

WACHSMANN®

B R A U T E C H N I K

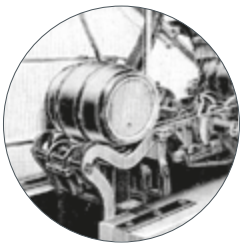


Performance, aesthetics, longevity.
THE ULTIMATE BREWING MACHINE HANDMADE IN GERMANY.

— Since 1979 —

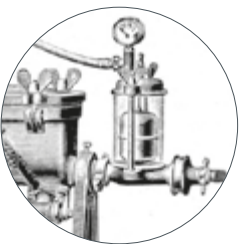


About us

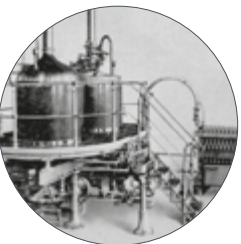


Since 1979, WACHSMANN® GmbH company supplies German engineered, turn-key brewing systems all around the globe. Certified Brewmaster from Weißenstephan, engineer and CEO Jost Wachsmann was one of the very first pioneers in history to design, produce and deliver microbreweries worldwide.

Our products are renowned for their meticulous craftsmanship, their outstanding reliability for decades, and one of the few with topnotch quality on the market. WACHSMANN®'s reputation in the industry is unparalleled and our commitment to each project is one of its kind.



WACHSMANN® machines are engineered according to the needs and expectations of high level professionals in the beer industry as well as to those newcomers who seek to succeed in the real craftbeer market. On contrary to mere plant manufacturers, our expertise in the beer making process since decades and in operating microbreweries is well-founded and highly appreciated by our clients.



With this in mind, we do not only sell our goodlooking and perfectly working machines, but we also look at each project of our customers from a cost-effective, friendly and visionary point of view. We plan, consult, produce, deliver and install the whole brewery and equipment for you, so that you don't need to worry about logistics and installations. As our future client you will benefit from a wide range of services that will help turning your business idea into success. Together we define recipes, we teach you the high art of beer making, we'll supply top quality organic raw material and give you a lifelong assistance thanks to our vast network and contacts in the field.

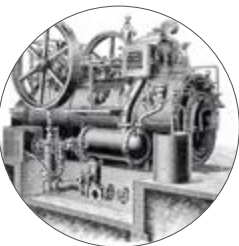


Custom-made brewery plants at fixed prices



We plan, engineer, deliver and put into operation customized microbreweries with annual capacities starting at 250 hl and up to 40 hl . WACHSMANN® Brewing Systems, handmade in Germany, are available in four series: **CBS, TBS, MBS** and **VBS**

WACHSMANN® brewery plants are of modular construction and based on latest construction and production methods in combination with traditional Bavarian coppersmith skills. The brewery equipment, including all essential components, will be delivered and assembled at fixed prices.



Strict quality controls of all system components during the entire manufacturing process guarantee a trouble-free operation for decades. After termination of assembly and set into operation of the brewery which usually takes very little time, our brewmasters train and brief local technical staff for an independent and secure operation of the technical systems and teach the high art of beer brewing.



Our products

We supply four different turn-key solutions „Handmade in Germany“.

Series:

- CBS_Compact:** 3-vessel system Copper/Stainless Steel (page 5)
- MBS_Micro:** 2-vessel system Copper/Stainless Steel (page 6)
- VBS_Vario:** 3 to 5 vessel system Stainless Steel (page 7)
- TBS_Tradition:** 2-vessel system Copper/Stainless Steel/Mixed finishing (page 8)

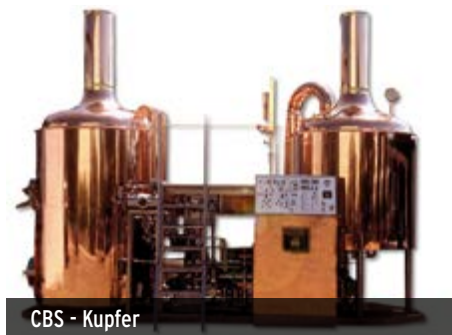
Capacities: 2.5 - 40 hl cast-out of wort

