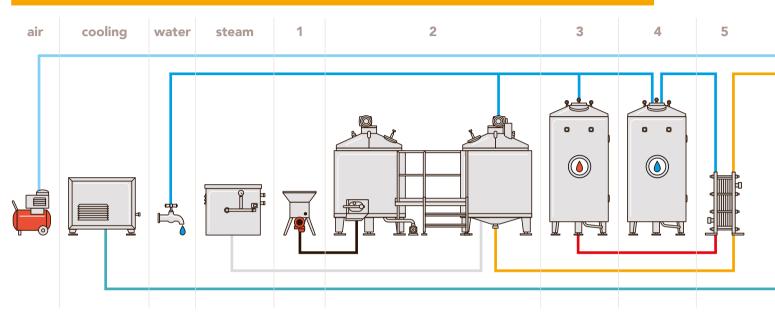


air	Air compressor
cooling	Glycol cooling unit
water	Source of drinking water
steam	Steam generator
1	Malt mill
2	Brewhouse (500 I)
3	Hot water tank (700 l)

4	Cold water tank (700 l)
5	Plate cooler
6	Fermenting tub (1,000 l)
7	Yeast regeneration tank
8	Lager tanks (1,000 l)
9	Serving tank (1,000 l)
10	Filtration station

11	KEG washer and filler
12	KEG barrel
13	Bottling device
14	Bottles of beer
15	Sanitation pump or CIP station

# BREWERY SET FOR CLASSICAL BREWING – 10 hl BATCH

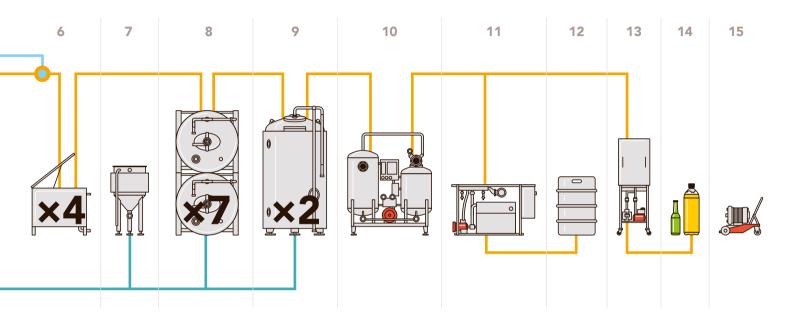


#### **Annual capacity**

3,000 hl / 300 batches a year (6 batches a week)
Annual capacity may be changed by the number of fermenting tubs and lager tanks up to the capacity of 5,000 hl/year.

#### Legend



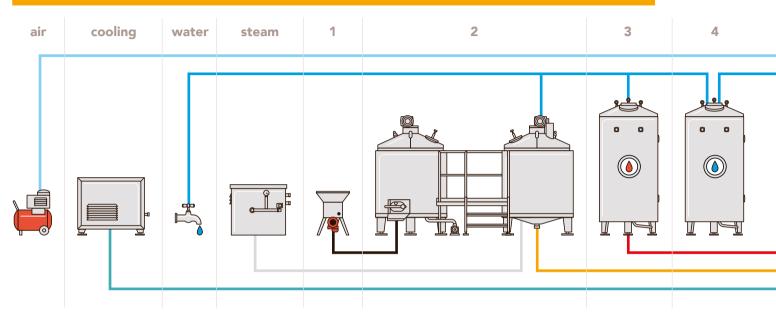


air	Air compressor
cooling	Glycol cooling unit
water	Source of drinking water
steam	Steam generator
1	Malt mill
2	Brewhouse (1,000 I)
3	Hot water tank (1,400 l)

4	Cold water tank (1,400 l)		
5	Plate cooler		
6	Fermenting tub (2,000 l)		
7	Yeast regeneration tank		
8	Lager tanks (2,000 l)		
9	Serving tanks (2,000 l)		
10	Filtration station		

11 12	KEG washer and filler
12	Bottling device
14	Bottles of beer
15	Sanitation pump or CIP station

# BREWERY SET FOR CLASSICAL BREWING – 20 hl BATCH

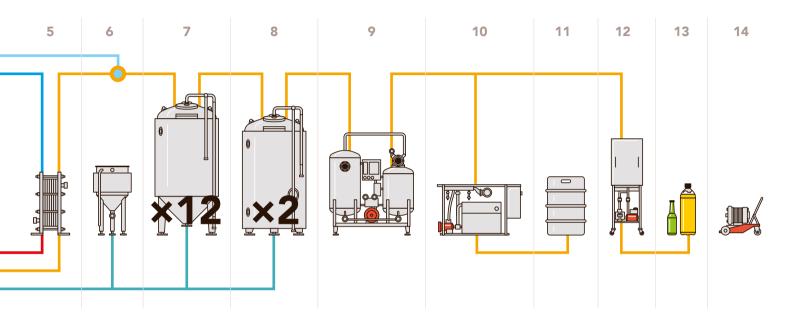


#### **Annual capacity**

7,000 hl / 350 batches a year (7 batches a week)
Annual capacity may be changed by the number of fermenting tubs and lager tanks up to the capacity of 20,000 hl/year.

#### Legend





air	Air compressor	3	Hot water tank (3,000 l)	9	Filtration station
cooling	Glycol cooling unit	4	Cold water tank (3,000 I)	10	KEG washer and filler
water	Source of drinking water	5	Plate cooler	11	KEG barrel
steam	Steam generator	6	Yeast regeneration tank	12	Bottling device
1	Malt mill	7	Cylindro-conical tanks (4,000 l)	13	Bottles of beer
2	Brewhouse (2,000 I)	8	Serving tanks (4,000 l)	14	Sanitation pump or CIP statio





# CONNECT WITH US!

www.ebia-breweries.com

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