

STEINECKER MicroCube

The perfect tool for craft brewers – for
brew sizes of 5, 10 or 17 hectolitres





Small, powerful, compact

Craft brewers need to rely on compact plants that prove their worth even when the available space is tight. STEINECKER MicroCube is a brewery concept for cold wort volumes of 5, 10 or 17 hectolitres per brew.

At a glance:

- Compact design as a brewing block with two or three vessels
- Supplies of water, heat and cooling are integrated in the concept
- Easy to use with electronically assisted, manual operating concept based on the S7-300 Universal Controller with touch-screen, including visualisation and recipe control





The right equipment for every brewery



MicroCube for manual operation (5 hl, 10 hl and 17 hl)



CombiCube for automatic operation (25 hl – 100 hl)



The right equipment for every brewery

	2 vessels	3 vessels	3 vessels	3 vessels	4 vessels	4 vessels	4 vessels	5 vessels	5 vessels	5 vessels	6 vessels
Mash tun				x	x	x	x	x	x	x	x
Mash kettle*					x			x	x		x
Mash and lauter tun	x		x								
Mash and wort kettle		x									
Lauter tun		x		x	x	x	x	x	x	x	x
Holding vessel							x		x	x	x
Wort kettle			x			x		x		x	x
Whirlpool kettle	x			x	x		x		x		
Whirlpool		x	x			x		x		x	x

