

DryHOPNIK System

For dry-hopping of beer in the cellar area



COST SAVING

- ✓ Reduced hop demand by higher hop yield
- ✓ One movable system is used for all fermentation tanks
- ✓ Reduced investment costs by avoiding separate mixing tanks

QUALITY IMPROVEMENT

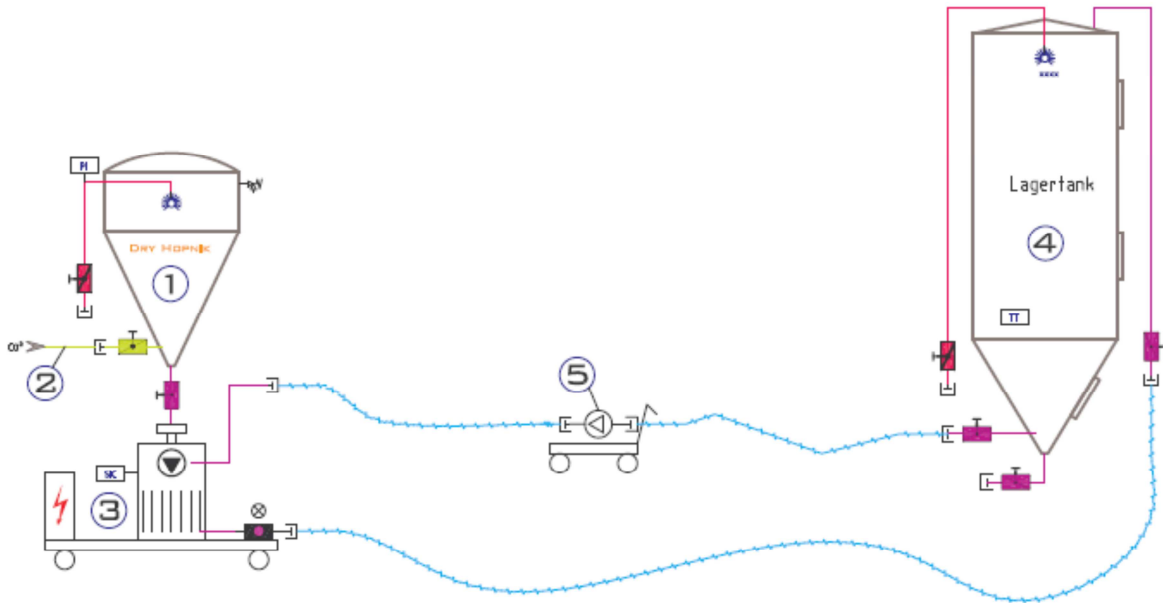
- ✓ Improved sanitary safety by closed external beer loop
- ✓ Reduced foaming by pressurized system without mixing tanks
- ✓ Adjustable contact time and milling speed control

UNCOMPLICATED HANDLING

- ✓ Easy handling by movable unit and slim design
- ✓ Reduced maintenance demand by using one system for complete cellar
- ✓ Easy installation and retrofit by independent skid-mounted unit

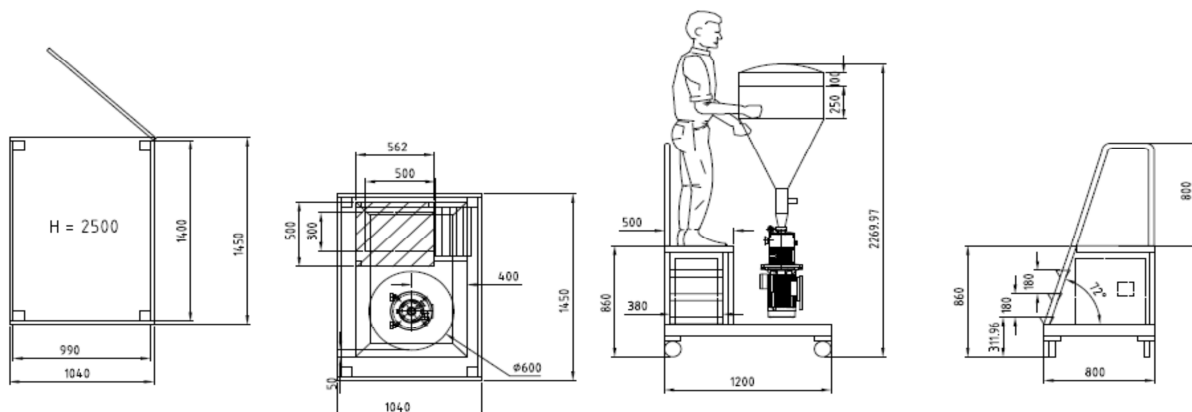
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The method of dry-hopping is used in various breweries world-wide to enhance the hop aroma flavor in the beer. Traditionally this is done by adding untreated hop pellets to the green beer in the fermentation tank.

Our ROLEC DryHOPNIK system is designed to further optimize this application by using an external milling system creating a hop dispersion in an external loop of green beer. The usage of this pressurized loop avoids overfoaming and related beer loss. To avoid oxygen pick-up CO₂ is injected to the hop pellet vessel as inert gas. The hop pellets for one batch are filled into the hop dosing vessel. The mixing with beer takes place in the milling chamber. No additional mixing tank is required



By using the external DryHOPNIK unit the hop addition takes place by entering the corresponding platform. The hop pellets do not have to be entered to the fermentation tank manually anymore.