

PILOT BREWING SERVICES

Brewing

For the brewing service, we provide our malts and a standard variety of commercially available hops, yeasts, and other assorted raw materials. You may also choose to use your own ingredients.

Process type and reporting

The process type and parameters are always your choice. Follow-up charts and graphs are presented in the final report. The final beer and full brewing report with results and analysis are also included.

Normal wort and beer analysis is included in the normal service package, or per request.

Process time and packing

The typical process time from mashing to packed beer is approximately three weeks.

The finished beer is bottled in standard 30-liter kegs. The kegs are requested to be returned when empty.

Taxation

For outgoing beers, taxes are collected and invoiced based on Finnish legislation.

PILOT BREWERY SETUP

1. Combined mashing and boiling of tun. Infusion mashing method and open boiling performed.
2. Lauter tun for wort separation.
3. Cyindroconical fermentation vessel (100 liters total) for primary and secondary fermentation.
4. Plate and frame filter for primary filtration.
5. Bright beer tank (100 liters total).
6. Cartridge filter for final filtration.
7. Cooling unit. Beer can be cooled to < 0 °C for cold stabilization.
8. Cabin for fermentation controlling and recipe management (temperature, time, pressure).
9. Filling devices to kegs.