

Beer Genius

**EASIEST FROM
BUY TO BREW**

COMPLETE BREWERY PACKAGES



AFFORDABLE & SPACE-SAVING
muellerbeergenius.com | 1-800-MUELLER

MUELLER

BEER GENIUS BREWHOUSE

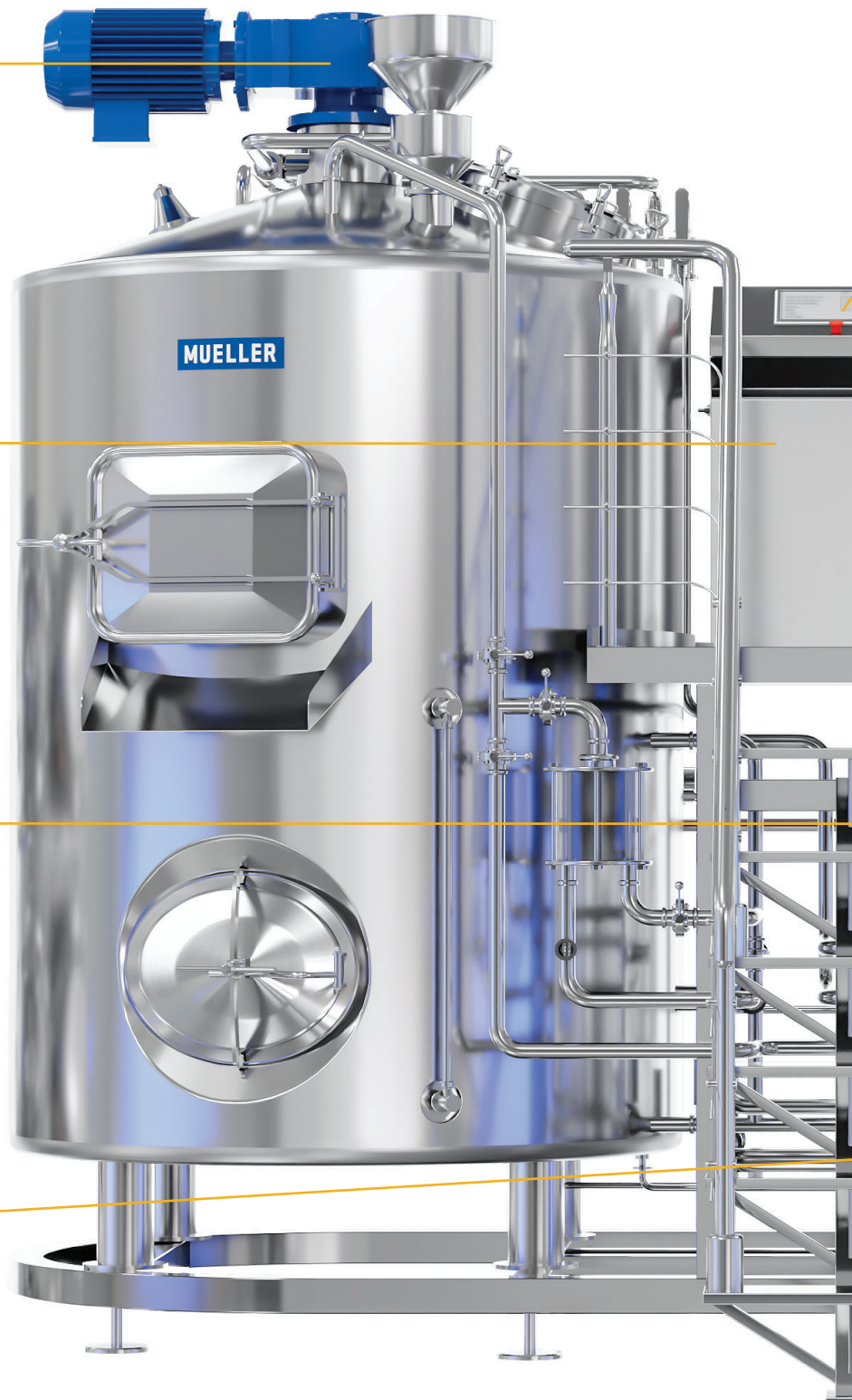
When you're ready to build your dream brewery, we're ready to guide you through the process with brewer-backed equipment, expertise, and support to have you pouring pints in no time.

Super heavy-duty gearbox and drive motor for lauter tun operation.

Completely customizable automation at the brewer's discretion.

Electromagnetic flowmeters ensure precise volumes, every brew.

Triple centrifugal pump technology allows multiple brews in a shorter time.
High-grade 304 stainless steel.



