Compressed air for Weihenstephan

Cheers!

Generous support from various sponsors has enabled establishment of an advanced brewing research and teaching institute at Munich Technical University's department for brewing technology.

Fermentation tanks with compressed air connection

The brewing research and teaching institute in the Bavarian town of Weihenstephan, southern Germany, dates back more than a century. However, after several renovation and modernisation programmes over the years, the time had finally come to replace the original complex with a completely new brewery facility.

The existing glass hall with its 6.5 metre high roof and large floor area was also the perfect spot for the new brewery whose brewhouse incorporates virtually every wort* fermentation system available on the market. These systems are installed as modules, which not only enable a high degree of prefabrication of individual components, but also provide excellent potential for expansion and customisation. Furthermore, this flexibility creates the perfect research and teaching environment.

The compressed air supply system, supplied by Kaeser, is also in keeping with the new brewery institute's integrated modular system approach: An "Aircenter" compressor package - comprising a rotary screw compressor with Sigma Profile rotors, a refrigeration dryer and air receiver - combines compressed air treatment and storage

An important task: taking the samples

The facility is kept spotlessly clean

Plant Manager, Dr. Udo Kattein, checks the pressure

maintain this air quality even after periods of downtime and guarantee uninterrupted supply.

** The malt infusion that is fermented to make beer*

Author: Klaus Dieter Bätz
Contact: klaus-dieter.baetz@kaeser.com

The Kaeser air system is a perfect example of efficiency

within a single compact unit. The system is installed in a small machine room beneath the old brewhouse.

The compressed air supply also provides an excellent example of how such a system looks and works in a modern brewery facility. The system delivers both control and sterile air at 6 bar(g). The control air is drawn off after passing through an FF6 switching micro-filter, whilst the sterile air goes through additional purification stages before it is used to aerate the wort in the fermentation tanks. An ACT activated carbon adsorber, an additional FD 6 micro-filter and an F 6 P-ST micro-filter installed near the point of use ensure premium compressed air quality suitable for food product use. Moreover, the two air main charging systems