

Compact Brewhouse BHM 500



With this new series of "Škrlj mini breweries", we offer users a comprehensive system for beer brewing, fermentation and maturation. The basis of the system is a compact 500 L brewhouse and a set of fermentation and maturation tanks.

SK Škrlj mini breweries are perfect for brewers who want to produce smaller quantities of beer, experiment with different flavors, and brew beer using only the best ingredients and following their own recipes.



Compact Brewhouse BHM 500

- ❖ Infusion mashing
- ❖ Decoction mashing



Modern design

- two combined tanks (mash mixer/lauter tun and kettle/whirlpool)
- mounted on a stainless steel support frame
- complete piping and wiring system
- tanks equipped with heating zones (bottom and jacket)
- thermal oil heating, integrated oil heater with pump
- easy access to control valves at the front of the brewhouse, individual valve functions are marked on the pipes
- CIP equipment

High-quality manufacturing process

- modern welding techniques: TIG welding, laser welded cooling/ heating zones (pillow plate) on tank jacket and bottom, orbitally welded pipes
- polished internal surfaces of all product contact components
- made of stainless steel, only certified materials are used (option: TiN-coated stainless steel, copper appearance)

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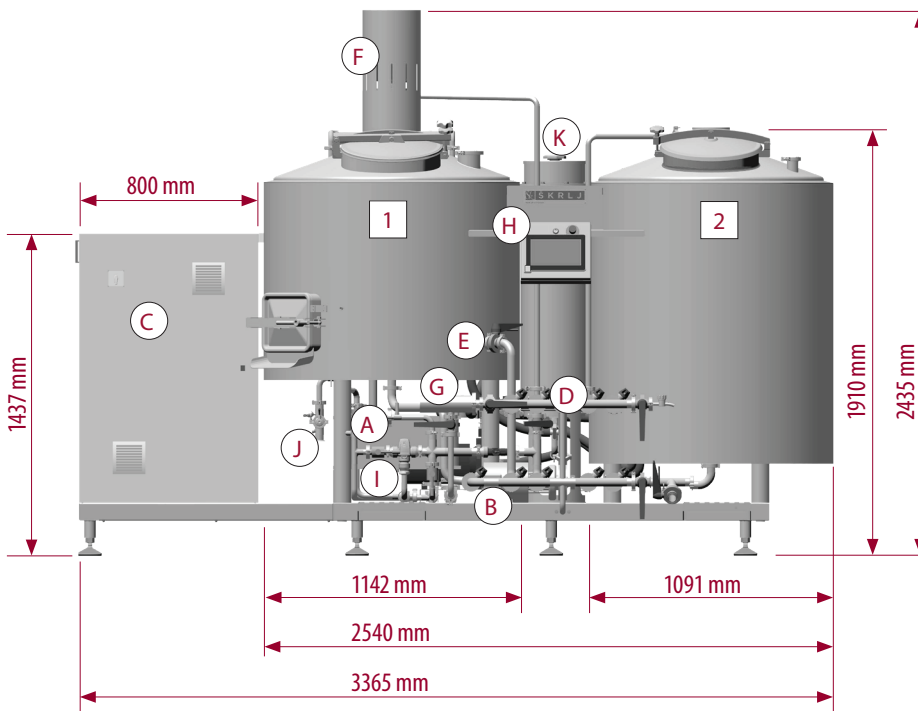
Updated design and technological improvements

MASH MIXER / LAUTER TUN

- welded tank lid with oval manway and air vent valve
- raised tank to enable gravity wort flow
- larger tank diameter and drain sieve surface
- gross volume (up to the lid): 700 L
- net working volume: 600 L
- enables brewing of high-alcohol beers (18°P 500 L)

KETTLE / WHIRLPOOL

- welded tank lid with oval manway and air vent valve
- larger diameter and jacket height
- gross volume (up to the lid): 860 L
- net working volume: 600 L



Main components:

- 1** Mash mixer / lauter tun
- 2** Kettle / Whirlpool
- A** Plate heat exchanger
- B** Centrifugal sanitary pump
- C** Electrical cabinet
- D** Brewhouse piping with manifold system
- E** Inlet for decoction mashing
- F** Mash rake with drive unit (adjustable rotation speed)
- G** Wort filter before heat exchanger
- H** Touch screen control panel
- I** Automatic manually adjustable thermostatic mixing valve
- J** Aerator (diffusion stone)
- K** Thermal oil heating: oil tank, pump and heaters

	Tank	Double jacket / cone
Operating pressure (barg)	0 - 2,5	0 - 3,0
Test pressure (barg)	3,6	6,0
Operating temperature (°C)	0 to +50	-5 to +50
Liquid	beer / CO ₂	glycol / water
Material	stainless steel EN1.4301	stainless steel EN1.4301

Touch screen control panel

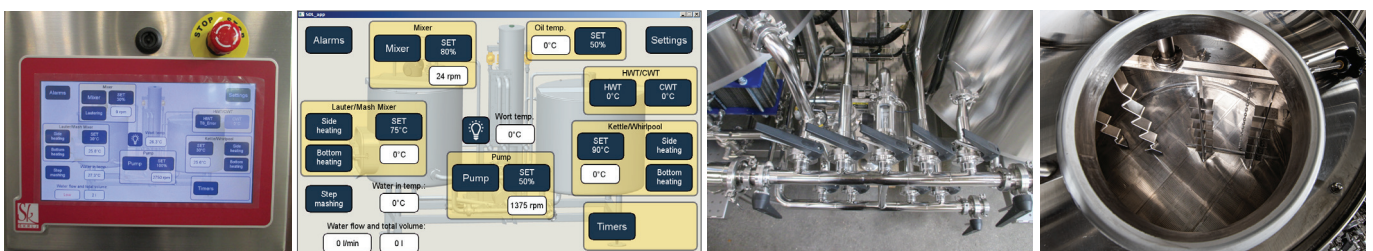
The user interface enables simple operation and control of the brewing process:

- pump speed control,
- mixer rotation control,
- hot and cold water tank control (optional),
- temperature regulation (separate for side heating and bottom heating),
- timer setup,
- multistep infusion mashing setup,
- display of actual and set values.

Temperature control

The heating bottom and jacket are part of the vessel envelope, designed to allow the control of temperature in the vessel by adjusting the through-flow of the heating medium. Both vessels are equipped with a heating bottom and jacket and insulated with stone wool.

The standard version is equipped with a **thermal oil heating system**. As an option, we also offer a model with **steam heating**.



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