Widescreen, high resolution, multi-color touchscreen control for brewhouse and cellar.

Variable frequency drives for all three motors ensures complete flow control with extreme accuracy.

MORE BENEFITS

- Fully customizable configurations, including space saving combination tank layouts.
- Compact layout tailored to the exact specifications, and available from 5 BBL to 30 BBL.

Pneumatically actuated valves may be automated or manually operated from the control panel.

Mueller® Accu-Therm® high-efficiency wort chiller with plate-and-frame technology allows for easy disassembly, cleaning, and inspection.

Pre-assembled for easy installation and precise operation. Brewhouse mounted on 304 stainless steel single plane frame.

UNITANKS

High-pressure, rotary spray ball head included.

CIP arm 1.5" tri-clamp is standard.

Customizable head space options available.

4" dry-hopping port, easy funnel access.

A #4 stainless steel exterior finish for a sleek, clean look.

Glycol dimple jackets for quick, accurate chilling.

A 580 mm in-swing manway.

A 15 psi pressure gauge, spunding valve included, allows for natural carbonation.

60° conical bottom head.

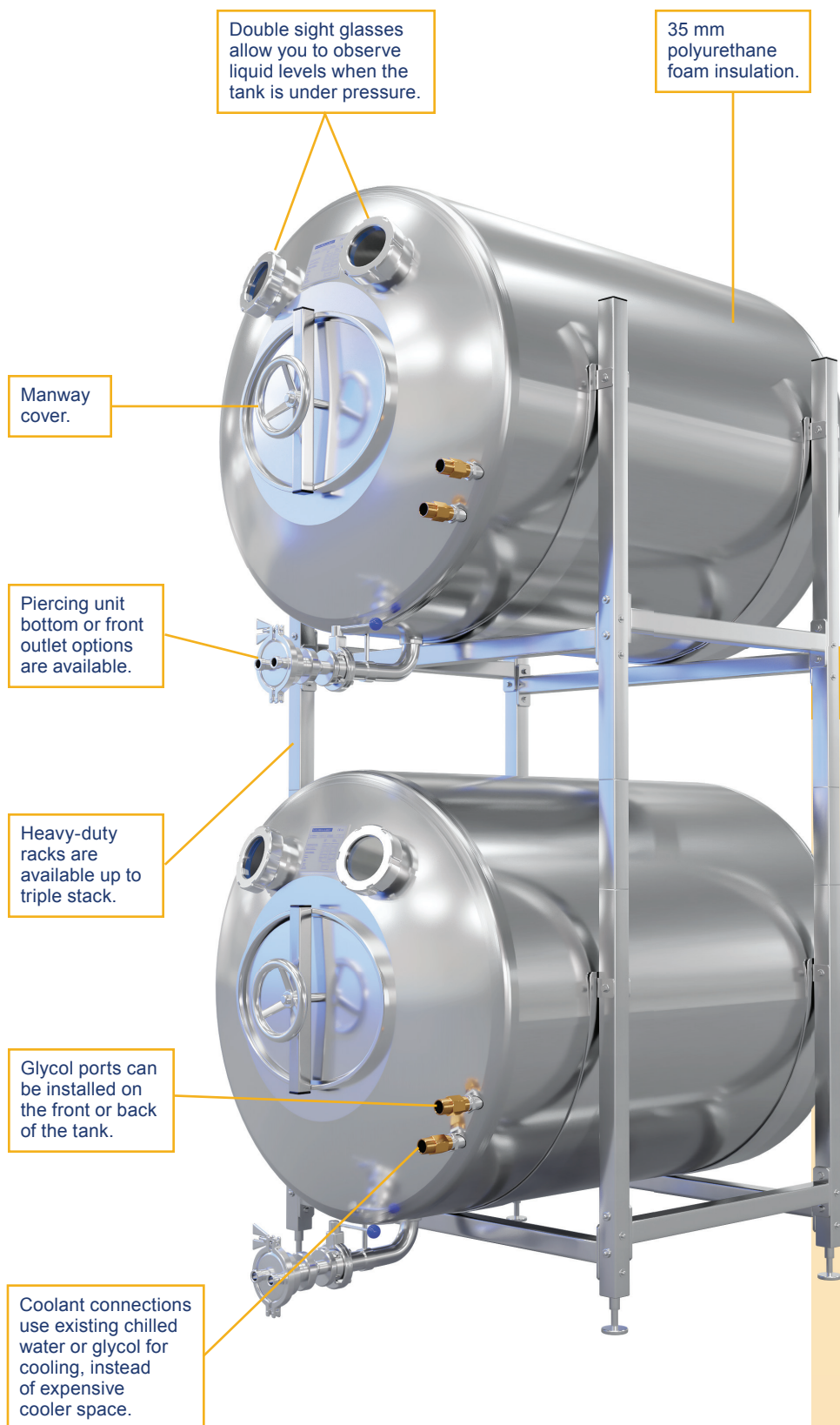
Racking arm for easy beer transfer into serving tanks.

