

## Wort Aeration-Yeast Pitching System

### General information

Wort aeration and yeast pitching are two critical steps in the brewing process. A controlled wort aeration as well as accurate yeast pitching will lead to consistent fermentations and therefore ensure a constant product quality.

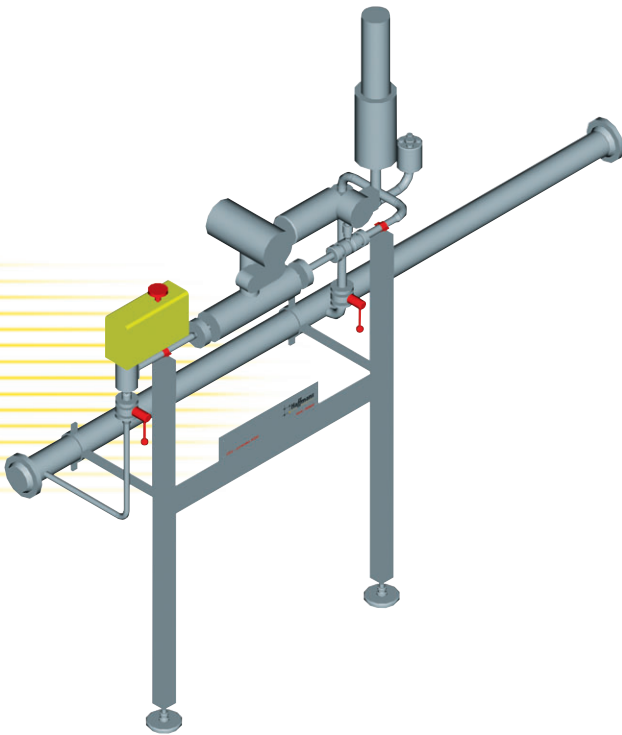
### Principle of Operation

The Haffmans technology and experience in CO<sub>2</sub> handling is used for the wort aeration in order to ensure a perfect dosing and mixing of the O<sub>2</sub> into the wort.

The pitching of yeast - from the yeast storage and/or from the yeast propagation - in the wort to the desired yeast concentration will be done through an accurate control between either the wort and yeast flow or weight depending on the customers requirements. Static mixers will ensure an optimal mixture between yeast and wort.

### Description

The WYP is a skid-mounted system utilising proven components, including all required piping, wiring and control system. The hygienic, fully automatic and reliable design, guarantees easy handling, low maintenance and a long lifetime. Wort Aeration and Yeast pitching can also be operated / delivered separately. Extensive factory tests guarantee the quality and reliability of the Wort Aeration and Yeast Pitching System, type WYP.



**Beverage  
CO<sub>2</sub> Systems**



## Technical information

### Cleaning

The WYP system is manufactured according to the highest sanitary standards. The unit is provided with full automatic CIP capability.

### Service

The WYP System is a user-friendly and fully automatic system, which has a very small need for spare parts. The self-diagnostic electronics help you adequately in case of problems. Clear operating instructions, maintenance information and a reliable service department are part of our services.

### Benefits

- High accuracy
- Hygienic Design
- Fully PLC controlled
- Low maintenance

### Options

- Aeration with O<sub>2</sub>-air mix
- Pitching by volume/weight/cell count
- O<sub>2</sub> measurement
- Wort cooler

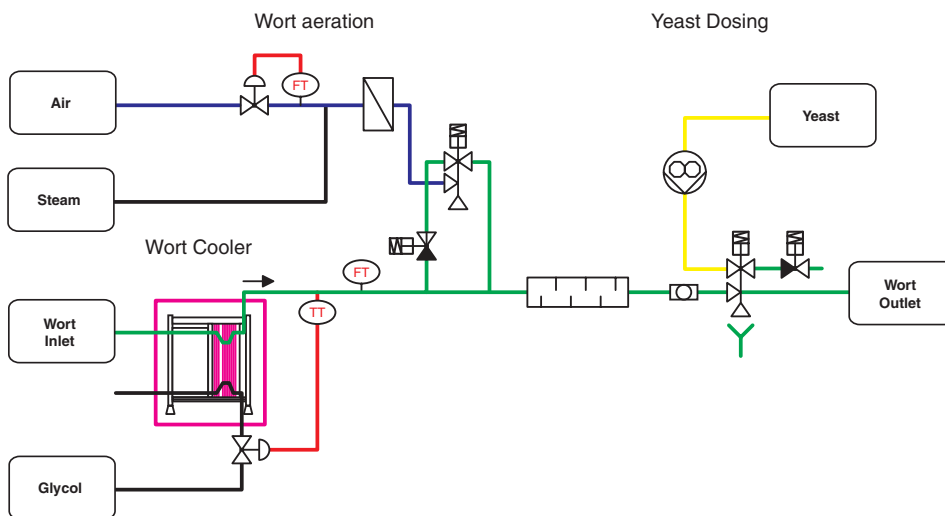
### Material

Product Contact parts: AISI 316

Non Contact parts: AISI 314

### Control Cabinet

Protection class: IP 54

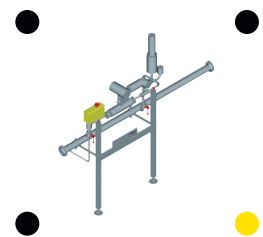


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**WYP**