MicroCube

CombiCube

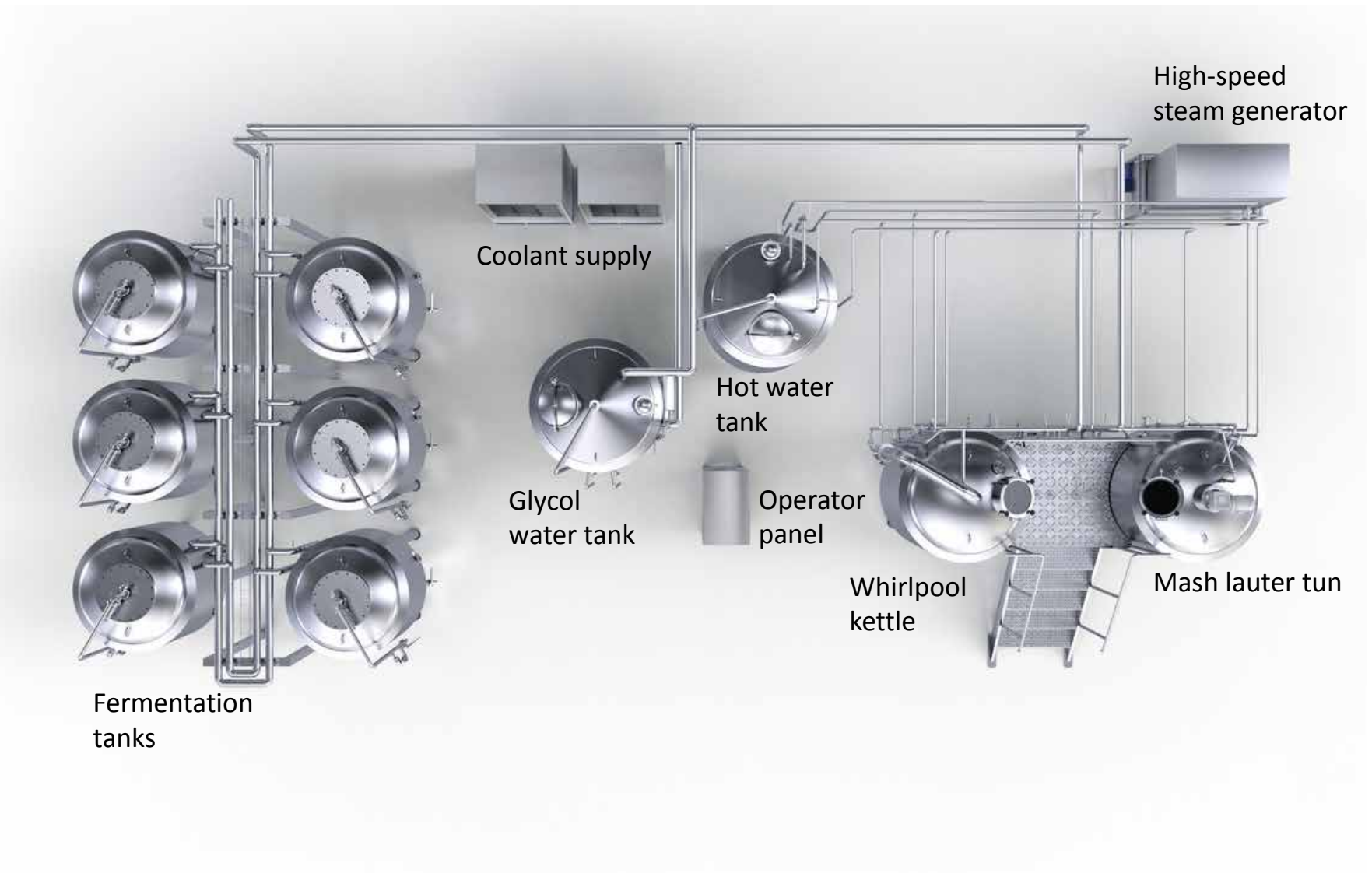
* Or cereal cooker



Which installation options are available?

Layout example

- Diameter of the vessels: maximum 2,200 mm
- Container dimension for all packages
- Complete scope of supply: Three to four 40' containers
- We recommend separating the brewhouse and yeast cellar and keeping them in different rooms.
- Individual design of other installation concepts





Technology – Brewhouse

Two-roller grist mill

- Milling capacity of 500 - 800 kg/h with manual malt feed and grist removal
- Easy milling gap adjustment for optimal grist results

Mashing

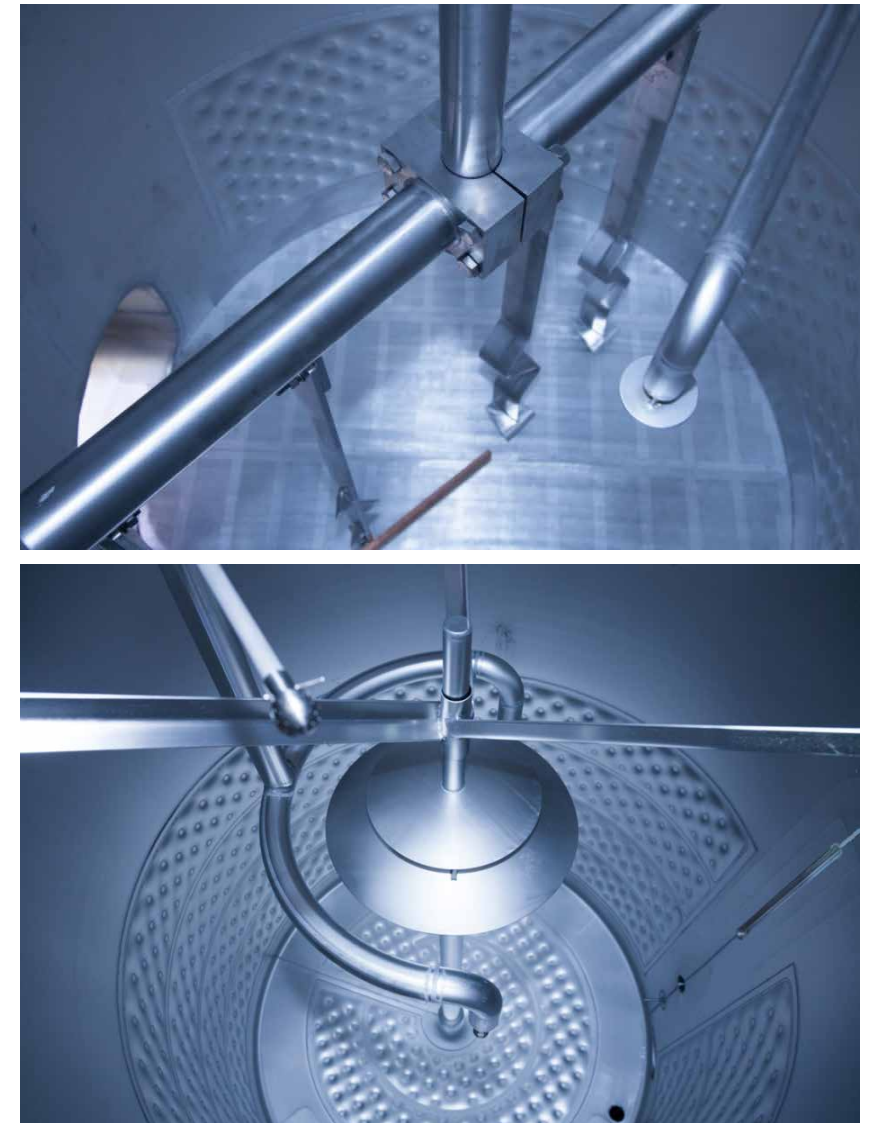
- Shell heating for the mashing process
- Pillow plate technology for low thermal impact

