Škrlj Brewing Systems



System MINI 500L

With this new series of "Škrlj mini breweries", we offer users a comprehensive system for beer brewing, fermentation and maturation. The basis of the system is a compact 500 L brewhouse and a set of fermentation and maturation tanks.

Škrlj mini breweries are perfect for brewers who want to produce smaller quantities of beer, experiment with different flavors and brew beer using only the best ingredients and following their own recipes.

Compact Brewhouse BHM500

- Infusion mashing
- Decoction mashing

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Modern design

- two combined tanks (mash mixer/lauter tun and kettle/whirlpool)
- mounted on a stainless steel support frame
- complete piping and wiring system
- tanks equipped with heating zones (bottom and jacket)
- thermal oil heating, integrated oil heater with pump
- easy access to control valves at the front of the brewhouse, individual valve functions are marked on the pipes
- CIP equipment

High-quality manufacturing process

- modern welding techniques: TIG welding, laser welded cooling/ heating zones (pillow plate) on tank jacket and bottom, orbitally welded pipes
- polished internal surfaces of all product contact components
- made of stainless steel, only certified materials are used (option: TiN-coated stainless steel, copper appearance)











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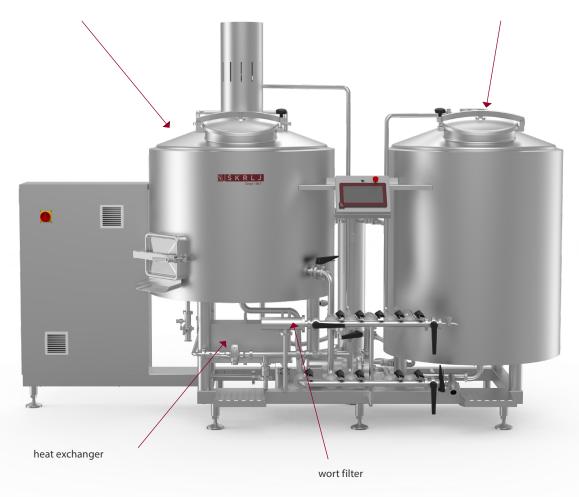
Brewhouse BHM500 - updated design and technological improvements

MASH MIXER / LAUTER TUN

- welded tank lid with oval manway and air vent valve
- raised tank to enable gravity wort flow
- larger tank diameter and drain sieve surface
- gross volume (up to the lid): 700 L
- net working volume: 600 L
- enables brewing of high-alcohol beers (18°P 500 L)

KETTLE / WHIRLPOOL

- welded tank lid with oval manway and air vent valve
- larger diameter and jacket height
- gross volume (up to the lid): 860 L
- net working volume: 600 L



Other equipment:

- heat exchanger moved to the area under the tank
- automatic manually adjustable thermostatic mixing valve
- easier access to the filter before the heat exchanger









