

# HOPPTIMISER



**This brewing system has been specially designed to achieve rapid and complete contact during dry hopping to reach the pinnacle of hop flavour without developing undesirable hop characters.**

**A pressurised container feeds hop material into your beer stream before passing through a macerating pump. The resulting interaction with fine hop particles facilitates the uptake of key hop flavours while minimising astringency and hop burn.**

## Features

---

Fabricated from SUS304

IP45 control cabinet, all components CE Certified

415v/3-Phase/50hz power requirement, 1.5Kw pump that draws 3.5A

5000L/hr macerating pump with VSD control

3 bar maximum working pressure

Sanitary top mounted  $\Phi$ 400mm flange manway, with large sight port

CIP arm with spray ball

Spunding valve and pressure gauge on CO<sub>2</sub> blow-off arm

CO<sub>2</sub> inlet on the cone with regulator valve, ball valve and check valve

$\Phi$ 63mm sight glass between hop outlet and macerating pump

Mounted on transportable skid with stainless steel castors

## Configurations

---

10kg (25L), 1000 x 450 x 1400mm

20kg (50L), 1200 x 600 x 1600mm

## Warranty

---

For technical, servicing or warranty support please contact Brewtique on +61 2 9489 8888 or email [sales@brewtique.com.au](mailto:sales@brewtique.com.au).

Developed in collaboration with



+61 3 6282 2000

[sales@hops.com.au](mailto:sales@hops.com.au)

