NORMIT

our ideas work

MICRO BREWERY NORMIT

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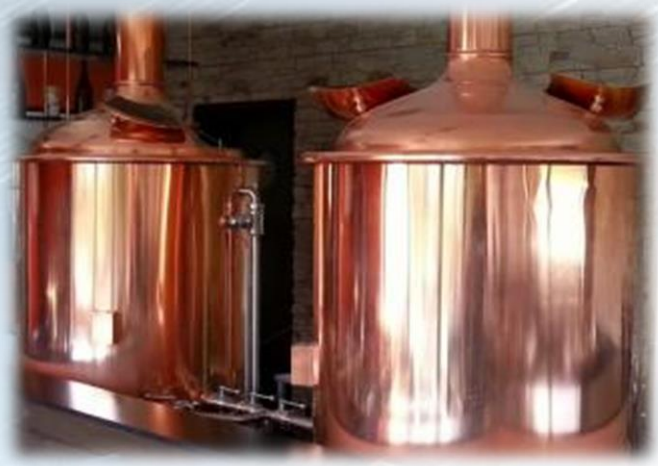
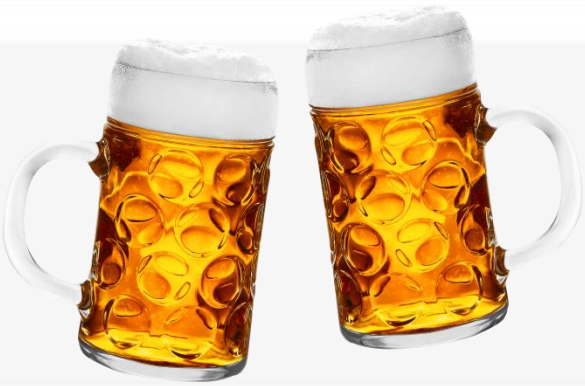


MICRO BREWERY NORMIT
MINIPIVOVAR

Economic, Ecological, Efficient

- Made in Slovakia
- Made from the finest materials exclusively with the EU originating
- ISO 9001 certification
- Meets CE standards
- High quality stainless steel AISI 304



MICRO BREWERIES are small restaurant breweries producing traditional Slovak as well as world famous beer by decoction (lager type beer) or infusion technique. A suitable combination of materials and manufacturing processes can produce light, dark, semi-dark, wheat, so American. "Pale Ale" and other according to Slovak and foreign recipes.

METHOD OF BEER BREWING

The infusion process consists in that entire volume of the mash is heated to the final temperature of saccharification. The process begins with a temperature of 45 ° C, and the temperature is raised to 62-65 ° C. The next phase of mashing ongoing at a temperature of 70-75 ° C to the complete saccharification the mash and the process ends up at 78 ° C

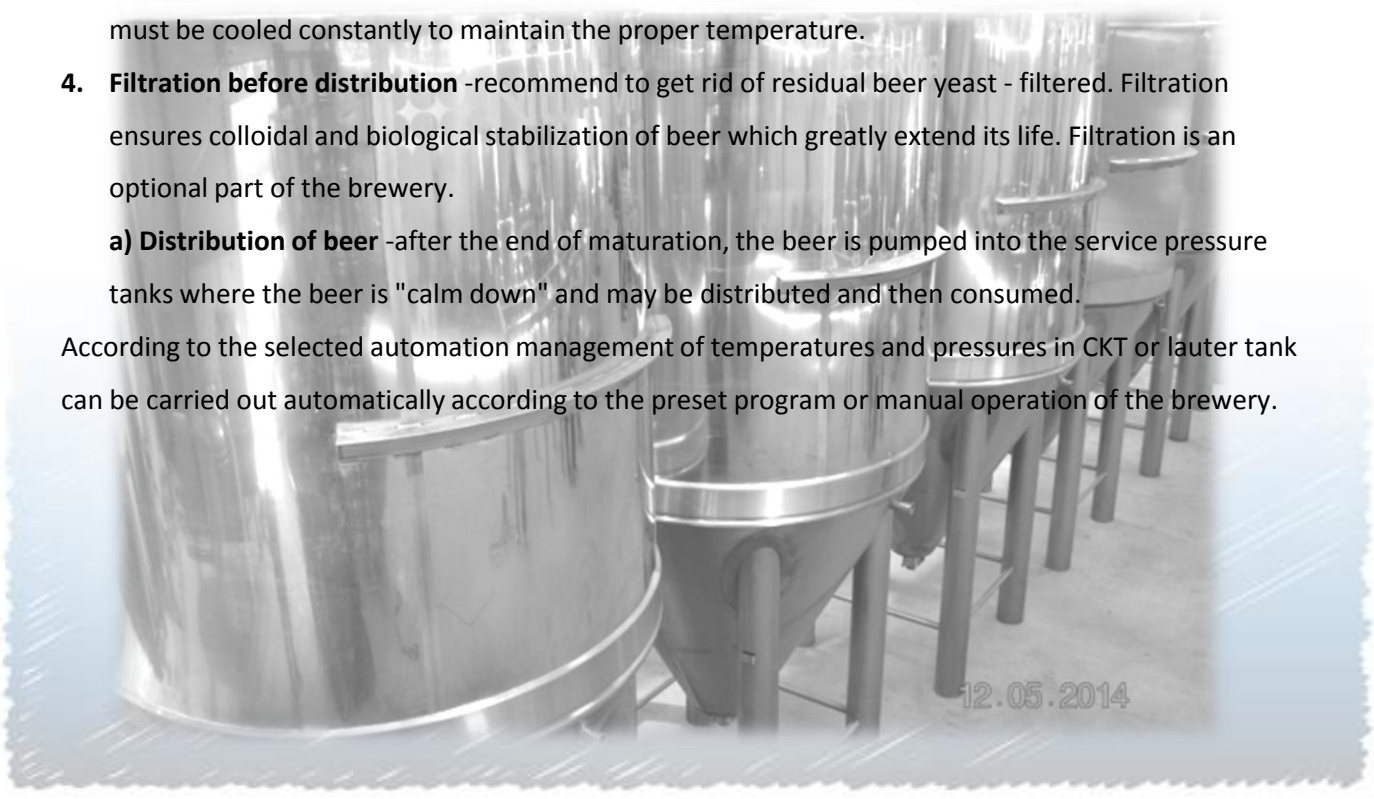
The decoction process, the temperature is increased by moving part of the mash from vessel to the mashing boiler where it is cooked..

