

HOW IT'S MADE



Water Filtration

Model: GBCo WF



Water accounts for more than 95% of beers composition so while water itself contributes little to flavor, it has a major affect on the fermentation process and as a consequence, the final taste derived from the ingredients brewed. The HausCraftBeer™ system is equipped with state of the art UV water filtration that guarantees water quality and is metered through the HausCraftBeer™ computer to determine the volume of beer brewed and final alcohol content.

HausCraft Blender / Mixer

Model: GBCo Mixer BM



The HausCraftBeer™ blender/mixer is where the process of brewing begins. A custom designed component of the HausCraftBeer™ system that provides a closed sanitary environment for blending the beer recipe ingredients with the purified water and sending to the fermentation tank for brewing. With the HausCraftBeer™ Blender/Mixer most recipes can be loaded and a fermentation begun in less than 30 minutes.

Computer Controlled

Process Buttons are preprogrammed for each system. A single button sets up the tanks for each step of the process.

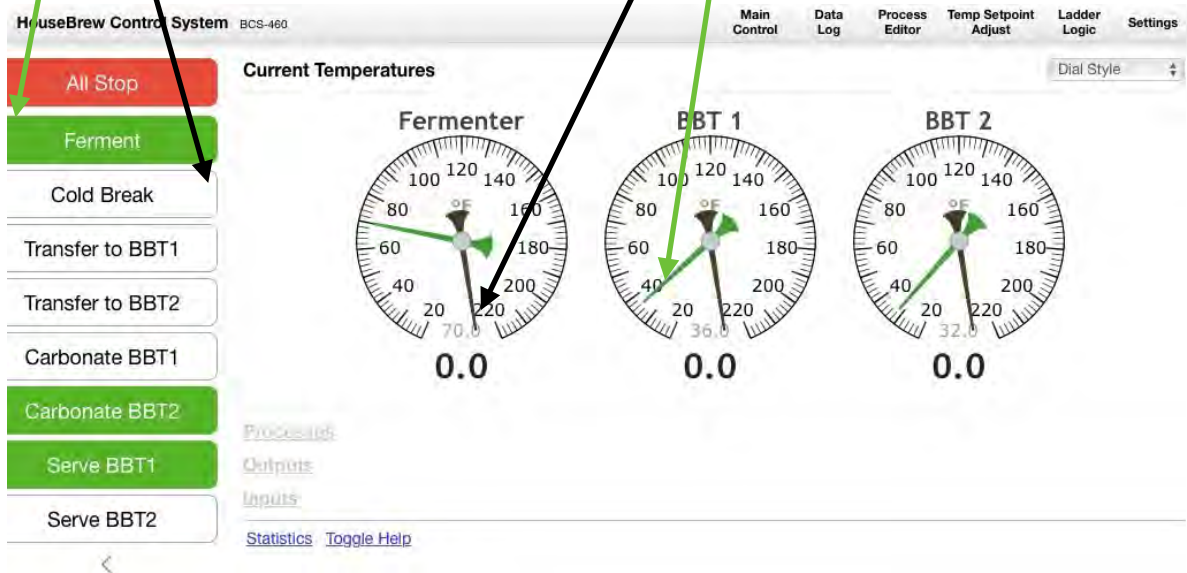
Green Button indicates process is running.

White Button indicates process is not running.

Analog Style gauge for quick assimilation of the temperature of the fermenter or bright tank(s)

Black Needle indicates current temperature.

Green Needle indicates set point temperature.



The HausCraftBeer™ Control System is integrated with each fermenter and bright barrel tank. The controls can be accessed from any smartphone, tablet, or computer with only a web browser. With no additional software to install and no per user fees, the HausCraftBeer™ Control System is the easiest and most cost effective way to control fermentation. The interface for the control system is accessed through any modern web browser by connecting your device to the integrated wireless network and typing the local address into the address bar. Continuous implementation of communications and sensor monitoring technology is a Global Beerco policy.



Typical Keg Washer / Sized To Production Volume



Typical Software Controlled Glycol Chiller

Model: GBCo Chiller SC



The HausCraftBeer™ chiller has an oversized 12 gallon reservoir. With an integrated HausCraftBeer™ control panel the entire brewing and conditioning process is temperature controlled and can be monitored through the internet or an iPhone connected to the HausCraftBeer™ computer controller. *Actual size of the glycol chiller may change depending on the size of the brewing system.*