Mash and lauter tun

- Well-proven false bottom from the large tun construction
- Pitot tube for manual lautering control
- Shell sight glass for monitoring of the first wort intake

Wort boiling

- Shell and bottom heating for optimum heating rates
- Intensive evaporation of undesired flavourings with the Stromboli ascending pipe
- Scaled shell sight glass for checking the contents
- Optional vapour rejection or vapour condenser





Technology – Fermenting cellar

Fermentation tanks

- Net contents: 5, 10, 18, 20, 25, 36, 40, 54 or 70 hl
- Shell and cone cooling
- Bunging apparatus, temperature display and pressure display all included in the scope of supply
- Safety measures against vacuum and overpressure in accordance with German pressure vessel regulations





Technology – Supply units

Hot water storage

- Water tank with shell heating
- With temperature display and full signal

High-speed steam generator*

- Electrical operation or gas operation
- One unit (depending on output)
 - 50 kg/h for a brew size of 5 hl
 - 100 kg/h for a brew size of 10 hl
 - 200 kg/h for a brew size of 17.5 hl

Coolant supply*

- Glycol water tank with shell cooling
- One cooling unit (depending on output)
 - 14 kW for a brew size of 5 hl
 - 27.1 kW for a brew size of 10 hl
 - 27.1 kW for a brew size of 17.5 hl

CIP system

- Optional 1-tank or 2-tank line available
- Standard: lost CIP with vessel feed



** Based on the use of local suppliers; deviations possible in terms of number and output*



Operator control concept

- Manual composition and milling of the malt batches
- Mashing in is performed via the manhole; the main mashing water is supplied in a tempered condition
- Saved recipes for temperature management and rest duration with automatic process sequence
- The lautering process and the required pump performance are controlled via the operator panel. The lautering pressure is displayed as the control variable via a pitot tube with a sight glass in the wort line.
- Manual removal of the spent grains
- Recipes for boiling with control of the parameters 'time' and 'temperature'
- Manual dosing of hops via the manhole





Operator control concept

- The wort is turned out after the end of the whirlpool rest time.
- Manual control of the pitching temperature via the glycol water amount
- Manual check of wort aeration downstream of the cooler
- Addition of yeast in the fermentation tanks
- Temperature control during fermentation: Recipes can be saved in the control system
- Manual adjustment of CO₂ saturation at the bunging apparatus
- Cleaning of vessels and tanks via mobile CIP pump with hose connections to the spraying device





The facts at a glance

MicroCube puts STEINECKER technology in the hands of small breweries...

- with a brewing block for 5, 10 or 17 hl of cold wort per brew
- permits different combinations of two or three vessels
- requires just 86 m² of floor space for the brewhouse in a three-vessel constellation for a brew size of 17 hl.*

** as per the plant layout on slide 5*





Benefits to you

Compact dimensions

- Design is carefully tailored to applications with limited space
- Shipment in just a few standard containers

Ease of operation

- Recipe-based program sequences assist with the manual work steps
- Sight glasses and field instruments integrated in the plant for monitoring of the brewing processes

Use of components from large-scale plant construction

- Cost-effective brewing technology with attractive investment costs





Everything from a single source

KIC KRONES cleaning agents make your machine shine

Only if the production environment is immaculate, can your product be brilliant. KIC KRONES provides you with the optimum cleaning agents and disinfectants for each individual production step.

Lubricants from KIC KRONES for every production step

Whether for gears, chains or central lubrication systems – our greases and oils are true all-round talents. They can reach every lubrication point, protect your line and ensure gentle treatment for your products thanks to their food-grade quality.

EVOGUARD – excellent valve technology all along the line

The valve series of EVOGUARD comprises a modular system with hygienic and aseptic components which contributes to every point of the production line with increased performance and which has the perfect solution for every process step.

EVOGUARD – pumps for absolute process safety

In addition to the separation and locking of a line, one thing is particularly important - and that is the reliable conveyance of your product. This is why EVOGUARD also offers innovative centrifugal pumps in addition to high-quality valves.



Digitalisation



Process
technology



Bottling and
packaging equipment



Intralogistics



Lifecycle
service

We do more.

 **KRONES**