



Few fact about **Brewiks**°

The 2 hl **Brewiks** brewery is perfect for pubs, restaurants and hotels that want to offer their customers a small beer production. **Brewiks** is suitable for beginners in the brewing world and can also be useful for testing new recipes or training students. **Brewiks** is made from AISI 304/316 stainless steel with all its parts already assembled and is ready for operation after connection to the electric and water supply lines. **Brewiks** is complete with a mash tun and a lauter tun with whirlpool (this is an additional kettle, included in the price). Heating is done with electrical heaters with oil. The heat exchanger is built into the wall of the mash tun kettle.

With **Brewiks** you can produce any type of beer, it requires little space, short installation time and is user-friendly with built-in touchscreen display.



If you are interested in breweries please contact us: info@mithraeum.si

Brewiks 2 hl mash tun:

- Touchscreen controller
- Graphical instructions
- Electrical installation
- 14 kW electrical heaters
- Termo oil
- Pump
- Innovative mixing
- Pipe heat exchanger
- Heater for sparging
- Stone wool insulation
- All high-grade stainless steel
- CE certification
- Removable lid
- Easy cleaning
- Total pump outlet
- Stand on wheels

Brewiks 2 hl lauter tun:

- Sparge nozzle
- Whirlpool
- Two bottom valves
- All high-grade stainless steel
- CE certification
- Removable lid
- Easy cleaning
- Stand on wheels



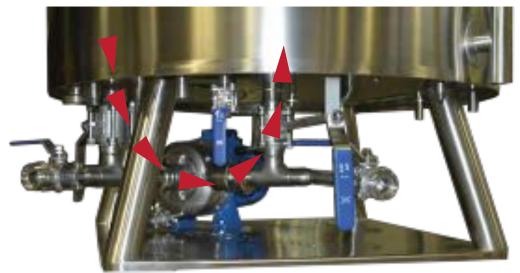
MITHRAEUM d.o.o. Tel.: ++386 (0)41 788 946 info@mithraeum.si www.mithraeum.si **Mithraeum** is a family company with more than 24 years of redefining raw stainless steel into beautiful products, that among others specializes in making breweries.

Brewiks is our most advanced 2 hl micro brewery system.





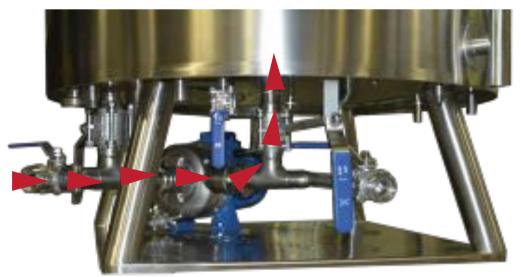




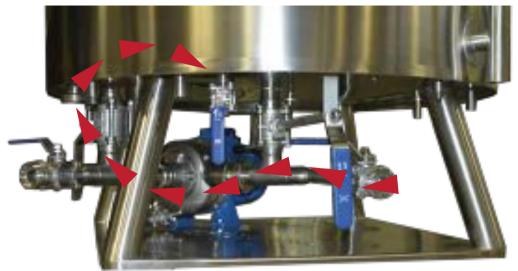
Function 1: Mixing the worth with pump thorugh spezilized nozel in the kettle to maximaize the mixing and heating.



Function 2: Pumping out of the kettle.



Function 3: Pumping in to the kettle.



Function 4: Pumping through pipe heat exchanger which is bulit in the wall of the kettle.



Function 5: Heating coldwater through heat recuperation system bult in the wall of the kettle for sparging in lauter tun.



Function 6: Using pump for pumping between other vessels.



Function 7: Lauter tune with whirpool.



Function 8: TouchScreen computer controler guide you through whole beer making proces with picturized users manual for every single recepie.



Function 9: Lauter tune with sparge system.



Function 10: Lowest point cleaning system.