Volumetric Comparisons

HALF-BARREL KEG

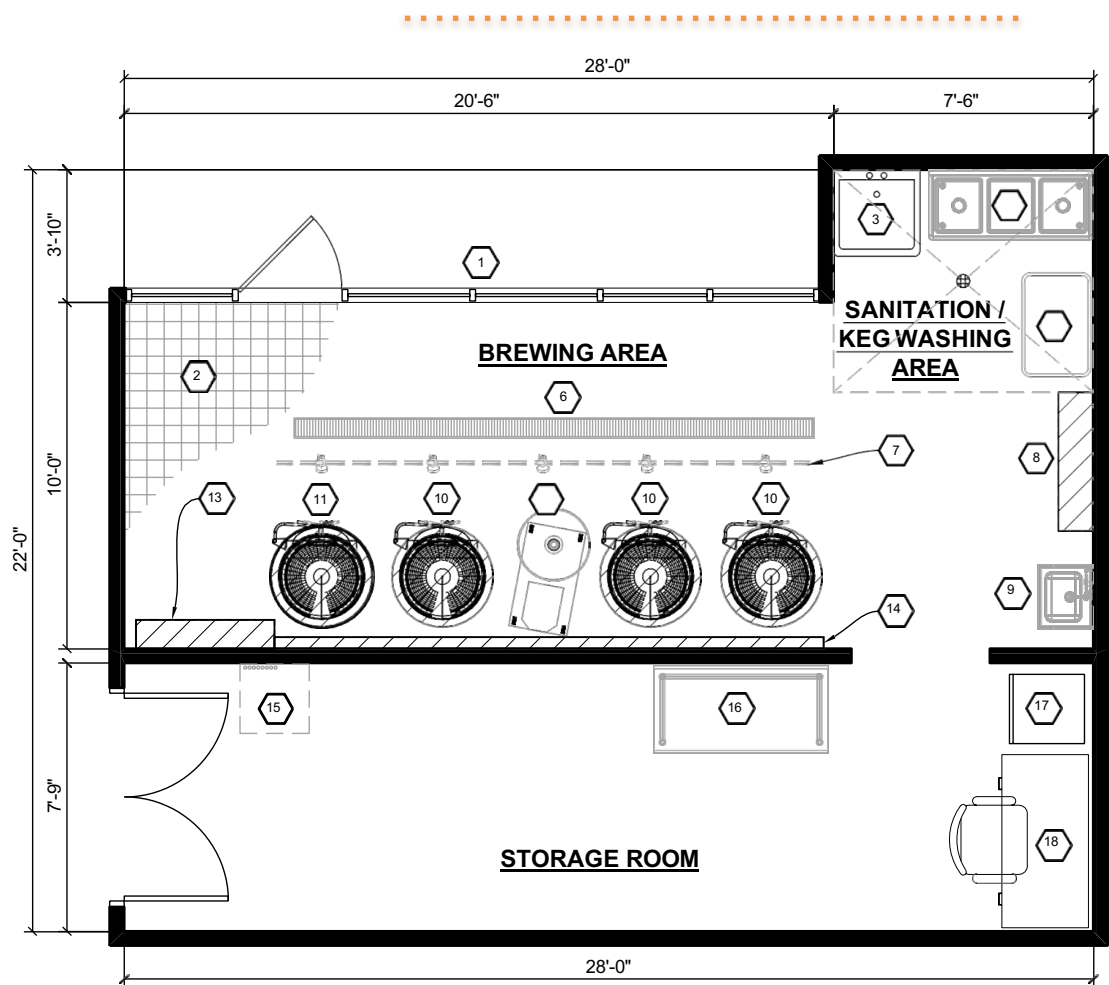


***Glasses measured in 12 oz. servings.**

The half-barrel keg is the most common type of keg in the U.S. When you think about your average keg as seen in the movies or on TV, you can bet that it's most likely of the half-barrel variety. Despite the name, half-barrel kegs are considered to be full-sized containers in the U.S. industry, and measure in at 15.5 gallons in volume capacity.

- Half-Barrel Keg Volume & Measurements:
- 15.5 Gallons = 58.67 Liters
- 58.67 Liters = 1,984 Ounces
- 12 oz. Pours: 165 Servings
- 14 oz. Pours (Pints): 140 Servings
- 16 oz. Pours (Pints): 124 Servings
- Diameter: 15.55" (39.5 cm)
- Height: 23.62" (60 cm)
- Quarter-Barrel Keg Size (1/4 bbl)

Example of a Typical Floor Plan Option



FLOOR PLAN - BREWING EQUIPMENT LAYOUT

1/4"=1'-0"

GENERAL NOTES:

- a. S.S. CORNER GUARD TYPICAL @ OUTSIDE CORNERS
- b. SHIELDED LIGHTING (DIMMABLE), TYPICAL
- c. 6" COVE BASE TILE @ PERIMETER (WHITE)

KEYNOTES

- 1 GLASS VIEWING WALL
- 2 QUARRY TILE FLOOR
- 3 MOP SINK
- 4 TRIPLE SINK
- 5 KEG WASHER
- 6 TRENCH DRAIN
- 7 TRACK LIGHTING (DIMMABLE)
- 8 WATER TREATMENT SYSTEM
- 9 HAND SINK
- 10 FERMENTATION TANK
- 11 BRIGHT TANK
- 12 BEER GRINDER
- 13 CHILLER MANIFOLD CABINET
- 14 GLYCOL LINE - S.S. CHASE (WALL MOUNTED)
- 15 ROOF MOUNTED CHILLER
- 16 S.S. 60" WORK TABLE
- 17 BREWING SUPPLY REFRIGERATOR & FREEZER
- 18 MANAGERS DESK