

SPRINKMAN CUSTOMIZATION OVERVIEW

		STARTING WITH	CUSTOMIZATION
Brew Vessels	Mash	<ul style="list-style-type: none"> Manual water mixer 	<ul style="list-style-type: none"> Automated water mixer Cereal Cooker addition
	Lauter	<ul style="list-style-type: none"> Grain-out via bottom manway Top drive mounted for raking Rakes fixed Manual water mixer Milled Screen Design False Bottom; with underflush 	<ul style="list-style-type: none"> Bottom drive for raking Rakes can rise/lower Automated Water mixer
	Kettle	<ul style="list-style-type: none"> Heated Shell 	<ul style="list-style-type: none"> Heated shell or external Calandria Hop dosing addition Vapor condenser addition
	Whirlpool	<ul style="list-style-type: none"> Trub removal via sprayball/hose Manual wort cooling 	<ul style="list-style-type: none"> WhirlyJet trub removal Automated Wort Cooling
Water	HLT	<ul style="list-style-type: none"> Steam-jacketed tank 	<ul style="list-style-type: none"> Plumbed with heat exchanger
	CLT	<ul style="list-style-type: none"> Dual-stage heat exchanger (No CLT) 	<ul style="list-style-type: none"> CLT addition
Platform	Material	<ul style="list-style-type: none"> Chem-grate 	<ul style="list-style-type: none"> Stainless Steel diamond plate
	Shape/Dimensions	<ul style="list-style-type: none"> Standard 	<ul style="list-style-type: none"> Fully custom
Automation	Scope	<ul style="list-style-type: none"> Minimal—Touch panel for temperature and pump control; VFDs mounted outside cabinet Total manual operation 	<ul style="list-style-type: none"> Options up to a fully, recipe-driven, control system

ALSO ASK SPRINKMAN ABOUT:

YEAST HANDLING • DRY HOP CARTS • CELLAR TANKS • CIP SOLUTIONS

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Solutions for the North American Brewer Made in the USA, Powered by German Engineering



*Focusing on helping you make the best beer possible,
according to your specs and within your budget.*



Made in the USA, Powered by German Engineering

Krones and Sprinkman have joined forces to meet North American brewers' needs better than ever before.

North American brewers now have affordable options for every stage of growth in one trusted, quality brewing partner. Whether you're a small operation just starting out or a large, well-established brewing operation, we have a brewhouse designed to meet your needs.

Krones and Sprinkman provide the best brewing solutions of both worlds: Made in the USA - Powered by German Engineering.

KRONES BREWHOUSE LINES

SPRINKMAN

Ideal for mid-size, growing breweries

For the entrepreneurial brewer, Sprinkman brewhouses allow you the flexibility to brew a wide range of innovative beer styles. The standard and customized layouts are available in 10 to 60-BBL batch sizes, comprised of two to six vessels. Sprinkman brewhouses are designed and built in the USA for high efficiencies, productivity and durability. This translates to higher volumes of quality beer being produced, adding to your bottom line.

- **Layout can be customized to maximize floor space**
- **Manual to full automation**

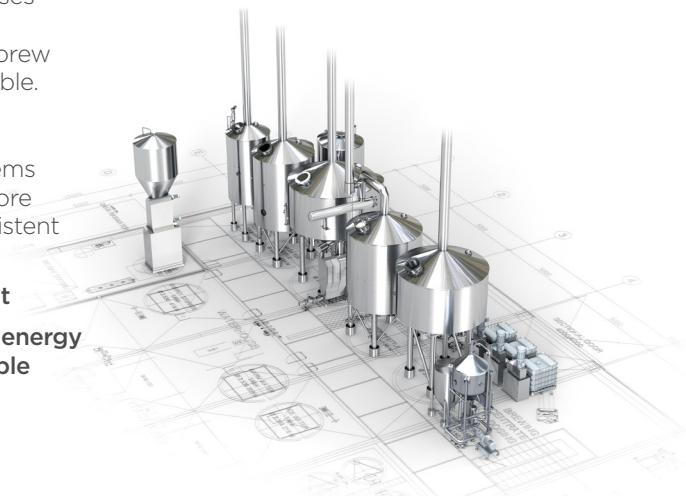


STEINECKER

Ideal for large batch, production breweries

The gold standard of Krones offerings, Steinecker brewhouses are engineered, designed and manufactured in Germany to brew some of the finest beers possible. Designed for large production breweries, these completely customizable, innovative systems can produce 65,000 bbl or more annually, with a focus on consistent quality and efficiency.

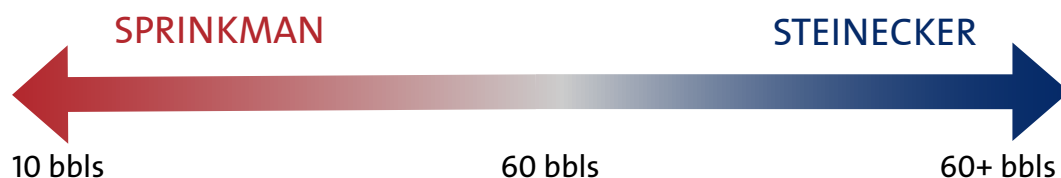
- **Modular design and layout**
- **Options include the most energy saving technology available**



With any Krones brewhouse brand behind your brew day, you can be confident whichever configuration you choose, you'll get reproducibility and consistency from batch to batch. Exceptional quality materials and craftsmanship, backed by a responsive field service team, means we have an affordable solution for you!

KRONES BREWHOUSE LINES – COMPARISON CHART

	SPRINKMAN	STEINECKER
Vessels	2+	3+
Batch Sizes (bbl)	10 to 60	60+
Perfect System for...	Small to large batch, innovation, likely production for retail	Large batch, production brewhouse
Annual Output (bbl)	Up to 100,000	+100,000
Platform/Vessel Configuration	Standard Custom	Custom
Level of Automation	Minimal (temp control) to Full	Full
Heating	Steam	Steam or Hot Water
CIP	Manual to Fully Automated	Automated
Energy Saving Technology	None to Minimal (Water)	Full
Prices Starting at	\$150k +	TBD



VESSEL CONFIGURATION OPTIONS

	2* VESSELS	3 VESSELS			4 VESSELS			5 VESSELS			6 VESSELS
Mash tun			●		●	●	●	●	●	●	●
Mash tun kettle						●		●	●		●
Mash & Lauter tun	●	●									
Mash & Wort kettle				●							
Lauter tun			●	●	●	●	●	●	●	●	●
Holding vessel							●		●	●	●
Wort kettle		●			●			●		●	●
Whirlpool kettle	●		●			●	●		●		
Whirlpool		●		●	●			●		●	●

* 2-Vessel configuration only available through Sprinkman

Don't need an entire new brewhouse?

We can develop customized vessels to supplement your current brewhouse and address any issues affecting quality, efficiency or capacity! Call us for a free consultation.