

Alfa Laval SCANDI BREW® craft propagator

Yeast propagation for craft brewers

Introduction

The SCANDI BREW® craft propagator is suitable for batch-wise propagation of yeast culture. The propagator requires inoculation with laboratory propagated yeast at each propagation. Inoculation via Carlsberg Flask is foreseen. Alternatively dried yeast can be introduced through the top plate of the propagator.

Application

For yeast propagation and rehydration under sterile conditions within the brewing industry with the purpose of renewing the yeast supply.

Design

The SCANDI BREW® craft propagator consists of a specially designed and manufactured propagation vessel with a unique top plate design comprising all the necessary equipment for complete sanitary operation such as pressure regulator, pressure relief valve, anti-vacuum valve, level probe, agitator and hygienic aeration lance with air dissolver. It is a semi-automatic system and propagation temperature and aeration are automatically controlled.

The propagator is skid mounted and dry tested before dispatch.

This plug-and-play system guarantees a quick installation and start-up on site.

Benefits

- Hygienic air dissolving system for unstressed yeast with maximum vitality and viability
- Hygienic rehydration of yeast
- Low investment cost
- A reliable and safe supply of uninfected, freshly propagated yeast
- Batch process to match one brew without internal plant transfers.

Working principle

After CIP and steam sterilisation, the propagation vessel is filled with hot or cold wort. Wort is then sterilised by means of the heating jacket on the cone and thereafter cooled by means of the cooling jacket on the cylindrical part. Before inoculation, the wort is aerated with sterile air. The vessel is hereafter inoculated with pure yeast culture from a Carlsberg



Flask under sterile and aseptic conditions. As an alternative dried yeast can be introduced through the top plate.

During propagation, temperature is maintained at a set level and the propagating yeast is aerated according to the particular strains requirement. When the yeast has reached the required cell concentration, it is ready to be pitched.

Cleaning: Before any operation or transport all lines are flushed with water and steam sterilised. The plant is cleaned from an external CIP plant.

Mounting: The plant is pre-assembled and dry tested before dispatch. It is skid mounted for easy assembly at site according to enclosed manuals.

Maintenance: The valves should be checked, and gaskets changed at regular intervals. The filter insert is to be replaced every 2 years, as a minimum.

Technical data

| Dimensions, approximate | m (in) |
|-------------------------|--------------------------------|
| Lenght | 3.0 (118) |
| Width | 1.5 (60) |
| Height | 3.5 (138) |
| Working capacity | 2 to 10 hl of propagated yeast |

Options

- Carlsberg Flask
- Steam pressure reduction system

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