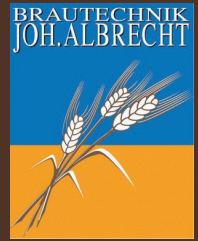


5 HI Glass Brewery

Standard Brewery by Joh. Albrecht



Brewhouse

Annual output

Beer style

Control

Design

Energy supply

Power

Heating

Water

Installation area

Room size

Height

Floor load

Value [Unit]

800–2000 [hl]

All beer styles – infusion/decoction

Manual, semi and fully automatic

Glass, stainless steel,

copper or individual combination

25 [kW]

Electrical 40 [kW] or gas 10,6 [m³/h]

3 [m³/h], ≥ 4 [bar]

70–120 [m²]

≥ 2,70 [m]

1000 [kg/m²]

Additional modules for complete brewery

Our recommendation

Grist mill

Fermentation and Lagering

Tank type

Tank size

Insulation

CIP cleaning

Yeast handling

Hot/Cold water handling

Filter

Filling

Bottles

KEG

Value [Unit]

2 roller grist mill

Cylindro conical tank (CCT)

10 [hl]

Insulated or non-insulated

Manual – lost cleaning

Cooled yeast tubs

Lost or recuperation system

Cartridge filter or kieselgur filter

1 to 4 filling heads – manual

up to 250 bottles/h

Filling head – manual

10 KEG/h (semi-automatic)



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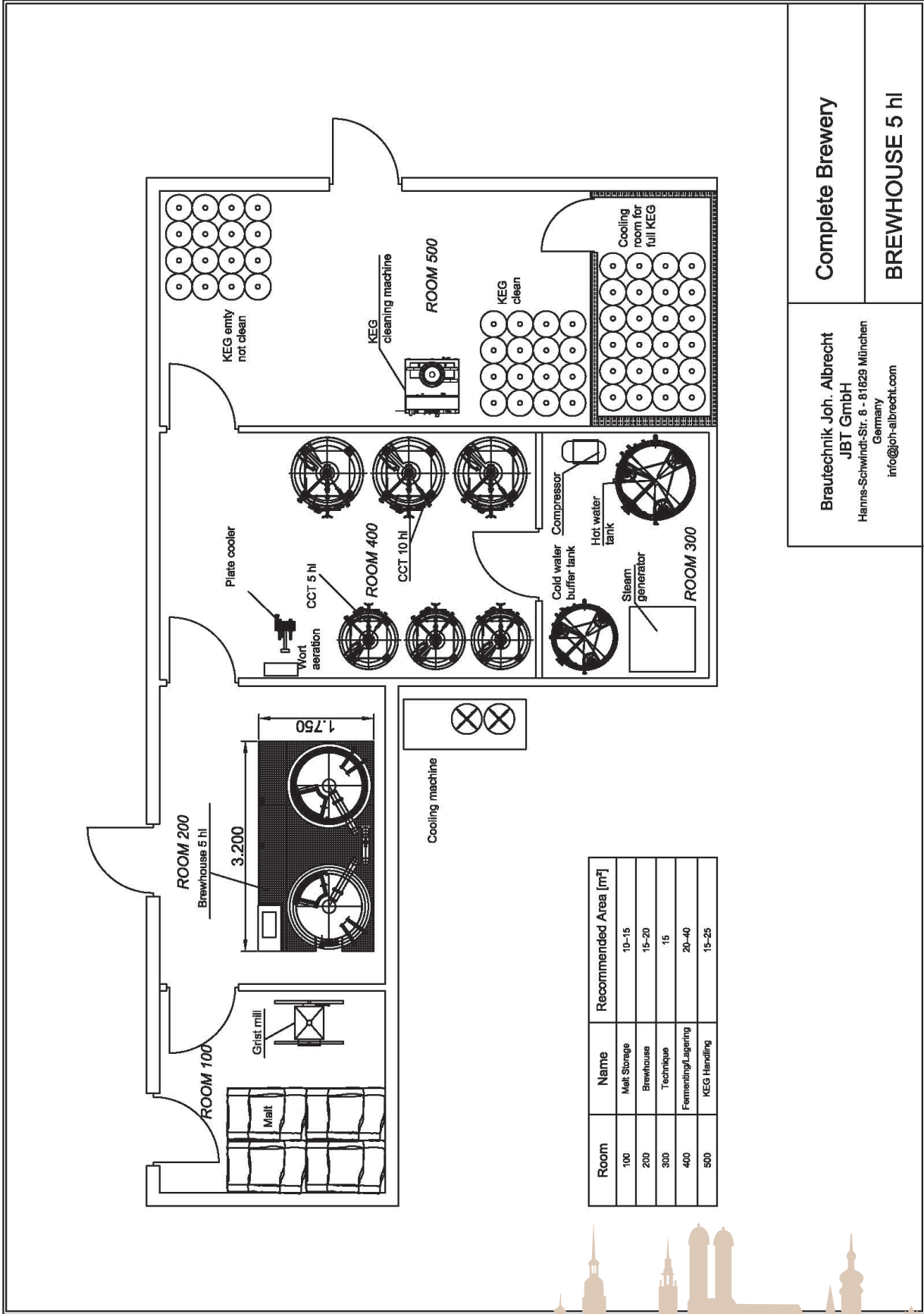
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Standard Drawing of 5 hl Module Brewery by Joh. Albrecht



Room	Name	Recommended Area [m ²]
100	Malt Storage	10-15
200	Brewhouse	15-20
300	Technique	15
400	Fermenting/Lagering	20-40
500	KEG Handling	15-25

Complete Brewery

BREWHOUSE 5 hl

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