





PAUL MUELLER COMPANY

MOBILE HOP MODULE

Flexibility, Safety, Quality, Efficiency

You shouldn't have to choose just one. With Paul Mueller Company's Mobile Hop Module you get it all.

Cost Efficiency

- Users report up to 50% reduction in hop use to achieve the same or better sensory analysis when compared to traditional methods.
- Eliminates lengthy steep times for adjuncts.

Cleanability

- Large outlet valve allows for easy removal of spent hops and adjuncts.
- Multiple dedicated spray balls for the vessel and screen ensure complete CIP.

Improved Quality

- Our motor-free solution employs fluid flow to harness the essential oils and resins in hops and adjuncts while mitigating the risk of shear damage.
- The Mobile Hop Module's configuration allows the vessel to be purged, reducing the introduction of unwanted oxygen into the product.

Flexibility and Mobility

- Our removable screen design allows for multiple screens to use with cone or pellet hops—as well as spices, fruits, and more.
- Designed for use in both the cellar and the brewhouse with casters that allow the user to move the vessel throughout the brewery.

Safety

- Eliminates the need to access the top of the fermenter for dry hopping.
- Pressure rated and ASME Code-stamped options are available.





