The KegLand/Precision Brewing Systems Partnership

Hundreds of brewery designs exist in the marketplace today and finding the correct combination of gear can be time consuming and difficult. KegLand and Precision Brewing Systems have teamed up together to provide a turnkey solution that caters to new breweries wanting a brewhouse that is efficient to run, easy to use, simple to maintain.

KegLand has staff an office in China that looks after QC where the brewhouse is manufactured. This is a critical part ensuring electrical compliance and tanks that are designed to stringent Australian standards. KegLand are able to bring exceptional quality hardware and supply to the Australian market more efficiently than anyone else.

Precision Brewing Systems is a company founded by Vince Costanzo who has many years working for large breweries, teaching and also designing brew houses. Precision Brewing Systems have an intimate knowledge of the brewing process and have already been an integral part of many new successful brewery start-ups in Australia.

The partnership just makes sense. KegLand provide you the hardware as efficiently as possible and Precision Brewing Systems provide the after sales support, consulting services and teaching that you require to get the absolute most of your new brewhouse.

6HL Brewhouse

The 6HL (600 Litre) system is the often the best choice for a brewpub, or small entry level micro brewery. Relatively compact footprint and design enable you to fit this brewery into a small space yet is not restricted like some other single vessel breweries.

Fully Electric

This is one of the largest brewery sizes whereby fully electric immersion style elements still work well. The 6HL size avoids the need for steam jacketed tanks and/or gas fired tanks are normally necessary for large size breweries. This significantly simplifies the brewery design too and reduces ongoing maintenance compliance cost which is why electric is so popular for this size brewery.

Reliability and Simplicity

A degree of reliability is gained by keeping a brewery simple. This design of brewery does not use complicated motor driven mash/lauter tun rakes meaning you have less to go wrong, clean and maintain. The way the control panel is designed is intuitive so even new brewers are able to use the equipment competently without excessive training. As the brewery has been designed with all standard tri-clover fittings it’s possible for these modular components to be swapped out, upgraded, or re-configured to suit your unique needs as your brewhouse needs grow.
Connections

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<td>Tri-clamp</td>
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<tr>
<td>d</td>
<td>Sparg arm inlet</td>
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<td>e</td>
<td>Light</td>
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<tr>
<td>k</td>
<td>Thermowell port</td>
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6HL Mash/ Lauter Tun (left)

This two in one mash/lauter tun has thick 80mm high density PU foam made with thick wedge wire screen, CIP pre-installed. The 885L gross volume means you have an effective usage volume of 600L. This is enough to brew high gravity beers that will still fill your 600L boil kettle. This design is everything you need without all the stuff that you don't need.

Boil Kettle
(right)

This boil kettle has a different design to many other boil kettles. The 8 degree conical base and centre dump (j) valve allow you to dump significant amounts of trub after your whirlpool meaning you get more clear wort through the outlet (d). The elements are in a power range where you can run them on single phase or three phase and having only two elements in the boil kettle means the task of cleaning is relatively painless. High and low sensors reduce the chance of both over filling the kettle and/or boiling your elements dry. The gross volume of the tank is sized to give you significant head space in the boiler when boiling 600L reducing the chances of boil overs.

80mm PU Jacket

The 80mm thick foam jacket ensures that no heating is required throughout the mashing process. This also reduces heat loss making the brewery less costly to run and more comfortable to be around especially on hot days or confined spaces.

Easy Clean

The fact that this brewery has been designed without a motorised rake means the brewery is easy to clean. This sized brewery can easily be stirred by hand and emptied by hand in only a matter of minutes.

CIP Spray Ball

The simple geometry of this tank makes it ideal for cleaning. The CIP spray ball has been pre-installed. All that is required is a suitable pump.

LED Lights

The LED lights come included in the tanks as well as the glass inspection manway so you can see inside the boil kettle.