NORMIT MICRO BREWERY CLASSIC

Beer production consists of several processes. The main processes include: **PREPARATION OF RAW MATERIALS, HEAT PROCESS(wort production) and COLD PROCESS (fermentation and maturation of beer)**

1. **PREPARATION OF RAW MATERIALS**– milled of the malt grist and dosing hops into the reservoir Heat process ongoing in the brewhouse. Brewhouse in breweries MICRO BREWERY CLLASIC a device consisting of mash/wort kettle and lauter tun .
   a) **Mash/wort kettle** is duplicated stainless steel vessel with steam heating intended for mashing
   b) Lauter tun stainless steel vessel) is used to soak (mash) the grain in hot water (called strike water) to release malt sugars. Sparge water is then used to filter (or lauter) the malt sugar solution from the grain
   c)Whirlpool vessel the container is designed for centrifugal separation of the spent grain from hopped wort.
3. **Fermentation, main fermentation** - in this phase occurs so called. green beer, takes place in the cylindrical-conical tanks.- CKT. They are vertically closed stainless steel vessels with conical bottom with internal angle of 60°. Since fermentation produces a substantial amount of heat, the tanks must be cooled constantly to maintain the proper temperature.
4. **Filtration before distribution** -recommend to get rid of residual beer yeast - filtered. Filtration ensures colloidal and biological stabilization of beer which greatly extend its life. Filtration is an optional part of the brewery.
   a) Distribution of beer -after the end of maturation, the beer is pumped into the service pressure tanks where the beer is "calm down" and may be distributed and then consumed.

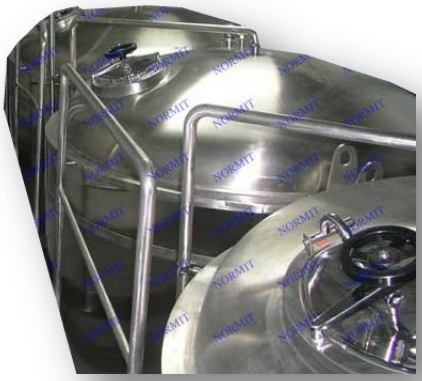
According to the selected automation management of temperatures and pressures in CKT or lauter tank can be carried out automatically according to the preset program or manual operation of the brewery.



MICROBREWERY CLASSIC

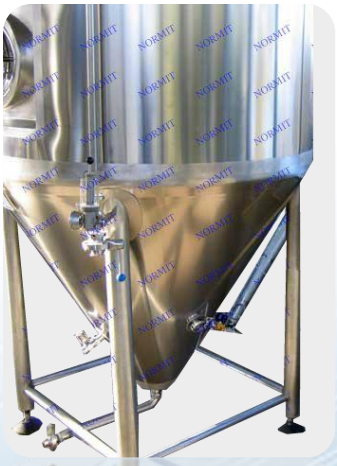
Bath capacity in HL	1,5	2,5	3	4	5	6	10	12	17,5	20
Volume of mash/wort kettle HL	1,8	3	3,6	4,8	6	7,2	12	14,5	21	24
Volume of lauter tun HL	1,5	2,5	3	4	5	6	10	12	17,5	20
Volume whirlpool vessel HL	1,5	2,5	3	4	5	6	10	12	17,5	20
The volume of hopped wort per batch HL	150	250	300	400	500	600	1000	1200	1750	2000

Bath tub capacity in HL	24	30	35	40
Volume of mash/wort kettle HL	29	36	42	48
Volune of lauter tun HL	24	30	42	48
Volume whirlpool vessel HL	24	30	42	48
The volume of hopped wort per batch HL	2400	3000	3500	4000



BREWERY EQUIPMENT:

- Mash rake
- The cooling unit
- Plate heat Exchangers
- Pump
- Storage tank for cool water
- Storage tank for hot water
- Glyycol storage tank
- CIP
- Filling and washing machine of KEG barrels
- Computer control unit
- Yeast storage tank
- Hopper
- Conveyor



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