


Anheuser Busch InBev Pilot Brewery

5000 ft² facility featuring compressed air, steam, deionized water, CO₂, chilled water, and domestic water.

- Write Up Room
- Chemical/glycol Room
- Cold Room (-1.67 °C, 300 ft²)
- Dry Storage Room
- Mill Room



Pilot Brewery Equipment

Equipment	Picture
<p>½ Barrel Nano Brewhouse</p> <p>Used for Practical Malting & Brewing course, small scale product development</p>	
<p>6 Vessel 1.5 Barrel Pilot Brewhouse</p> <p>Two mash tuns, lauter tun, process water tank, kettle with internal calandria, whirlpool, and two heat exchangers (water and glycol). Each vessel is steam jacketed except for the whirlpool.</p>	
<p>Meura Mash Filter</p>	

16 x ½ Barrel Glycol Jacketed Fermenters

Can hold one batch from the ½ barrel nano brewhouses or four fermenters can hold one batch from the 1.5 barrel pilot brewhouse. Can hold up to 14 psi, temperature controlled and monitored through VinWizard software (desktop and mobile), usually fitted with pressure release valves and carb stones.




**6 x 2 Barrel Glycol Jacketed Fermenters**




Can hold one batch from the 1.5 barrel pilot brewhouse. Can hold up to 15 psi, temperature controlled and monitored through VinWizard software (desktop and mobile), usually fitted with pressure release valves and racking arms.




**2 x 4 Barrel Glycol Jacketed Fermenters**

Can hold two batches from the 1.5 barrel pilot brewhouse. Can hold up to _ psi, temperature controlled and monitored through VinWizard software (desktop and mobile).





<p>Zahm & Nagel CO₂ Volume Meter</p>	 <p>A stainless steel CO₂ volume meter with two pressure gauges and a black handle. It has a green valve at the top and is mounted on a black base.</p>
<p>Carlsberg Flask</p>	 <p>A stainless steel Carlsberg flask with a red O-ring and a yellow label that reads 'CARLSBERG'. It is equipped with various metal fittings and a red hose.</p>
<p>Anton Paar DMA 4100 and Alcolyzer</p>	 <p>Two Anton Paar instruments: the DMA 4100 (top) and the Alcolyzer (bottom). Both have touchscreens and physical buttons. The Alcolyzer has a 'Beer' label on its screen.</p>

<p>Sheet Filter</p>	
<p>GEA Centrifuge</p>	
<p>Pentair Membrane Filter</p>	

<p>KHS Single Head Filler</p> <p>Single head manual crowner also available. Has been used for beer and sparkling wine.</p>	 A tall, stainless steel KHS bottle filler with a manual crowner head. The machine has a control panel on the front with the KHS logo and 'BOTTLE FILLER' text. It is connected to various hoses and a gas supply system.
<p>Crowler Nation Platinum Pro Seamer</p> <p>Seams both 32oz and 25.4oz cans with pop top and resealable lids.</p>	 A compact, stainless steel can seamer with a black base. It has a clear protective cover over the seaming mechanism and a control panel on the side. The base has 'CROWLER NATION' and 'PLATINUM PRO' branding.
<p>Premier Stainless Two-Station Semi-Automatic Keg Washer</p>	 A stainless steel keg washer with two stations. It features a control panel with a digital display and buttons. The machine is equipped with various hoses, valves, and a motor at the base. The Premier logo is visible on the control panel.

<p>Two Roller Mill</p> <p>With hopper on top.</p>	
<p>Hammer Mill</p> <p>Can be used to mill adjuncts other than grains.</p>	

<p>Haffmans Gehaltemeter c-DGM</p> <p>Portable optical CO₂, O₂, TPO meter.</p>			
<p>Haffmans o-DGM</p> <p>Available in both low and wide DO measuring range.</p>			

Food Science Analytical Teaching Laboratory



Please contact Matt Ford for more information on the capabilities of the analytical teaching laboratory.

Matt Ford, mwford@ucdavis.edu

(530) 492-6620