

## Equipment for Sale location Burleigh Heads

Brewhouse & FV's is currently in use and has made a number of award winning batches of beer over the years, however is no longer required as part of our production planning. We will be emptying beer from tanks in the next week or 2 with a view to decommission and install a smaller kit which is more suited for this space.

For any questions give a call or email [mark@blackhops.com.au](mailto:mark@blackhops.com.au)

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Equipment	Notes	Pictures
<b>Esteam Boiler (x1)</b>	<p>With Reilo RS34 LPG gas burner</p> <p>10 bar working pressure</p> <p>Not much life left I've been told, but was told that a few years ago and it's still going, however burner is in good/much newer condition</p>	<p><a href="#">Boiler 1</a>  <a href="#">Boiler Burner</a>  <a href="#">Boiler Compliance</a></p>
<b>Brewhouse</b>	High level - 25HI 3 vessel manual brewhouse by Tiantai.	<a href="#">Brewhouse Pic</a>
<b>50hL Hot Liquor Tank</b>	Tiantai steam jacketed with non-volumetric sight glass	<p><a href="#">Hot Liquor 1</a>  <a href="#">Hot Liquor + HLT</a></p>
<b>25hL Tiantai Kettle Whirlpool</b>	<p>Total volume 30hL</p> <p>Port for sight glass but no glass installed. Inputs for CIP, run off, HL, mash to kettle &amp; WP. Drain &amp; KO outlet.</p>	<p><a href="#">Kettle Whirlpool</a>  <a href="#">Kettle Whirlpool 1</a>  <a href="#">Kettle Side View</a>  <a href="#">Kettle Inside</a></p>
<b>25hL Tiantai steam heated mash mixer</b>	1 set of mixing blades. Inputs for recirc, HL, CIP & grist hydrator. Single outlet. Port for sight glass but no glass installed.	<a href="#">Mash Top View</a>
<b>25hL Tiantai Lauter Tun</b>	Inputs for mash to lauter, CIP, sparge ring & vorlauf. Single outlet. Single position blades with plough.	<p><a href="#">Lauter Inside</a></p> <p><a href="#">Lauter Front inside</a></p> <p><a href="#">Lauter Side View</a></p>

<b>Brew Deck Platform</b>	Tiantai with 2 benches	<a href="#">Entire Brewdeck</a>
<b>Flowplate for Brewhouse</b>	Tiantai Manual hand valve HLT to kettle, mash, lauter. Mash to lauter, mash CIP, mash recirc, kettle. Lauter/KO to WP, HEX, kettle CIP, run off, vorlauf, lauter CIP.	<a href="#">Flowplate</a>
<b>20m<sup>2</sup> HEX</b>	Tiantai	<a href="#">HEX + HLT HEX</a>
<b>Cold Liquor Tank 50hl</b>	Tiantai CLT glycol jacketed, no sight glass. Single drain/fill. Pump with hard piping to hex. (50hL?)	<a href="#">CLT</a>
<b>Grain Mill</b>		<a href="#">MILL</a>
<b>25hl Fermentation Vessels (x4)</b>	4 x Tiantai 25hL FV. Manway. 2x thermowells (cone & just above cone). Spunding valve. Spray ball, side arm both right angle bends, racking arm. Side arm has PRV & pressure gauge. Ports for analogue temp probe, sample port - all 1.5". 1.5" drain. 4" dry hop port.	<a href="#">25hL FV Side 25hl FV Front</a>
<b>12hl Fermentation Vessels (x2)</b>	2 Tiantai 12HL FV. all 1.5". 1.5" drain. 4" dry hop port.	<a href="#">12hl FV Front</a>
<b>Centrifugal Pumps (x4)</b>	Centrifugal pumps for brew house. HL, CL, wort pump & mash pump.	
<b>Control Unit</b>	1x brewhouse control panel. Variable speed drive for mash pump, wort pump, HLT pump, lauter rakes, mash agitator. Temp control for mash tun, lauter tun, kettle, HLT. Flow meter for grist hydrator.	<a href="#">Controls + Brewdeck</a> <a href="#">Control panel</a>
<b>2hl Pilot Brewhouse</b>	1x Tiantai 2hL 2-vessel brewhouse. Single infusion MLT, no rakes or temp control. Thermowell with digital temp probe. False bottom & grain out hatch.  BKW with electric element Single pump Thermowell with digital temp probe. Sightglass. Single pump with hard piping from MLT & BKW (drain & KO outlets from BKW) to MLT recirc, MLT spray-ball, BKW WP, BKW runoff, BKW sprayball & KO outlet.  1x Digital control panel for 2hL brewhouse, cellar & BBT1(40hL). Digital temperature reading for MLT, temp control for BKW/heating element.	<a href="#">Pilot Brewhouse</a> <a href="#">Inside Kettle</a> <a href="#">Inside Mash</a>