

**Discover  
your future**



## What is the ambition of our experimental brewery?

### Product development

- New types of beer
  - Speciality beers
  - Beers made of spelt, rye, wild emmer or other grains
  - Beers with a fancy hop addition
  - Other beers than such in accordance with the German purity law
- Innovative beverages, unfermented or using various fermentation methods

### Testing new technologies

- Brewing water treatment
- Infusion and decoction methods
- Inert gas application (mill, brewing vessels)
- Boiling methods
- Fermentation methods (open-/ tank-/ pressure-fermentation, single-tank process)
- Yeast propagation
- Storage conditions

### Usage of different raw materials

- New barley harvests
- New hop products and hop varieties
- New yeast strains

## What are the additional benefits for the customer?

Complete documentation

Best possible communication between pilot brewery and laboratory

- All required analyses are performed in one establishment
- Immediate reaction and optimisation of the process are possible

Strict confidentiality

Result oriented consulting

Qualified staff of brewing engineers and master brewers





## What are the features of our pilot brewery?

### State of the art technology and technical equipment

- variable system up to 2.5 hl batch size
- 4 roller mill with inert gas atmosphere
- Fully automated brew house, S7-controlled
- Infusion method as well as decoction method with small mash boiling
- Brewing vessels with inert gas atmosphere
- Lautering regulated by flow rate or by differential pressure
- Wort boiling methods:
  - steam heated mash/wort kettle
  - whirlpool wort kettle by external wort boiler
  - dynamic low pressure boiling
- Usage of whole (cone) hops, hop pellets and hop extract
- Wort cooling within 30 minutes.
- Fermentation in open fermenter, CCT or horizontal tanks, PLC-documented
- Storage at a temperature below 0°C, in CCT or horizontal tanks
- Equipment for yeast propagation
- Filtration equipment (DE- and sheet-filter)
- Filling in kegs and bottles



## What other services do we offer?

### Quality assurance, analysis and consultation

- All analyses for breweries, maltings and beverage producers from our accredited laboratory
- Microbiological production controls
- Brewing technology consulting, process optimisation, product improvement
- Introduction of new brewing methods and new beer types
- Establishment of quality assurance concepts

### Yeast bank

- Brewery yeasts, pure culture as an agar slant or liquid culture
- Maintaining your own yeast strain, delivery as a pure culture

### Equipment planning and commissioning

### Quality management systems

## What does it cost?

### Offer

- Detailed planning of concept and performance
- Final product (filtered or unfiltered) filled in kegs or bottles
- Standard analyses for malt, wort and beer
- Detailed documentation with comments of the results

from 1.450,00 €

We will gladly give you an estimate of the costs for your own experimental brew

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