

## ICS provide cooling for Brewery bottling

### Project

An independent Brewery based in the South West brews a range of specialist real ales including a local organic range. During a recent restructure of the Brewery they decided to bottle their own ale to allow more control over the process and enable a closer eye to be kept on quality and lead-times. The decision was made and capital was freed in the business to set up a bottling plant.

Cooling is essential to the bottling process as yeast remains active at temperatures of 16-24 °C. Without cooling in place the yeast would self-destruct and leave very poor results which could not be sold on. A chiller was needed to provide temperatures of -6 °C to enable a smooth, efficient bottling process and quality ale.

### Equipment Supplied

The ICS sales engineer recommended and provided the Brewery with a high specification 200kW HRAT chiller capable of providing ample cooling for the bottling plants current requirements whilst also being able to cool to the required temperature for any future expansion.

The brewery manager commented “ICS provided us with exactly what we were looking for, we are now able to keep our ale at the correct temperature and the quality is very high, his service and professionalism has enabled us to set up our own bottling plant in good time of our deadline”.

as if the temperature is too high fobbing can occur, causing wastage and missed deadlines. Once the Ale is filtered it is transferred into another tank for two days to settle before it is bottled. During the bottling process CO<sup>2</sup> is injected to increase shelf life and once bottled, the ale is distributed for sale.



The 2000kW HRAT Unit