

# Brewing Block BHM 3



**PLEVNIK**

## Mash kettle

- vertical insulated cylindrical tank
- energy saving, laser welded bottom and wall exchanger
- material: stainless steel AISI 304/316
- inclined bottom 2.5° against the outflow (500l – 1000l) or conical bottom with central outflow (2000l – 4000l)
- cover with service manhole
- pressure in the tank: atmospheric, 0 bar
- pressure in the exchanger: max. 4 bar
- washing head with connections for CIP
- inlet connection for product
- outflow with butterfly valve
- heating with electrical heaters or hot water
- module for choosing heating power
- whirlpool module (tangential entry, adapted stirrer)
- water circulation pump for the circulation of heating water, expansion vessel, safety valve, manometer
- electro motor with special stirrer and stirrer speed regulation
- stirrer size 75% of the diameter of the tank
- temperature probe in the product



**Stirrer in mash kettle with lifting mechanism for whirlpool**

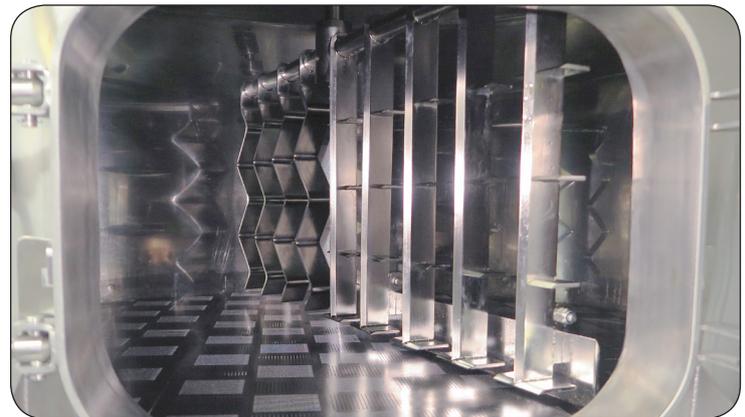


**Touch screen controller**

## Lauter tun

The cistern is designed for lautering wort using gravity.

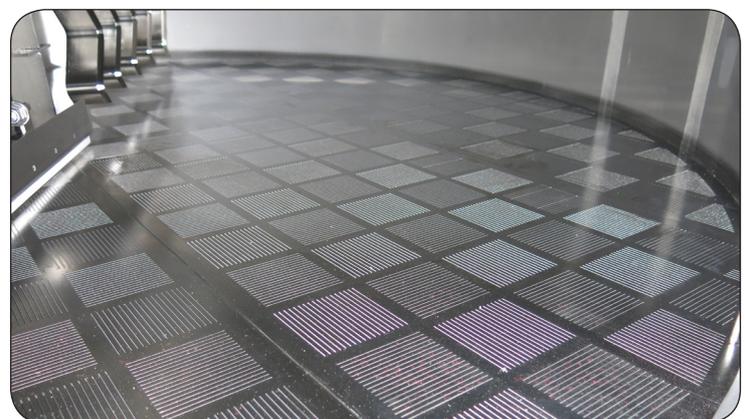
- vertical insulated cylindrical tank
- material: stainless steel AISI 304/316
- inclined bottom 2,5° towards the outflow.
- cover with service opening
- washing head with connections for CIP
- spreader nozzle for spreading hot water on the mash
- multi-part line cut filter plate (minimum distance from the bottom)
- service opening on the side for cleaning
- outflow with butterfly valve
- electric motor
- rake stirrer with speed regulation
- mechanism for the pneumatic lifting of the rake stirrer
- double volume indicator (two glass tubes on the side of the tank) for controlling the pressure difference under and over the filter plate during lautering



**Rake stirrer in lauter cistern**

## Hot water tank

- Heating up to 80°C
- vertical insulated cylindrical tank
- material: stainless steel AISI 304
- cover with manhole
- washing head with connections for CIP
- combined heating with hot water from external source + electrical heaters, up to 80°C
- temperature probe in the water
- simple temperature regulation
- tank volume indicator (glass tube on the side of the tank)



**Filter bottom**

## Central plateau with controller, pipelines, pumps, plate heat exchanger, buffer...

- pipelines connecting all three vessels
- common suction pipeline with valves battery
- product pressure pipeline with valves battery
- cleaning pressure pipeline with valves battery
- butterfly valves
- butterfly micro valves
- no-return valve on whirlpool line
- sight glass
- connections for an additional boiling tank
- plate heat exchanger for cooling the wort
- stainless steel line filter with filter net
- centrifugal pump for the product
- centrifugal pump for water / cleaning agent
- buffer vessel with automatic operation (2x level sensor) under the lauter tank

## Control panel:

- electric box with a 10,4" touch screen controller BH1 for the automatic regulation of heating, temperature displays for setting, controlling and monitoring the process of beer making
- schematic representation of the brewery
- guiding the user through the processes of mashing, lautering, boiling, whirlpooling, cooling and cleaning
- automatic operation of the pump during lautering
- speed regulation of the stirrer, rake stirrer and both pumps
- automatic control of the level of liquid in the buffer vessel
- flowmeter for measuring the quantity of water filled in the brewing cistern
- module for choosing the power of electrical heating - 2 levels
- module for working without the controller - urgent module
- power supply 400V 3N 50Hz

