

500L Craft Beer Brewing System

This craft beer brewing system offers a capacity of 500L per batch. It features stainless steel fermentation tanks with conical bottoms for efficient yeast settling and temperature control.



ADDITIONAL IMAGES



Overview

Professional 500L Craft Brewing Solution

This 500L craft beer brewing system is a versatile solution designed for microbreweries, brewpubs, and laboratories. Constructed from food-grade SUS304 stainless steel or red copper, it supports the production of a wide variety of beers including Lagers, Ales, Stouts, and specialty fruit beers. The system is engineered for durability and precision, offering both semi-automatic and full PLC control options to suit different operational needs.

Key Metrics

Performance Metrics

500 L

Standard Batch Capacity

20 Years

Manufacturing Experience

3 Years

Main Machine Warranty

System Components

System Specifications

System Type	Capacity / Configuration
Brewhouse System	100L to 5000L per batch
Fermentation System	200L to 5000L tank volume
Chilling System	1 to 2 refrigeration machines
Cleaning System	Stainless steel trolley (1-2 tanks)
Control System	Digital meters or PLC full-automatic

Technical Features

Vessel Design Features

- Insulated walls for temperature maintenance
- Mash/lauter tun with false bottom for grain separation
- Brew kettle with tangential inlet for whirlpooling
- Conical bottom fermentation tanks for yeast settling
- Integrated platform with safety ladder
- Mobile mounting on wheels for maneuverability

Materials

SUS304 Stainless Steel, Red Copper, Food Grade

Applications

Target Applications

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

Brewing Capabilities

Supported Beer Styles

- Lager
- Ale
- Stout
- Bock
- Porter
- Fruit/Juice Beer
- Wheat/Yellow Beer

Service & Support

Support Services

- Free drawing design service
- On-site installation guidance
- Staff brewing training
- Lifetime technical support
- Raw material supply chain assistance

Logistics

Production Time

40 Days