

# Yeast Handling Vessels

Sprinkman can design and manufacture a yeast management solution customized for your brewery and the variety of yeast strains and beer styles you produce.



## Yeast Brink Tanks

These storage vessels prepare yeast for fermentation by holding it in a temperature-controlled suspension. A glycol cooled, agitated yeast brink has many advantages over other collection vessels. The agitation of glycol cooled slurry offers precision temperature control. A yeast brink allows for easy washing, QC sampling, as well as pitching.

Tanks will be sized to appropriately fit your brewery operation today and tomorrow. Designs are available in a variety of sizes from 3 to 50-BBL. All are pressure-rated to 14.9 PSIG.

## Available Options:

- Welded, dimple, Heat Transfer Surface (HTS)
- Variable Frequency, Low-Shear Agitator:
  - Two bladed turbine mounted on solid round shaft/self-suspending assembly.
  - Mounts to tank via 3" tri-clamp entry seal
- Aeration port and diffuser
  - Flexibility to aerate with oxygen or sterile air
- Glass manway
- Sight glass and light fixture
- Load cell plates in place of adjustable feet
- Level sensor spud
- Rotating spray head vs. static spray ball
- ASME rating is available.

## Yeast Propagator Tanks

Dedicated propagator gives you the greatest control and flexibility over the propagation process. Propagations can be a cost effective yeast management method for brewers who want to step up their own yeast strains.

W.M. Sprinkman LLC  
A Member of the KRONES Group

Headquarters  
9600 S 58th St  
Franklin, WI 53212  
Tel (800) 816-1610  
Fax (414) 999-3531  
Web [www.sprinkman.com](http://www.sprinkman.com)

Manufacturing Facility  
1002 Academy Street  
P.O. Box 57  
Elroy, Wisconsin 53929  
Tel (800) 816-1610  
Fax (414) 999-3531

