6-th solution - BREWORX BEERCIDERLINE

Extend your brewery’s ability to manufacture of cider. This small investment will enable a professional production of beverage which now conquering the world. We offer the BREWORX BEERCIDERLINE system which is designed as optional accessories of small brewery. After upgrade of your brewery you can produce both beer and cider on one production line.

BREWORX BEERCIDER LINE - THE BREWERY AND CIDER HOUSE IN ONE SYSTEM

Why to produce cider?

Production equipment for the production of cider is very similar to the brewery equipment. Instead of a hot block with a brewhouse it contains an assembly of machines for cleaning, crushing and pressing fruit. The liquid intermediate which subsequently passes through a fermentation process is the fruit juice pressed from fruit. Fermentation and maturation process takes place in cylindrical tanks that compared to tanks for beer production have only slightly different equipment, based on the requirements of the manufacturing process of cider. Fermentation takes place at higher temperatures and in addition to the cooling a device for heating of containers is needed to maintain the desired fermentation temperature. Our experience in the production of microbreweries ensure the superior quality of craftsmanship and technical solutions of the technology for the production of ciders. The production line includes several complete technologies for the production of cider drinks in a professional manner.

1-st offer - a new full beer and cider production system
We produce professional production lines for the production of beer and cider on one shared production equipment - BREWORX BEERCIDER LINE. We can supply complete production facilities for the manufacture and sale of cider in restaurants or sophisticated production lines for industrial production of beer and cider and its packaging in bottles, kegs or other shipping containers.

2-nd offer - upgrade of your exist brewery for production of cider
If you already operate your own minibrewery then we can upgrade your production line for production of cider. Then you can optimally use your technology according to the year seasons when changing demand for beer and growing demand for cider.

Six innovations and solutions for your mini brewery. Visit us on the site http://www.czechminibreweries.com
Our all-in-one beer and cider production systems:

I. Combined production plant microbrewery & cider house BEERCIDERLINE MODULO

BEERCIDERLINE MODULO are complete professional production lines of modular construction with possibility to produce two kinds of alcoholic drinks – cider and beer. The modular design of the line needs only simple installation which does not require building interventions into the building. Their assembly on the site can be handled by the customer without the need for expert work. In the beginning the line for the cider and beer making is possible to realize in the base assembly and this gradually expand with other components and equipment, increasing production volume and comfort of work in the cider house-brewery.

Combi line for production of beer and cider BEERCIDERLINE MODULO – the advanced compilation

II. Combined production plant microbrewery & cider house BEERCIDERLINE PROFI

BEERCIDERLINE PROFI are complete professional production lines with production of two kinds of alcoholic drinks – cider and beer. Their installation and activation requires the work of an expert team. The technology is tightly connected with the building structure. It enables higher productivity and greater production volumes. It includes professional high performance devices for the production of beer and cider, controlled fermentation, maturation and beverage packaging.

The industrial line for the production of cider CIDERLINE PROFI:

1. Preparation of must: 1.1 Fruit washer, 1.2 Fruit crusher, 1.3 Pneumatic press for crushed fruit, 1.4 Mobile pump for beer and cider,