

2. Brewhouse

Meas. Point 12: massflow measurement hopextract

Application description:

The Coriolis massflowmeter Promass 63 is necessary for dosing hop extract during cooking in the wort cooker.

In the wort cooker the wort is cooked with temperatures of up to 105°C and in addition, hops are dosed in the vessel. The heating and cooking of the wort is necessary to sterilize the medium, to solute the bitter acids of the hop to the wort and to reach the accurate density necessary for the following processes, like the fermentation.

The Promass usually is mounted inside ainsulöated heating cabinet, because the hop extract has to be heated up to 45°C so that the extract can be pumped. The Promass F is available in a wide range of diameters, from 12mm up to 100 mm.

Process conditions

Media: Hop extract

Pressure: up to 8 bar

Temperature: about 45°C

Meas. range: 500 kg/h



Highlights:

- Continuous density measurement
The coriolis massflowmeter Promass 63 has a analog output which is set direct to the specific gravity in °Plato.
- Hygienic adaption of the massflowmeter
The Promass has a variety of hygienic process connections, with which a adaption in all process pipes can easily be made.
- Universal measurement
Besides the direct density and massflow measurement the Promass 63 is also able to measure the volume in hl and further parameters. Using the link to the fieldbus Profibus PA , also the temperature can be measured.

