

A BREWING AND DISTILLING PARTNER

CONVEYED PRODUCT

- Grist, spent grain

KEY SPECIFICATIONS

- Hygienic enclosed system
- Ability to handle viscous product
- Mixing grist and liquid

COST SAVINGS

REDUCED COSTS AND IMPROVED HYGIENE COMPARED TO CONVEYORS

IMPROVED PRODUCTIVITY

IMPROVED EFFICIENCY OF GRIST MIXING

PUMP TYPE

BT range with SCT

BACKGROUND

Traditional brewing towers used gravity as the method of moving grain through the brewing processes, but nowadays smaller and/or modern breweries need alternatives.

TASK

At Ringwood brewery there were two processes SEEPEX was asked to advise upon – mixing and transfer of grist (milled grain) and water to the mash tun, and spent grain removal from the mash tun.

The grist case was below the level of the mash tun, meaning that gravity feed was not possible; in addition, the grist had to be mixed with water before transfer to give a homogenous mix into the mash tun.

Spent grain is a viscous, non flowable product and had to be removed hygienically from the base of the mash tun to a trailer for off-site removal.

SOLUTION

Open hopper progressive cavity pumps from product group T provided solutions in both cases. Hot water and grist are mixed effectively by the auger in the pump to give a homogenous 'paste' which is transferred to the top of the mash tun.

After mashing the spent grain is pumped from the outlet of the mash tun directly to the reception trailer in an enclosed hygienic system. The time taken for transfer is half the time previously taken, improving production and almost doubling mashing capacity.

Both of the pump systems are fitted with Smart Conveying Technology (SCT) – an innovation from SEEPEX that increases pump life and reduces maintenance costs, which is an added benefit for Ringwood brewery.

BENEFITS

- Homogenous mixing and transfer in a single piece of equipment
- Viscous, non flowable product transferred hygienically
- SCT reduces maintenance time and extends pump life

