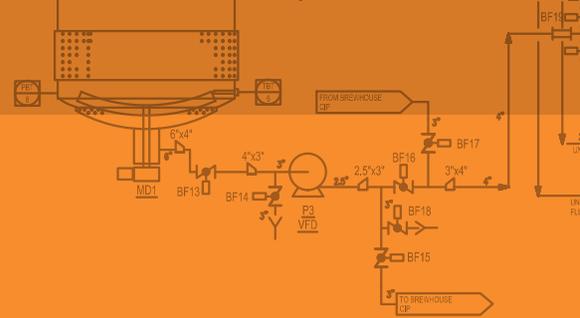


BREWHOUSE

Working Day and Night for a Thirsty World!



It All Starts with ICC NW.

Our products range from individual pieces of equipment to complete turn-key systems. Our services include brewery sizing, equipment layout, professional installation, system testing, technical assistance, and follow-up support. Each step of the brewing process has many options. Our vessels can be designed with versatility, allowing for the brewery functions to be combined in fewer vessels for economy, or separated into several vessels for increased capacity and efficiency.

Building safety into your brewery, ICC NW is an ASME certified plant with QC/QA programs. Every tank is designed to ASME code and entire jackets can be ASME stamped as required by local safety codes. All tanks and jackets are pressure tested and all cellar tanks include fail-safe non-mechanical rupture discs. Structural supports are designed to IBC seismic conditions. The brewhouse is designed with minimal thermal transfer piping exposure. UL listed control panels.

ICC NW offers Brewing Systems for Brewpubs and Micro Breweries in the following sizes:

- **Brewpub:** 7 BBL, 10 BBL, 15 BBL, and 20 BBL
- **Micro:** 10 – 100 BBL, Cellar sizes: 7 – 600 BBL

A brewpub system is configured for a brewer who plans to produce many different styles of beer in smaller quantities for on premise consumption. The brewpub will usually have a fully staffed restaurant, cold storage room for bright beer tanks (serving tanks), and serves the beer directly from these tanks.

A micro system is configured for a brewer who plans to focus on a set number of core beers to produce in large quantities for, primarily, off premise consumption. The microbrewery will keg, can, bottle, and distribute the beer. It is common for a microbrewery to have a tap room in which to serve their beer on premise.



50 BBL 4-Vessel
Brewhouse



10 BBL 2-Vessel Combi Brewhouse; photo courtesy of
Bang Brewing Co.



ICC NW Brewhouses come in many different configurations to support your unique brewing techniques, type of beer, and production goals. Brewhouse vessels can be combined to save on space and cost.

Two Vessel Brewhouse:
Mash/Lauter, Brew Kettle/Whirlpool

These compact brewhouses are great for small to mid-size breweries that value space and cost. Focusing on single infusion mashing with up to four brews per day.

Three Vessel Brewhouse:
Mash/Lauter, Brew Kettle, Whirlpool

Breaking apart the Brew Kettle and Whirlpool into separate vessels allows for more complete wort/trub separation and an additional two brews per day when compared to the two vessel system.

Mash Kettle, Lauter Tun,
Brew Kettle/Whirlpool

Breaking apart the Mash Kettle and Lauter Tun allows for complete step mashing

utilizing a dedicated ASME steam jacketed agitated mash kettle.

Four Vessel Brewhouse:
Mash Kettle, Lauter Tun,
Brew Kettle, Whirlpool

The advantage of a four vessel brewhouse is the ability to stack multiple stepped-mash batches simultaneously, completing up to six brews per day.

BREWHOUSE PERFORMANCE MEASURES

Brewhouse Configuration	Standard Gravity Range	Malt Charge	Brews Per Day		Evaporation Rate	Wort Knock-out Rate	Lauter Efficiency	Mash Ramp Rate	ASME Certified Steam Jackets	BH Efficiency
			Single Infusion	Step-Mash						
Combi	12-20 Plato Wort 20+ avail.	48-83 Pounds Ground Malt Per Finished BBL Higher avail.	4	-	10% Over 90 Minutes	45-60 Minutes	90%	1° C/Min. 1.8° F/Min.	Yes	88-93%
M/L, B/W			4	-						
M/L, B, W			4	-						
M/B/W, L			2	2						
M, L, B/W			4	4						
M/B, L, W			6	4						
M, L, B, W			6	6						
M, L, B, W, WR			8	8						

M = Mash Kettle B = Brew Kettle WR = Wort Receiver
L = Lauter Tun W = Whirlpool



A full line of spare parts and accessories are in stock at all times for your convenience at icc-nw.net/parts