

Optimize

Alfa Laval

ProCarb™ upgrade

for craft brew centrifuges

Boost productivity with integrated clarification and carbonation
The ProCarb ™ option for Alfa Laval's craft brew series delivers a fast and efficient solution for beer clarification and carbonation in one streamlined process. It is seamlessly integrated with the centrifuge and reduces carbonation time from days to hours without requiring additional floor space.

ProCarb™ allows precise, automated process control, supports continuous operation, shortens production cycles, and minimizes oxygen pick-up and process variability. The result is consistently clarified, high-quality carbonated beer with greater productivity, reliable batch-to-batch performance, and an easy-to-operate process.

For breweries looking to expand their product offering, also be adapted for nitrogenation, opening up opportunities to create distinctive beers.

Our service helps you with:

- Save time by going directly from cooling to packaging
- Boost productivity with rapid clarification and carbonation
- Save floor space with no need for extra carbonation equipment
- Reduce dissolved oxygen from upstream processes and help preserve beer quality
- Get precise process control with easy-to-operate system

How it works

By injecting CO_2 during centrifugation, ProCarb™ delivers accurate ready-to-package carbonation levels. Inside the centrifuge, strong G-forces help compress and fully dissolve the gas throughout the beer, ensuring efficient and consistent carbonation. Beyond carbonation, ProCarb™ can also add nitrogen to beer, opening possibilities for making nitro stouts with a smooth and creamy mouthfeel.

It is available both as part of a new unit and as a retrofit upgrade for applicable installed machines. Thanks to its lean design, ProCarb™ requires minimal modification and can typically be installed with a maximum of one day of on-site work.

ProCarb™ is available for craft brewery applications with the Brew 20, Brew 80/80 Plus, and Brew 250/250 Plus models.

How the service can be delivered:

On site | Remotely | At service centres | On board | In dry docking



With **ProCarb™** – Inline Carbonator, you can save time by going directly from crash cooling to packaging.

3 from **days** → 3 to **hours**

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Case story

Brew 80 gives a giant nitro boost to innovative British beer-makers

A UK brewery that began a decade ago with humble pilot-scale production and cuckoo-brewing roots (a model where brewers use another brewery's facilities instead of owning their own) is now flying high after cracking the challenge of producing nitrogen-injected stout, thanks to an innovative solution delivered with Alfa Laval expertise and equipment.

Bristol brewery Left Handed Giant was founded in 2014. Today, LHG brewery operates over two sites, a production only site as well as a brewpub. The production only site produces around 5,000 hectolitres of beer a year. Their beers are sold through independent pubs, bars, and bottle shops, as well as their own three venues.

For the past two years, Alfa Laval has played a key role in this growth. Its Brew 80 system with ProCarb™ – Inline Carbonator has been a gamechanger for the brewery, especially in making its new nitro stout.

"The stout we were making before we had the ProCarb unit was a good stout, but once we were able to inject nitrogen, it became a great nitro stout and part of our core range. Nitrogenation is basically dissolving as much nitrogen into the beer as you can to give it a creamy head and a smooth feel on the tongue," says Richard Poole. "However, dissolving nitrogen into beer isn't easy. It resists staying in solution, and the equipment needed is expensive."

That led the team to test whether the Brew 80 could be adapted, using the ProCarb feature to dissolve nitrogen instead of carbon dioxide during centrifugation, before storing and packaging the beer from nitrogen-filled bright tank.

"It wasn't something Alfa Laval had seen done before, but they worked with us to test it, and we've been delighted with the results," Richard says. "Basically, we could not make our new nitro stout without this bit of kit and for us it has been a very convenient and easy solution."



The stout now accounts for about 6% of Left Handed Giant's total output and has become a popular winter favourite. Its success is a victory for innovative and flexible deployment of equipment that was originally brought in to improve overall quality and the scheduling of the hazy ales and IPAs brewed on the site.

This challenge was also efficiently tackled, as the improvement in scheduling achieved has meant that the team has been able to shorten timescales, with Richard estimating that they have knocked a week off the production time for every beer – and ten days off some. That means they can introduce a third more brews in a year.

"We were getting variations in clarity with the presence of yeast and hop particulates during the packaging of the beer, and this was impacting on scheduling and quality, so that's when we started looking at a centrifuge solution," explains Richard.

> "Basically, we could not make our new nitro stout without this bit of kit and for us it has been a very convenient and easy solution."

Richard Poole
Left Handed Giant

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- ConditionAlert™
- Intermediate service
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