

Beer clarifiers for craft breweries – Brewfist, Italy

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Date: May 2016
Bulletin No: SB 02-2016

Seital® Separation Technology

Brewfist:

The story of Brewfist began in 2010 when Pietro di Pilato engineered a modest 33HL capacity brew house and together with business partner Andrea Maiocchi built a one-brew-a-day process with 3 tanks and a few small fermentation tanks.

Soon after, as market demand increased, new investments were made into acquiring an extra building and additional buffer tanks for the brew house. In order to brew two batches a day, fermentation tanks of 60 - 90 hl were added along with a laboratory and oxygen pick up measuring equipment. Today, the brew house, located near Milan, Italy, consists of four buildings and has annual production of 7.000 hl.



Challenge:

Brewfist faced various challenges in order to expand capacity while maintaining quality. In particular, a maximum oxygen pick up target of 30ppb was established between the end of the fermentation process and bottle filling. In addition, the goal was to have a quicker production process and obtain consistent quality and characteristics of the beer, limiting the content of yeast – “I am not a fan of yeasty beer” comments Pietro di Pilato.

Solution:

In order to reduce oxygen pick up, investments were made in a reverse osmosis system, which reduces the air content in rinse water. An advanced filling system was also installed in addition to a new Seital Series clarifier.

Tests had been previously carried out on site with hydraulic seal machines which did not satisfy quality and oxygen pick up standards. After meeting with SPX Flow at the SIMEI exhibition in Milan, Brewfist decided to try a Seital clarifier with mechanical seal.



Results:

Utilizing the Seital clarifier, the oxygen pick up result was less than 10ppb, which considerably exceeded expectations. This was such a benefit for Brewfist that they now control this measure with a specific instrument. Not only has the Seital clarifier solved the main challenge but has also allowed a higher, more stable quality in terms of clarity and yeast content. In addition, the production time of maturation + fermentation has decreased from 16 days to 11 days and maturation time from 6 weeks to 3-4 weeks. This has increased annual capacity utilizing the existing tank farm without the need to purchase extra tanks.

Customer's comments:

“We are very satisfied with the Seital clarifier, it is very user-friendly and I like the taste of the beer after it has gone through the centrifuge. I say “Better more hops than yeasts”, and this is the result I get after using the Seital centrifuge.” – comments Pietro di Pilato - “In addition, the machine worked for 750 hours without requiring service so we can count on low costs for service and maintenance.”



For further information on Seital beer clarifiers please contact Benny Van Heule, Area Sales Manager or your authorized Seital Series Sales Representative.
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