Annual capacities: up to 50.000 hl

Overall Information: All our plants are meticulously planned, designed and handcrafted and engineered according to the latest technological requirements. Each brewery plant finishing can be done according to our clients's needs, shiny copper, handhammered finish, matt stainless steel, etc. Our customers benefit from a fast, flexible & innovative response to their specific needs. Systems are carefully planned to fit perfectly together with the client's needs. They are shipped and installed by one general partner, Wachsmann Brautechnik GmbH. Our scope of supply covers:

- > Brewhouse plants CBS, TBS, MBS, VBS
- > Silo- & grinding plants
- > Energy recovery plants, electro-thermal plants
- > Solar powered plants
- > Hot and cold water plants
- > Water treatment plants
- > Fermentation and aging tanks (unitanks, traditional tanks)
- > Yeast tanks, yeast propagation plants Yeast King
- > CIP-plants and piping
- > Diatomite & sterile filtration
- > Pressure tanks with TÜV-certificate
- > Keg and bottling plants
- > Compressed air supply and piping
- > Refrigeration plants and piping
- > Assembly and set into operation of the complete brewery
- > Training of local staff
- > Brewmaster assistance

Safety & warranty: All plants are manufactured according CE / DIN / VDE / TÜV standards; optionally executed in US-Nema, RUS-GOST and other standards.





CBS - Compact Brewing Systems

The **WACHSMANN® CBS** is especially recommended for brewery operations demanding the highest beer quality and maximum reliability of the brewing equipment, as well as the possibility of full automation of the entire brewing process for additional daily brews. Dimensions and ceiling necessary to install our CBS-series are minimized due to its compact construction.

The CBS is a very sophisticated brewhouse system. It is available in shiny copper and state-of-the-art stainless-steel finish (matt or shiny).

Main technical features:

- 3-vessel WACHSMANN® brewhouse system, designed and equipped with 1 kettle, 1 lautertun, 1 whirlpool
- All internal vessels, domes & piping stainless-steel.
- External domes either copper or stainless-steel finish
- Working platform and frame stainless-steel
- Lautertun & lautering process system for haze-free, low trub wort
- Frequency controlled lautertun raking machine
- 2 separate pumps for wort and mash/cast-out wort & CIP
- Valves either manually or pneumatically remote controlled, according request and quotation
- Switch cabinet with integrated touch panel 10,4" TFT as a standard, with automated infusion mashing
- Switch cabinet with integrated 15"-TFT to 22"-TFT as an option for fully automated brewing processes
- Double heat-exchangers for vapour and hot wort with water and energy recovery
- Fan for effective vapour abduction and condensation
- Preassembled, tested and set into function in Germany prior shipment for a fast installation on site.

CBS Models:

CBS-5 (5 hl/brew), CBS-10 (10 hl/brew), CBS-15 (15 hl/brew), CBS-20 (20 hl/brew), CBS-30 (30 hl/brew), CBS-40 (40 hl/brew)



CBS 10hl - Edition Stainless Steel



CBS 15 hl - Edition Classic Copper



CBS 10 hl (Como/Italy)



MBS - Micro Brewing Systems

The **WACHSMANN® MBS** is a smart alternative within our brewing systems and ideal for smaller budgets and a smaller outcome. Due to its 2-vessel construction without a separate whirlpool, this series requires less ceiling for setup. It is available in classic shiny copper or stainless-steel finish.

Main technical features:

- 2-vessel WACHSMANN® brewing system, designed of and equipped with 1 whirlpool-kettle and 1 lautertun
- Heating of systems MBS-5 -> MBS-15: heatable kettle with steam from external steamer plant
- Heating MBS-2.5: heatable kettle with steam from integrated steamer (15 kW); integrated hot water tank
- Agitator blades manually retractable prior whirlpooling
- Internal vessels, internal domes & piping stainless-steel
- Electronically regulated pump for product cycles & CIP
- Valves either manually or pneumatically remote controlled, according request and quotation
- Heat-exchangers for hot wort and vapour condensation, plates execution stainless-steel
- Fan to support vapour abduction & condensation
- Control cabinet with integrated touch panel 10,4" TFT as a standard, with automated infusion mashing
- Control cabinet with integrated 15"-TFT to 22"-TFT as an option for fully automated brewing processes

MBS Models:

MBS-2.5 (2.5 hl/brew), MBS-5 (5 hl/brew), MBS-10 (10 hl/brew), MBS-15 (15 hl/brew).



