

# Резервуары для хранения и настаивания светлого пива

## Технические характеристики

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### Beer Hop Infusion Tank

Add flavor and aroma to your brew with kosun's Basic Infusion Tank. This entry-level pressurized tank requires less raw ingredients and less processing time to produce flavorful beer. A budget-friendly way to introduce creative recipes using hop pellets and cones, coffee, cocoa, vanilla, coconut, fruits, spices and more. It can also be used for cooling period after beer precipitation. It can not only improve the taste and smell of beer, but also reduce the volume of stones in the process...



### Hop Cannon Hop Gun

Material: Sanitary SUS304 Sight Glass Window Interior Filter screen CO2 Inflatable Head on Top Lid Pressure Release Valve on Top Lid Pressure Gauge On Top Lid Upper and Lower Tangent Beer Inlets Bottomed Beer Outlet Pipe and Discharging Pipe CIP Spraying Ball on Top Lid The hops gun, Hop cannon is the equipment for hops feeding in the beer production process. It is usually used in beer mash process and fermentation process. The traditional hops feeding



### Stainless Steel Bright Beer Storage Tank

Beer bright tanks are often used for beer maturation or beer conditioning, bright tank is also called brite beer tanks, or clear beer tanks. These tanks are used for the storage of the clear beer before being served or packaged. Depending on their application the beer serving tanks can be glycol jacketed or can be single wall in a cold room.



### Beer hop infusion tank

Add flavor and aroma to your brew with kosun's Basic Infusion Tank. This entry-level pressurized tank requires less raw ingredients and less processing time to produce flavorful beer. A budget-friendly way to introduce creative recipes using hop pellets and cones, coffee, cocoa, vanilla, coconut, fruits, spices and more.

It can also be used for cooling period after beer precipitation. It can not only improve the taste and smell of beer, but also reduce the volume of stones in the process.

It can also be used with fermenter easily. Hops are added into the fermentation process of hops to effectively utilize the chemical components of hops. It can reduce the consumption of hops in production, form beer flavor and improve the balance of beer flavor.

Specification of beer hop infusion tank

Material: SS304

Sight Glass Window

Interior Filter screen

CIP Spraying Ball on Top Lid

Capability: 30Gal ,50gal ,100gal



## Hop cannon hop gun

Material: Sanitary SUS304

Sight Glass Window

Interior Filter screen

CO2 Inflatable Head on Top Lid

Pressure Release Valve on Top Lid

Pressure Gauge On Top Lid

Upper and Lower Tangent Beer Inlets

Bottomed Beer Outlet Pipe and Discharging Pipe

CIP Spraying Ball on Top Lid

The hops gun, Hop cannon is the equipment for hops feeding in the beer production process. It is usually used in beer mash process and fermentation process. The traditional hops feeding technology is manual operation. The new type of hops gun independently developed by Kosun can solve these problems well.

Hops can be used in the process between boiling and settling. Hops are added to beer to form and strengthen beer flavor and reduce beer bitterness.

It can also be used for cooling period after beer precipitation. It can not only improve the taste and smell of beer, but also reduce the volume of stones in the process.

It can also be used with fermenter easily. Hops are added into the fermentation process of hops to effectively utilize the chemical components of hops. It can reduce the consumption of hops in production, form beer flavor and improve the balance of beer flavor.

The capacity is available with 30Gal ,50Gal ,100Gal

The other capacity can be custom designed for you accordingly

## Stainless steel bright beer storage tank



### Short Description:

Beer bright tanks are often used for beer maturation or beer conditioning, bright tank is also called brite beer tanks, or clear beer tanks. These tanks are used for the storage of the clear beer before being served or packaged.

Depending on their application the beer serving tanks can be glycol jacketed or can be single wall in a cold room.

|           |                          |
|-----------|--------------------------|
| Material: | 304 Stainless steel      |
| Volume:   | 1BBL to 60BBL 100L-8000L |
| Pressure: | 2-3 bar                  |

Bright beer tanks are often also called serving tanks, tax determination tanks or clear beer tanks (=CBTs), bright beer tanks (=BBTs) or maturation or conditioning tanks. These tanks are used for the storage of the beer prior to being served or packaged

Depending on their application the beer serving tanks can be glycol jacketed or can be located in a cold room. For brewpubs serving is often done by pumping or pressurizing the beer toward the serving

Our products range including brewing system, mash tun, brew kettle, storage tank, Mixing tank, Fermenter tank, Jacket kettle with high or low pressure, Jacketed or Non jacketed.

### Features of bright beer tank

Interior Shell: SUS304 full welded; TH=3mm

Exterior Shell: SUS304 full welded; TH=2mm

100% TIG welding with pure argon gas shield

Interior Finish: Overall polishing to 0.4-0.6  $\mu\text{m}$  without dead corner

Insulation: Polyurethane; TH=80mm

Glycol Jacket: Dimpled plate on cone and side (which better than

Stringent tank leakage test by water and pressured gas

Stringent Jacket leakage test by water and pressured gas

Dish top and bottom

manway on top

Carbonation port with stone

Mechanical relief valve 2 bar on CIP arm

3 or 4 pcs completely SUS304 heavy duty legs with leveling pad and legs support

Complete valves, fittings and all parts

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