## Options

- Module for choosing heating power
- Whirlpool module in the mashing kettle
- Stronger electrical heaters (heating 1°C/min)
- Pre-masher with 60l cone
- Vapor condenser for the brewing cistern without energy recuperation
- Tube vapor condenser for the brewing cistern for heating sanitary water and trapping steam (energy regeneration)



Pipeline with pumps and valves



Pre-masher with funnel

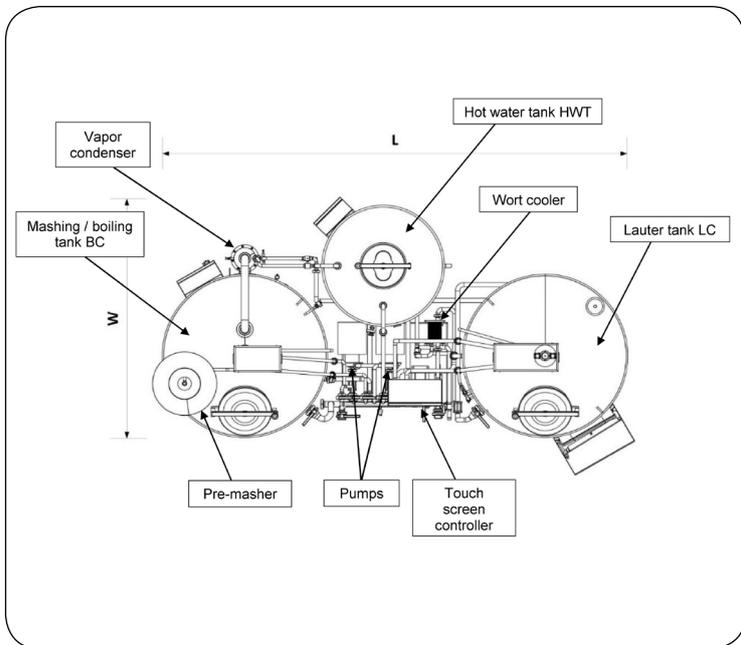
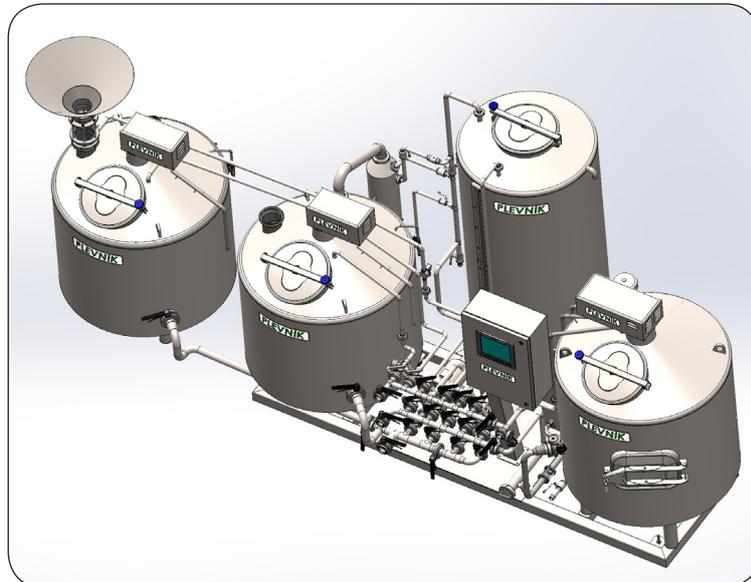


Vapor condenser

The BHM 3 is a universal system for brewing all types of beer. The brewery consists of three vessels, control panel, wort cooler, product and CIP centrifugal pump, hops filter and pipeline.

The tanks and pumps are connected with stainless steel piping, valves, flow meters and sight glasses. The system is designed for multi-step mashing but allows also single temperature infusion mashing.

It is intended for demanding customers and for industrial beer making. 2000 and 3000l units are equipped also with staircase and service platform.



### Advantages of the BHM 3:

- Different brewing processes possible (**multi-step mashing, single temperature infusion mashing, decoction mashing**)
- The brewhouse is manually operated with the support of a controller that guides the user step by step through the production process. The processes of mashing, lautering, boiling and cooling are **automatically controlled** and adjusted on a control panel with **touch screen**.
- Small space requirement
- Easy and fast installation
- Vessels and pipelines cleanable with CIP
- Energy efficient, heating speed 1°C/min
- Hot water produced during wort cooling and boiling can be used for **heating the water for the next brew**
- Simple expansion with additional tanks to produce more beer in one working day
- Possibility to heat with electrical heaters, hot water, steam (indirect)...

Type	Includes	Volume mash cistern (l)	Volume lauter cistern (l)	Volume hot water tank (l)	Dimensions (mm)			Weight (kg)
					L	W	H	
<b>BHM 3 500</b>	BC 500 / LC 500 / HWT 750	600	600	750	3850	2200	2350	1500
<b>BHM 3 1000</b>	BC 1000 / LC 1000 / HWT 1500	1200	1200	1400	5000	3000	2600	2000
<b>BHM 3 2000</b>	BC 2000 / LC 2000 / HWT 3000	2400	2400	3000	4950	3900	3050	2500
<b>BHM 3 3000</b>	BC 3000 / LC 3000 / HWT 4500	3600	3600	4500	5600	4550	3250	3100



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