MBS 2.5 hl - Edition Classic Copper



MBS 10 hl - Edition Stainless Steel



MBS 2,5 hl - Special Edition (Lauterecken/Germany)





VBS - Vario Brewing Systems

The **WACHSMANN® VBS** is our latest type of brewhouse-series, especially designed for craftbeer breweries demanding 30hl or more, an automation of the entire brewing process, a flexible possibility for future growth, and the highest beer quality.

Main technical features:

- 3 to 5 vessel WACHSMANN® brewhouse system for fast & flexible brewing, designed of and equipped with mash-kettle, lautertun, pre-run vessel, wort kettle, whirlpool, according layout.
- All internal vessels, domes & piping made of stainless-steel.
- External domes made of stainless-steel, insulation 100 mm.
- Frequency controlled pumps for wort and wort/CIP.
- Automatic lautering process system WACHSMANN® equipped with inductive flow meter and regulating valve for low trub, haze free crystal clear wort.
- Frequency controlled lautertun raking machine.
- Remote controlled pneumatical product- and water valves, equipped with electronic actuators.
- Automatic hop dosing station for up to 5 different hops.
- Double heat-exchangers for vapour condensation and hot wort cooling, both with water- and energy recovery.
- Fan for effective vapour abduction to the heat-exchanger.
- Process automation with visualization system WACHSMANN® with Siemens i-Touch mod. TP2200 Comfort 21.5 "
- Preassembled, tested and set into function in Germany prior shipment for a fast installation on site.



VBS 40 hl - Edition Stainless Steel (Pinzolo/Italy)



Automated milling and mashing plant, capacity 1 ton

VBS Models:

VBS-30 (30 hl/brew):

VBS-30/3 with 3 vessels : annual maximum capacity = 22.500 hl

VBS-30/5 with 5 vessels : annual maximum capacity = 37.500 hl

VBS-40 (40 hl/brew):

VBS-40/3 with 3 vessels : annual maximum capacity = 30.000 hl

VBS-40/5 with 5 vessels : annual maximum capacity = 50.000 hl



Touchpanel - Automatic control & process visualization



TBS - Traditional Brewing Systems

The **WACHSMANN® TBS** is our authentic historical brewhouse system. Its originality and meticulously crafted design makes each TBS brewhouse unique and a real piece of art.

External parts are equipped with original historical features from old archives and German breweries, and are made from copper, brass, cast-iron, stone and wood.

The internal vessels and piping are in stainless-steel and are just as modern equipped with the latest in technology and innovation as our other brewing systems.

This creates a beautiful, fully functioning, brewing heritage system.

Main technical features:

- 2-vessel WACHSMANN® brewing system, designed of and equipped with 1 whirlpool-kettle and 1 lautertun
- Internal vessels, domes & piping stainless-steel
- External dome of wort-kettle copper, hand-hammered
- Lautertun available either with hand-hammered copper-dome or flat copper lid, external cladding either straight wooden planks or big wooden barrel
- Frequency controlled lautertun raking machine for excellent low-trub filtration
- Wort grant made of copper & brass with manual lautering valves type "Schwanenhals"
- 2 separate pumps for trub-wort and mash/cast-out wort
- Valves either manually or pneumatically remote controlled, according request and quotation
- Switch cabinet with integrated touch panel 10,4" TFT as a standard, with automated infusion mashing program
- Double heat-exchangers for vapour and hot wort with water- and energy-recovery
- Fan for effective vapour abduction and condensation
- Hydrometrical control station, made of copper & brass

TBS Models:

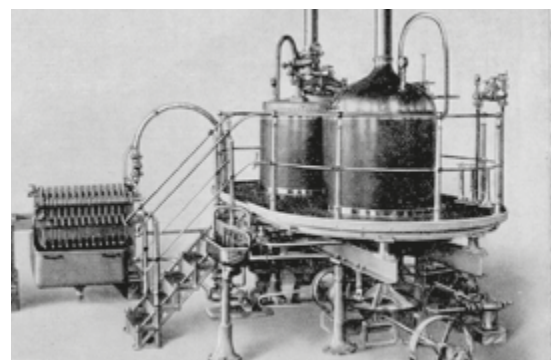
TBS-10 (10 hl/brew), TBS-15 (15 hl/brew), TBS-20 (20 hl/brew), TBS-30 (30 hl/brew).



