

**Discover
your future**



What is the ambition of our experimental brewery?

Product development

- New types of beer
 - Speciality beers
 - Beers made of spelt, rye, wild emmer or other grains
 - Beers with a fancy hop addition
 - Other beers than such in accordance with the German purity law
- Innovative beverages, unfermented or using various fermentation methods

Testing new technologies

- Brewing water treatment
- Infusion and decoction methods
- Inert gas application (mill, brewing vessels)
- Boiling methods
- Fermentation methods (open-/ tank-/ pressure-fermentation, single-tank process)
- Yeast propagation
- Storage conditions

Usage of different raw materials

- New barley harvests
- New hop products and hop varieties
- New yeast strains

What are the additional benefits for the customer?

Complete documentation

Best possible communication between pilot brewery and laboratory

- All required analyses are performed in one establishment
- Immediate reaction and optimisation of the process are possible

Strict confidentiality

Result oriented consulting

Qualified staff of brewing engineers and master brewers





What are the features of our pilot brewery?

State of the art technology and technical equipment

- variable system up to 2.5 hl batch size
- 4 roller mill with inert gas atmosphere
- Fully automated brew house, S7-controlled
- Infusion method as well as decoction method with small mash boiling
- Brewing vessels with inert gas atmosphere
- Lautering regulated by flow rate or by differential pressure
- Wort boiling methods:
 - steam heated mash/wort kettle
 - whirlpool wort kettle by external wort boiler
 - dynamic low pressure boiling
- Usage of whole (cone) hops, hop pellets and hop extract
- Wort cooling within 30 minutes.
- Fermentation in open fermenter, CCT or horizontal tanks, PLC-documented
- Storage at a temperature below 0°C, in CCT or horizontal tanks
- Equipment for yeast propagation
- Filtration equipment (DE- and sheet-filter)
- Filling in kegs and bottles



What other services do we offer?

Quality assurance, analysis and consultation

- All analyses for breweries, maltings and beverage producers from our accredited laboratory
- Microbiological production controls
- Brewing technology consulting, process optimisation, product improvement
- Introduction of new brewing methods and new beer types
- Establishment of quality assurance concepts

Yeast bank

- Brewery yeasts, pure culture as an agar slant or liquid culture
- Maintaining your own yeast strain, delivery as a pure culture

Equipment planning and commissioning

Quality management systems

What does it cost?

Offer

- Detailed planning of concept and performance
- Final product (filtered or unfiltered) filled in kegs or bottles
- Standard analyses for malt, wort and beer
- Detailed documentation with comments of the results

from 1.450,00 €

We will gladly give you an estimate of the costs for your own experimental brew

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