

Microbrewery Equipment Accessories List

Here's a detailed list of common accessories and components that are typically included or required for microbrewery equipment:

Microbrewery Equipment Accessories List

Accessory/Component	Description
Mash/Lauter Tun Accessories	<ul style="list-style-type: none"> - False Bottom: Stainless steel perforated plate for separating wort from grain. - Rake System: Adjustable rakes for improving mash consistency and efficiency. - Mash Mixer: Motorized mixer for uniform mash and preventing grain bed compaction.
Kettle/Whirlpool Accessories	<ul style="list-style-type: none"> - Whirlpool Inlet: Tangential inlet for creating a whirlpool to separate trub. - Steam Jacket: For even heat distribution in the kettle. - Sight Glass: Allows monitoring of liquid levels and clarity during the boiling process.
Fermentation Tank Accessories	<ul style="list-style-type: none"> - Glycol Cooling Jacket: For precise temperature control during fermentation. - Pressure Relief Valve: Ensures safe operation by releasing excess pressure. - Sampling Valve: Allows for sampling the beer during fermentation. - Racking Arm: Rotating arm for transferring beer without disturbing the sediment. - CIP Spray Ball: Provides 360-degree cleaning coverage inside the tank.
Bright Beer Tank Accessories	<ul style="list-style-type: none"> - Carbonation Stone: Used to carbonate beer before packaging. - Pressure Gauge: For monitoring internal pressure. - Temperature Probe: Monitors and controls temperature during conditioning.
Pumps	<ul style="list-style-type: none"> - Wort Pump: Sanitary pump for transferring wort between vessels.

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	<ul style="list-style-type: none"> - CIP Pump: Used in Clean-In-Place systems to circulate cleaning solutions. - Glycol Pump: Circulates glycol for cooling in fermentation and bright tanks.
Heat Exchanger	<ul style="list-style-type: none"> - Plate Heat Exchanger: Rapidly cools wort from boiling to fermentation temperature. - Thermowell: For monitoring wort temperature during cooling.
Glycol Chiller	<ul style="list-style-type: none"> - Glycol Reservoir: Holds glycol mixture for the cooling system. - Expansion Tank: Manages glycol expansion and contraction due to temperature changes. - Temperature Controller: Automates and adjusts glycol cooling cycles.
Control Panel	<ul style="list-style-type: none"> - PLC Control System: Automates the brewing process, including temperature and pump controls. - Touchscreen Interface: User-friendly display for monitoring and controlling brewing operations. - Emergency Stop Button: For immediate shutdown in case of an emergency.
Piping and Valves	<ul style="list-style-type: none"> - Tri-Clamp Fittings: Sanitary connections used throughout the brewery. - Butterfly Valves: Control the flow of liquids between vessels. - Sight Glass Valves: For visual monitoring of liquid flow.
CIP (Clean-In-Place) System	<ul style="list-style-type: none"> - CIP Spray Ball: For cleaning the interior surfaces of tanks. - CIP Pump: Circulates cleaning solutions through the system. - CIP Tank: Holds cleaning and sanitizing solutions.
Grain Handling Equipment	<ul style="list-style-type: none"> - Grain Mill: Crushes malted barley for mashing. - Grain Auger: Transports crushed grain to the mash tun. - Grain Hopper: Holds milled grain before mashing.

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Keg Handling Equipment	<ul style="list-style-type: none"> - Keg Washer: Cleans and sanitizes kegs before filling. - Keg Filler: Automated or manual system for filling kegs with beer. - Keg Couplers: Attach to kegs for dispensing or cleaning.
Hoses and Fittings	<ul style="list-style-type: none"> - Sanitary Hoses: Food-grade hoses for transferring liquids. - Hose Clamps: Secure hoses to fittings. - Quick-Disconnect Fittings: For easy connection and disconnection of hoses.
Filtration Equipment	<ul style="list-style-type: none"> - Beer Filter: Removes particulate matter for clear beer. - Hop Filter: Used during brewing to filter out hop particles. - Inline Filter Housing: Houses filters for inline filtration.
Thermometers and Sensors	<ul style="list-style-type: none"> - Digital Thermometers: For accurate temperature readings. - pH Meters: Measures the acidity of the wort and beer. - Pressure Sensors: Monitors pressure in tanks and pipelines.
Packaging Equipment	<ul style="list-style-type: none"> - Bottle Filler: Automated system for filling bottles with beer. - Bottle Capper: Seals bottles after filling. - Can Seamer: Seals cans for packaging beer.
Miscellaneous Accessories	<ul style="list-style-type: none"> - Brewer's Hose Barb: Connects hoses to equipment. - Flow Meters: Measures the flow rate of liquids. - Drip Trays: Collects spills during filling or dispensing. - Fermentation Locks: Prevents contamination during fermentation.

This list provides a comprehensive overview of the various accessories and components that are commonly associated with microbrewery equipment. These items are essential for the efficient

operation, cleaning, and maintenance of brewing systems in a microbrewery.