Adjustable feet for leveling.

MORE BENEFITS

- Pickled and passivated interior.
- Calibrated pressure and vacuum relief valve included.
- 2B inside material finish with welds polished to #4 for excellent cleanability.

SERVING BEER TANKS



Double sight glasses allow you to observe liquid levels when the tank is under pressure.

35 mm polyurethane foam insulation.

Manway cover.

Piercing unit bottom or front outlet options are available.

Heavy-duty racks are available up to triple stack.

Glycol ports can be installed on the front or back of the tank.

Coolant connections use existing chilled water or glycol for cooling, instead of expensive cooler space.

MORE BENEFITS

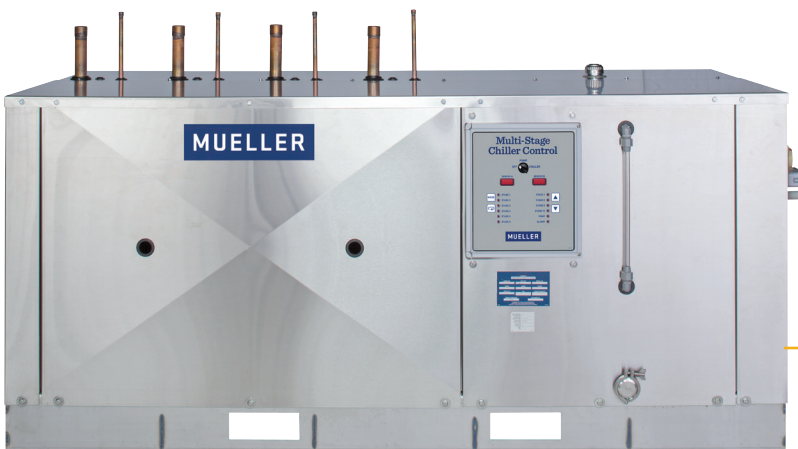
- All product contact components are made from high grade stainless steel.
- Bag-in-tank technology eliminates time and chemical expenses. Maintains brewer quality beer freshness longer than kegs.
- Tank pressurized with air. No CO₂ or mixed gas needed to move beverage to taps. Tanks ship with ASME® pressure relief valve.
- ASME Code stamped up to 45 psig.
- End-to-end 360° cooling lines allow tanks to be placed anywhere in brewery for greatest bottom line impact.
- Sanitary bag inliner is recyclable where #7 plastics are collected.

BREWERY CHILLERS

From a brewpub to a production brewery, we understand every refrigeration application is unique. We'll work with you to understand your process and bring you the right chilling solution for your custom application. **Learn more at paulmueller.com.**



When your brewery is sizable and cooling lines must cover long distances, a Mueller® maxxLine™ package glycol chiller is the answer. Ideal for 8 to 15 BBL breweries with high flow rates and hefty cooling demands, these chillers keep your operation running at optimum capacity. Its operating capacity ranges from one to 40 horsepower. Increase energy efficiency and the speed of your brewing process with a maxxLine assist.



Popular for use in brewpubs or 7 to 10 BBL breweries, the mighty HiPerChill™ 5 package chiller delivers exceptional cooling performance with a tiny footprint. Able to flex with the hourly needs of your brewery, this 5-horsepower unit utilizes Mueller HiPerForm® refrigeration technology perfected over the last forty years. Precise temperature control helps ensure every batch of beer has impeccable flavor every time.



Mueller LS chillers supply essential cooled glycol water throughout your facility to enhance each brewery chilling process, including wort cooling, fermentation, aging, and serving tank cooling. Ideal for instant cooling and supplemental cooling in 15 to 20 BBL breweries, these chillers are designed to grow with your operation. Scroll condensing units help save energy and reduce electrical costs.

[illegible]

BUILD YOUR DREAM BREWERY. NO KEGS REQUIRED.



Visit muellerbeergenius.com and try our **FREE 3D Brewery Planner**.

Start from scratch in an empty brewery, or begin with one of our themed brewery templates and make it your own. Customize room dimensions and add, delete, and arrange brewery equipment, furnishings, decor and more. It's all in 2D and 3D and it's all free to use.



MUELLER

BeerGenius

1-800-MUELLER | contact@paulmueller.com

Contact a Beer Genius expert **TODAY**
and make your dream brewery a reality.