

Brewer's Wort Staropramen Brewery

Application market	Food
Market segment	Brewing & Wine
Pumped medium	Brewer's wort
Pump product	Bearing Frame
Country	Czech Republic



Challenge

The pumping of brewing wort is one of the most demanding and important processes in brewing beer. The Staropramen Brewery in Prague needed a pump to carry brewer's wort with an as high as possible concentration and a liquid temperature of approx. 100° Celsius. High demands were placed on the guidelines applicable to the transportation of liquids in food production processes.

Solution

Thanks to its excellent suitability for the gentle transport of difficult liquids, even those with the highest solids content, a Hidrostat Screw Centrifugal Bearing Frame Pump is used for this challenge. Before brewing, the Hidrostat pump is used for other important processes, such as malting. Here a barley-water mixture with a barley content of up to 50% is pumped! Thanks to gentle handling, the natural germination process of the barley is not disturbed and accordingly the highest quality requirements for the end product malt can be met.

Benefits

Customer's requirements could all be fulfilled satisfactorily:

- Gentle handling of liquids in demanding food production processes
- No losses in the expected quality of the tasty end product
- Stable pumping even at high liquid temperatures and highest solids content

Quantity of units sold	1
Pump type	H12K-HD1 + H2M10
Motor data	30.0 kW / 6 pole / 50 Hz / 400 V
Material combination	Cast iron pump body and wear parts with stainless steel impeller
Duty point	Flow : 300 litres per second / Head : 23 meters
In operation since	2000