



Brewing System B150pro

DESCRIPTION

B150pro - our largest pro-series system, is a brewing system without compromise. Built for enthusiasts, nano breweries and brewpubs.

- 170-liter (44 gal) tank volume and 35 kg (77 lb) malt capacity.
- 6.6kW heating power (2x3.3kW) utilizing two mains inputs.
- High accuracy with 2 digital sensors.
- Conical bottom with center draining for fast and easy cleaning.
- Powerful control system with 7" touch-screen, Wifi and Bluetooth 4.2.

The B150pro has an 150 liter (40 gal) boil capacity and about 35 kg (77 lb) malt capacity. It is equipped with a powerful pump, which can be controlled from the touch-screen. The wort is circulated up through the center-pipe and the pump is fitted using Tri-Clamps making it very easy to remove, even when the tank is full.

The malt pipe has latches that folds out when you hoist it to secure it for draining. To lift the malt pipe on this system you require a lifting system. This is being developed with a custom brewing table and will be ready early 2020.

Sparging is done without tubes or pipes outside the tank. A sparge tube installed on the outside of the centerpipe follows the malt pipe when lifted also lifting the wort spreading device. This makes it very easy to sparge from a separate tank without making a mess.

After brewing with the B150pro, cleaning is fast and easy. The centerpipe is removed easily, and you can easily clean the unit, and all the trub will be drained directly to a bucket or the drains. Use the included circulation device as a CIP solution to save time and cleaning chemicals.

The system has two digital temperature sensors - one in the bottom of the tank and one before the pump. The maximum static offset is $\pm 0,5^{\circ}\text{C}$. The sensors can be individually calibrated for maximum accuracy. They have an accuracy of $0,1^{\circ}\text{C}$. It's also possible to connect a third sensor (accessory) to monitor the temperature of the wort returning from the counterflow cooler, so you can pump directly to the fermenter when the temperature is right.

All ports are 34mm Tri-Clamp fittings for maximum flexibility without leaks. As standard the system is shipped with one 3-way valve. All silicone tubes are 16x25mm food grade silicone.

The control system is custom developed and features high quality electronics. The software is constantly being improved with new features. It is updated via WiFi.

Note that with the added capacity of this system, heating to strike temperature and boiling will take more time compared to our other Pro systems.

Specification

Dimensions excl. packaging:	79 (h) x 72 (w) x 72 (d) cm
Dimensions with one side valve:	79 (h) x 82 (w) x 72 (d) cm
Dimensions with two valves:	79 (h) x 92 (w) x 72 (d) cm
Packaging dimensions:	97 (h) x 72 (w) x 72 (d) cm
Weight excl. packaging:	37.5 kg
Weight incl. packaging:	45 kg
Tank dimensions:	Ø60 cm, height 60 cm
Tank volume:	169 liters (rec maximum boil volume - 150 liters)
Malt pipe dimensions:	Ø50 cm, height 55 cm
Malt pipe volume:	108 l
Max recommended grain quantity:	35 kg
Minimum liquid volume:	35 l
Build material:	1.0/1.2 mm stainless steel (SS304)
Heating elements:	230 V, 6600W (2x3300W) (two individual circuits)
Pump:	24 VDC brushless, max 25 l/min, max head 4.5 m, stainless steel head, stepless speed control from touch display
Controller:	ARM Cortex M4 180mhz, 7" Touch display
Connectivity:	WiFi 802.11 b/g/n, Bluetooth 4.2, MicroSD
Hoses:	16x25mm silicone, food grade

What's included:

- Complete brewing system with controller, pump, tank sensor, heaters and lid
- Malt pipe with handle and latches
- 1 pcs expanded metal filter
- 1 pcs 3-way valve
- Temperature sensor with adapter for pump line
- 5 pcs 34mm Tri Clamps with gaskets (all used for standard setup)
- 3 pcs 34mm TC blind caps
- 1 pcs dip tube, short type
- 1 pcs mash hat for spreading the wort
- 1 pcs sparge tube
- 150cm 16x25mm silicone tube
- 1 pcs 34mm TC to 19mm hose barb adapter
- O-rings for the center pipe and dip tube
- Power Cables, 2 meter

Please note that some parts of our systems are made by hand, and might have some minor cosmetic imperfections. This will not affect the functionality of the product.