TBS 20 hl - Palma/Spain



Handmade „Läuterbottich“ (Lautertun 30hl) - Finland





Yeast Propagators

An autonomous and biologically safe yeast supply is guaranteed at any time, even in remote areas, using **WACHSMANN® yeast propagating systems**. It is featured with a special piping system to make the propagation plant even more efficient for microbreweries. The jet-system may be used for wort and yeast aeration, as well as for adding CO₂ to low carbonated beer. The quantities for both the actual pitching necessities and the remaining quantity of yeast in the propagator for future use, can be easily adopted to the brewing sequences required. Provided with sterile cold wort, the propagation tank won't be emptied and cleaned more than 4 times annually.

WACHSMANN® Yeast Propagators are also used to produce alcohol-free beer in small quantities. By using the special aeration system, beer-flavor and aromatic substances from regular beer in fermentation are injected into the non-fermenting alcohol-free wort, thus giving the specific beer taste requested.

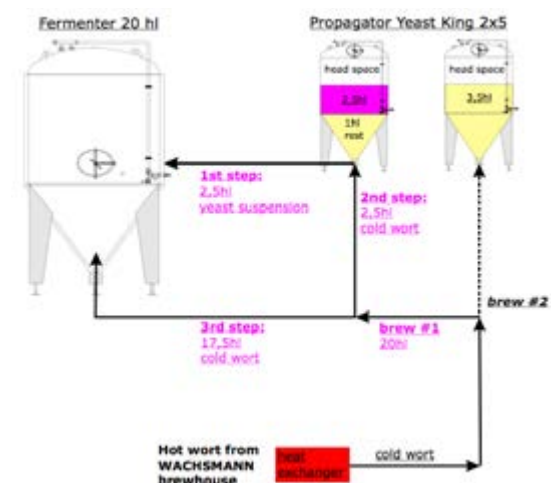
Main technical features:

- Biological purity of the pitching yeast
- Adaption of the propagating temperature to the starting temperature of the fermentation
- High cell rates of pure yeast
- Best physiological conditions of the pitching yeast
- Fermenting power and fermentation speed reach an optimum
- Regular fermentation period despite low pitching quantities
- No change in the taste of the beer above all, low contents of diacetyl, pentandion and acetaldehyde
- Improvement of the fermentation always using the same quality of pitching yeast Preservation of the yeast vitality (e.g. during a break in brewing)
- Automation, staff requirement is reduced to minimum, thus very low operating costs
- The following parameters are freely programmable on the touch-screen display:
 - Time
 - Temperature
 - Aeration time and air quantity
 - Circulation time and circulation quantity

WACHSMANN® Yeast Propagator models:

YK_1x5_1 tank 5 hl _brewlength 5 to 10 hl
YK_2x5_2 tanks ea. 5 hl _brewlength 10 to 15 hl
YK_2x10_2 tanks ea.10 hl _brewlength 20 to 30 hl

For reduced and discontinuous request of fresh yeast our **1-tank system YEAST-KING I** is available now.





Customer services & Consulting.

Beer brewing at the highest quality level requires the application of perfect technical production facilities, the use of the right natural raw materials as well as approved recipes in the hands of an experienced brewmaster.

We are able to refer to a wellfounded practical experience in operating microbreweries all around the globe. We are pleased to share this know-how with our customers as future brewery operators and colleagues. The delivery of top-quality raw materials as well as a reliable spare-part supply is another topic of our company's business philosophy to guarantee customer's satisfaction.

Our service & consulting include but are not limited to:

- Consultancy, planning and Business plan
- Production, delivery and installation of brewery plants and equipment
- Customized and handmade beer tapping systems
- Beer brewing classes
- Individual beer recipes
- Raw material supply
- Labeling, branding, communication, marketing plan
- After sales service





Company history

Some 30 years ago, the first craft beer breweries opened in Germany and immediately became a life style culture for those who love to enjoy fresh beer directly at their local brewer. Jost Wachsmann, a native German brewmaster with over 35 years of experience, was one of those first pioneers of this movement by designing and producing one of the very first small breweries after WW II in Germany.

