



Photo: Bayerischer Brauerbund e. V.



**Research Brewery
St. Johann**

Our Know-How - the Key to Your Success!

Research Brewery St. Johann
Hopfenveredlung St. Joahnn GmbH & Co. KG



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St. Johann**

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Our master brewers look forward to talking to you!

Our Know-How - the Key to Your Success!





We, at the Research Brewery St. Johann, are your partners for research and development. Alongside modern technical facilities for the production, filtration and bottling of beer, we can offer you a well-equipped laboratory and a trained panel of beer tasters. Our exceptionally well-coordinated brewery team can draw on a wealth of experience from very diverse research projects. Many results of this work have already been published in the trade publications.

When can we carry out your research?



Andreas Gahr

Graduate master brewer Andreas Gahr completed his professional training in one of the most appreciated breweries in Munich and subsequently worked for years at the Weihenstephan university. He has been manager of the St. Johann Research Brewery since 1998.

"I look forward to receiving your questions and hearing about your ideas and visions. Every question will be dealt with in the strictest of confidence. The subject matter and results of any research work will go no further than ourselves. If you would like to find out more about the planning and completion of research projects in our company, do not hesitate to give me a call."

Our experts are only a phone call away: **+49 9444 878-165**



Our Range of Services

From brewing trials, analysis and expert tasting, we can make your research project a success. When carrying out the trials, we place great importance upon good reproducibility of the results. The examples below illustrate part of our research possibilities:

- ▶ Studies concerning the influence different varieties of hops exert on the character of the beer
- ▶ The effects the type and quality of hop products have on the beer and its components
- ▶ Comparing different malting barleys on the straining and filtering procedure and the quality of the beer
- ▶ Mixing beers with alcohol-free drinks or flavouring products
- ▶ The addition of 'downstream' products during beer production
- ▶ Product development and solutions for specific types of problems

Our Equipment

Grinding

Dry grinding with two-roll mill

Brewing System

Fully automatic double unit brewing system with mash / wort kettle and mash / lauter tun; inertisation of vessels with CO₂ possible; BRAUMAT control system

Grist load

Up to a max. of 70 kg malt, using up to approx. 30% unmalted grains or other adjuncts possible

Lautering / straining

Turbidity and differential pressure controlled straining tub lauter tun

Wort boiling

Optional internal or external calandria; possibility for pre-cooling wort during casting out

Dosing hops

Three inertisable hop-dosing vessels for hop pellets and extract; addition of hops products possible during all stages of beer preparation

Whirlpool

Separation of hot break in whirlpool, wort cooling in single stage plate cooler, automatic recording of turbidity, wort aeration with sterile air

Tanks Cellar

Fermentation tanks:
1 x 200 l and 4 x 100 l, 1 bar.
Individual temperature control through jacket and conical cooling

Storage Tanks:

2 x 200 l and 12 x 100 l, 1 bar.
Individual temperature control through jacket cooling

Multi purpose tanks:

2 x 200 l, 3 bar.
Individual temperature control through jacket and conical cooling, for fermentation, maturation, storage and also usable as bright beer tanks

Bright beer tanks: 2 x 120 l

Filtration

Horizontal DE-filter, stabilization possible, downstream membrane cartridge filters as trap filter for sediment and as sterile filter

Bottling/kegging

Fully automatic kegging (flat fitting) up to 50 l, low oxygen bottling with double pre-evacuation and CO₂ pressurization for all prevailing bottle sizes, pasteurisation optional

Laboratory

Laboratory for wort and beer analysis, for special analyses in the laboratories at the hop processing plants

Differentiate and Win!

The demands on brewers are becoming ever more complex. The market is changing. Competitive and cost pressures require forward-looking product development, pursuit of current trends and efficient quality assurance at the highest level.

Differentiate and win: If your beer products stand out with unique flavour and consistently outstanding quality, you will be in a position to withstand the pressure of the massive price competition. With premium quality, attractive profit margins can be realised.

We can offer you – comprehensive consultations and provide you with a range of one-stop services: from the original conception to the formula, from the analysis right up to trouble shooting. Our trained panel of tasters will give you qualified and reliable feedback at every stage of your research. With our professional expertise and many years of experience, we can offer you friendly support that's reliable and discreet.

Why not get acquainted with us?

Arrange an appointment in St. Johann.
Telephone no. +49 9444 878-165

