



### 2022 Ορολόγιο, Greece **Food**

The craft beer production process is very thorough and follows several steps. From the grinding of the malt to the creation of the wort, which is then filtered. This is followed by a whirlpool phase, where the mixture is stirred and brought to a certain temperature, and then rapidly lowered by several degrees using plate heat exchangers. With the addition of yeast, fermentation and maturation, the final stages take place, ending with bottling. With a minimum duration of about one month, this production cycle requires attention at every step. Controlled temperature is essential for a successful end product and with this in mind, the customer decided to opt for our TCOIL plate heat exchangers. With a customised design for the specific needs of the installation, electropolished finish and tri-clamp connections, the installation was a success.