The advantages and reliability of genuine German craftsmanship products have been established facts since ever, thus the very first independent brewers in California chose WACHSMANN® breweries as well. Since the early 1990's these plants are still working properly, the owners are justly proud of their "Micros made in Germany".

After the fall of the Soviet-Union, the first craft beer breweries in Saint-Petersburg opened in 1998, showing the first time ever a stainless-steel WACHSMANN® brewhouse installed in a restaurant in Russia. Since then 9 more projects have been installed in the most beautiful cities in Russia, Kazakhstan and Ukraine by known investors.

WACHSMANN® breweries have since then been delivered to Italy, Japan, Poland, Spain, Thailand, China, Tunisia, Turkey, Costa Rica, Finland, and there are more in the pipe to come.





References

Germany

Hausbrauerei Domhof D-67346 Speyer	Schauferts Hof D-56370 Schönborn	1. Neustädter Brauhaus D-67433 Neustadt/Wstr.	Schwetzingen Brauhaus D-68723 Schwetzingen
Landauer Brauhof D-76829 Landau/Pfalz	Brauhaus zum Reformator D-06295 Lutherstadt-Eisleben	Vredener Brauhaus D-48691 Vreden	Museumsbrauerei Leipheim D-89336 Leipheim
Max & Moritz Hausbrauerei D-88079 Kressbronn	Mosbacher Brauhaus D-74821 Mosbach	Veldenz-Bräu D-67742 Lauterecken	Brauhaus Barfüsser D-89231 Neu-Ulm

United States

Crescent City Brewhouse New Orleans, LA 70130	Gordon-Biersch Brewing Honolulu, HI 96813	Gordon-Biersch Brewing Las Vegas, NV 89109	Cervecería del Centro Ofibodegas del Oeste de la Panasonic Alajuela
Gordon-Biersch Brewing San Francisco, CA 94105	Barley's Brauerei & Casino Henderson, NV 8901	Gordon-Biersch Brewing Tempe, AZ 85281	
Gordon-Biersch Brewing Pasadena, CA 92202	New England Brewing Co. Norwalk, CT 06850	Harriet Brewing Minneapolis, MN 55406	

Costa Rica

Russia

TINKOFF BREWPUB 7, Kazanskaya St. Petersburg	TINKOFF BREWPUB 29, Lenina Novosibirsk	TINKOFF BREWPUB 64, Krasnoarmeyskaya Ekaterinburg	Gerbeaud Dorottya utca. 1 Budapest
TINKOFF BREWPUB Panfilovskiy per., 4 Building 1 Moscow	TINKOFF BREWPUB 63, Belinskogo Nizhni Novgorod	TINKOFF BREWPUB Central embankment / 19 Primorskaya Sochi	

Hungary

Italy

KASPERL BRÄU I- 84016 Pagani (SA)	LA FABBRICA I-21047 Saronno (VA)	BIRRIFICIO POZZUOLI I-80028 Pozzuoli (NA)	BIRRIFICIO VAL RENDENA 38086 Pinzolo (TN)
MAGOO I-67100 L'Aquila (AQ)	IL BIRRIFICIO DI COMO I-22100 Como (CO)	ALL GRAIN SRL. 04100 Latina	

Ukraine

Brauhaus ARENA
Kiev

PIVNOYSAD Brauhaus
Odessa

Kazakhstan

ULTRAS Brauerei & Sportbar
Almaty

ERSTES Brewery & Restaurant
Pavlodar

Poland

Restauracja "Wrzos"
43-450 **Ustron**

Turkey

BALANS-BRÄU
Beyoglu / **Istanbul**

Japan

Izumo Brewing Doken
Shimane

Thailand

Monkey Brewery
Lop Buri 15000

Spain

Cerveceria "S'Escorxiador"
07010 **Palma de Mallorca**

La Perla Negra
La Laguna / **Tenerife**

Get in touch with us.
We speak your language.

Tel: +49 731 83660
Email: info@wachsmann.com

WACHSMANN BRAUTECHNIK GMBH
Bergstrasse 10 - 89134 Blaustein - Germany
Tel: +49 731 83660
Email: info@wachsmann.com
www.wachsmann.com