

## 200L Craft Beer Brewing System

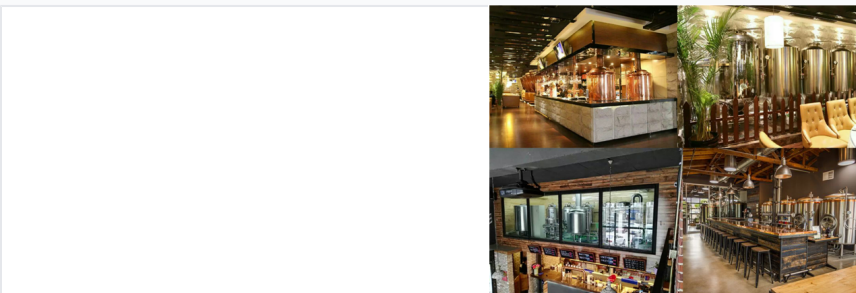
This 200L craft beer brewing system is constructed with SUS304 stainless steel. It is designed for use in restaurants, brewpubs and microbreweries.



### 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