



Increasing brewhouse efficiency at a microbrewery

We at Kasper Brew Co. bought our brewery at the start of January 2020 and it's been a turbulent start, to say the least. The brewery runs at the moment a 550-liter mash tun and a 550-liter kettle.

Our brewhouse efficiency (I.E. how efficient we are at getting sugar from the malt) has been lower than wanted and we are therefore in need of upgrading our current system to be better able to handle the mashing process.

We would like an analysis of the possible reasons why our brewhouse efficiency is low and based on the analysis, a prioritized list of solutions. Thereafter a design of the solutions you have chosen as your highest priorities.

Our efficiency is somewhere around 45% at the moment and if it can be raised to 75% we estimate that we can save 60.000 kr a year on malt alone, which is a huge deal for us.

It's important for us that it's a cost-friendly system that we could possibly make with of the shelf parts.

