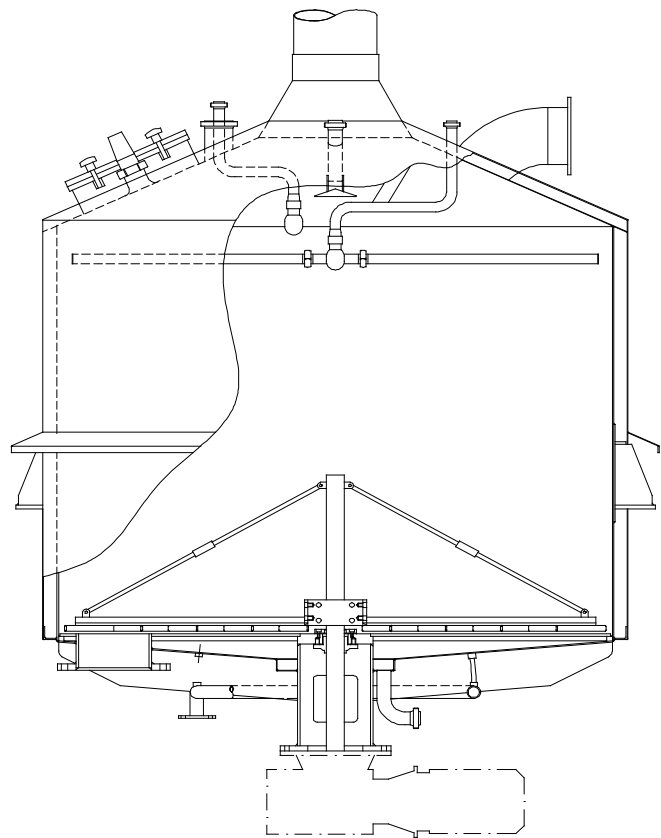


Mash tun

Industriel Techniques Ltd design and manufacture shop and site built, Isothermal mash tuns for conversion and separation duties, from craft and micro brewery volumes to 4000kg capacity supplied as individual vessels or part of a packaged brewhouse. The design is based on a floating mash bed with depths up to 1000mm high and produces very bright wort with extract efficiencies up to 98%.

Key features

- ✓ Easy operation
- ✓ In place cleaning
- ✓ Automatic spent grains removal option
- ✓ Under plate letting and jetting option
- ✓ Interlocking milled or wedge wire flooring options
- ✓ 0.8 Ra internal surface finish
- ✓ Steam and or hot liquor pre-heat facility
- ✓ Shallow conical base c/w wort collection ring
- ✓ Minimal losses at flush fitting spent grains discharge port
- ✓ Rapid spent grains discharge rates.
- ✓ Discharge gear mechanical seal with flush (No gland packing)
- ✓ Welded or riveted cladding
- ✓ High extraction rates
- ✓ Robust design



Overview

Mash enters the tun via the masher in 15-20 minutes at around 65°C and is left to stand for 60-75 minutes whilst conversion takes place, the wort is run-off and either re-circulated through the bed or transferred to kettle, during run off the bed is sparged with liquor at around 68°C to wash the remaining wort from the bed, the spent grains are removed in 20-30 minutes via the auto discharge gear and progressive cavity pump.

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