

German Craft Beer Expertise from YoLong

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YoLong adheres to the consistent professional attitude and innovation idea and remains a leader in the domestic craft equipment manufacturing technology. Providing excellent products and high-quality service for more professional beer brewing institutions. The practical style and enterprising spirit we have professed are never weakened by geography or time.

YoLong is located in the Kites capital of Shandong Province. We are concentrating in designing development, manufacture and installation, sales and service. Beside advanced processing technology of Stainless steel and machinery, machinery equipment. We also own rich experience in manufacturing of stainless steel vessel and beverage machinery equipment. Our series equipments of manufacturing and installation dairy, beverage, brewing, pharmaceutical, and micro-beer brewing provides whole set production line, turn key projects for our clients and have been complimented by the professions.

Beer Brewing Equipment

Micro brew beer is also called self brewed beer, high concentration beer



Saccharification System



YoLong Beer Equipment

protoplasmic self-brewed beer. According to the different raw material and brew technology, there are various beer of different taste and flavour as yellow beer, wheat beer, black beer, red beer, brown beer, barley beer, wheat beer, bitter beer, fruit beer, festival beer and health beer. Beer is an ideal choice for customers in hotel, barbecue shop, restaurant, holiday village, and entertainment place.

With delicate appearance, small footprint, and easy operation, micro beer brewing equipment increase the charm of beer. Customer can also directly watch the whole process of brewing beer while tasting the flavor and comprehend the beer culture. Micro brew beer is widely accepted by the developed countries. while

China gradually developed and the potential market is broad.

The complete set of micro beer brewing equipment are made up of pulverizing system, saccharification system, fermentation system, cooling system, control system, CIP system and water treatment system. Saccharification system and fermentation system are stainless steel inside the vessel while the out appearance is constructed with SUS304 stainless steel, titanium, purple copper or flame plating. PLC system accomplishes the automatic control of the complete brewing process, so that it can guarantee the good quality of the beer production

Saccharification System

The system integrates our own advanced technology with the art of the centry beer brewing process & technic in Europe and U.S.A. can assist the beer to make beer with various flavors and different process. Saccharification system is composed of crusher, saccharification/filter tank, boiling/sedimentation tank, hops adding tank, sheet cooler with oxygenation device and portable CIP system etc. Saccharification process is controlled by PLC



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Fermenting System

Plug welded dimple jacket conical fermentation tank
This is a conical bottom cylinder fermentation tank, major equipment for brewer fermentation, which is suitable for the small beer enterprise. In particular for draft beer brewing of tourist resorts, After filtration to remove coagulum cold wort flow from nozzle on the bottom of the equipment into the tank, then inoculated with yeast for fermentation will take fermentation heat away through refrigerant in the cooling jacket. Enable the fermentation process to be carried on stably. The wort temperature . Yeast recruitment, ventilation volume, fermentation time and aging time of the fermentation process requirements. Operating temperature in the Tank is $-1\sim 15^{\circ}\text{C}$, working pressure on tank top is 0.09Mpa. After the wort fermenting liquor reach the technological requirement, first discharge the sediment yeast, then eliminated fermenting liquor, after the liquid to be emptied, clean the equipment wall and accessories completely, preparing for the next fermentation.



Fermenting System



Yolong Beer Equipment

This equipment use Alcohol water as refrigerant add make heat exchange in the dimple jacket.

Fermenting Tank

The fermenting system is composed of fermenting tank and yeast tank. The fermentation process is controlled by PLC program, which can automatically accomplish the temperature control and exhaust.

Beer Brewing Auxiliary Equipment

Plug-welded Dimple jacket Serving Tank
The serving tank is a cylinder of oval bottom or cone bottom, being the main equipment before packing in the brew house.

This equipment is used to store filtered beer, the bottom port of which is used for the loading and unloading of beer.

The operating temperature inside the tank is -1°C and the operating pressure of the top part inside the tank is 0.12Mpa. The inner wall and accessories of the equipment shall be cleaned thoroughly after emptying the feed liquid.

This equipment uses the Alcohol water as refrigerant, and heat exchange is accomplished by the evaporation of Alcohol water inside the

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Micro Home Brewing Machinery