

An Innovative Post Filtration Installation Designed to Create Flexible Brewing Options

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INTRODUCTION

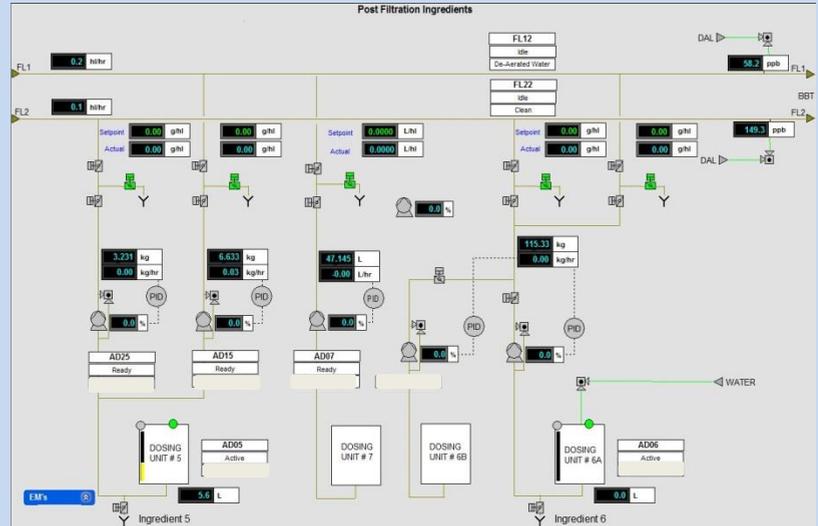
Castlemaine Perkins has traditionally brewed Ales and Lager style beers with a history dating back to 1878. With ever changing consumer needs, a post filtration dosing system has been designed and commissioned at the Castlemaine Perkins Brewery in Brisbane, Australia to support the production of a range of innovative beer styles.

The flexible dosing system was incorporated in the automation/control system at the brewery. As shown in Pictures 4 and 5 on the SCADA mimics, the flexibility delivers dosing across the 2 filter lines giving accurate control using mass-flow meters dosing the ingredients proportional to the total beer flow.

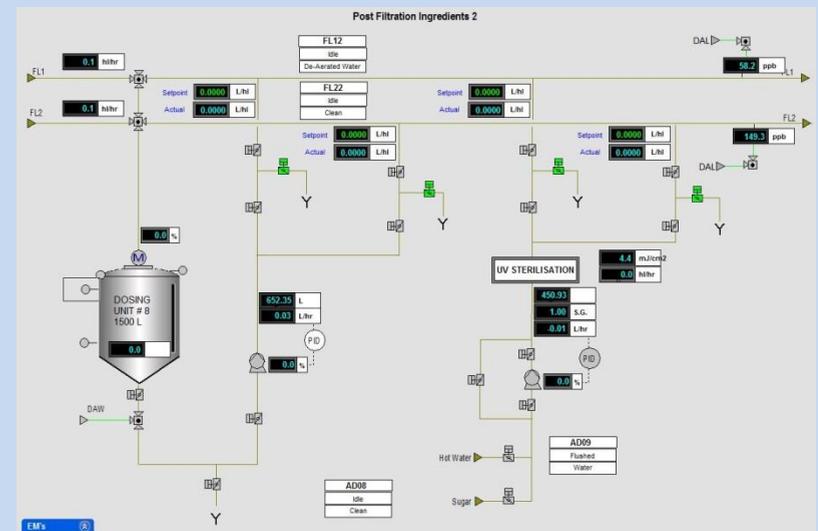
Picture 1
Castlemaine Perkins Flexible Dosing System



Picture 4
Flexible Dosing System Control/Automation



Picture 5
Flexible Dosing System Control/Automation



DESIGN AND COMISSIONED

The project team reviewed the dosage capabilities required out to the future after consulting the Lion's New Product Development team. The design incorporates 5 individual dosing systems across 2 filtration lines. The dosing capability from the dosing systems is duelled across both filter lines.

Picture 2
Castlemaine Perkins Flexible Dosing System



Picture 3
Castlemaine Perkins Flexible Dosing System



For the dosage options a wide range of flexibility is available to the brewer. The system has the capability to dose from day pots (10Lts), bulki's (IBCs) and a mixing tank (1300 Litres). The dosage rates available to create the new beer styles range from 0.010 g/litre to 15 g/litre depending on the dosing requirement.

The design of the system also managed the ergonomic requirements around manual handling of the new ingredients.

This adaptable design has enabled the brewery to support a wider range of beer styles due to changing consumer demand. These new beer styles include Pale Ales, Sparkling Ales, Radlers, flavoured beers and the flexibility to use a wider range of hop extracts. This integration into the control/automation system delivers accurate addition for the new beer styles to make the brewery more competitive in the ever changing beer world.

SUMMARY

- New beer styles include Pale Ales, Sparkling Ales, Radlers and flavoured beers.
- The flexibility to use a wider range of hop extracts.
- Designed to be incorporated into the control/automation system delivering accurate addition.
- The brewery is now more adaptive and competitive in the ever changing beer world.

ACKNOWLEDGEMENTS

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