

Application report: Katschbeer brewery



Austria's highest brewery relies on the highest quality sensor technology from Anderson-Negele

At their model brewery, 1,670 meters above sea level, the Hinteregger family brews craft beers with fanciful names like "Mountainstoff" and "Werwolf". The exceptionally high quality of the beer handcrafted from specially devised recipes yields consistently enjoyable beverages. A cornerstone of this quality is the state-of-the-art system technology and sensors provided by Anderson-Negele

The application

The fully rebuilt craft brewery was equipped with a technology that enhances the quality of the beer while lowering the consumption of resources during operation. The unit was delivered to and installed at the brewery by the M.A.T company, from the outskirts of Vienna. The system generates a daily production output of 1,000 l. "The technology used in the small brewery is unique in the world and patented, and we produce it under license," says Gerhard Mitterhofer, Managing Director. "The entire plant is designed for very low energy consumption, and the technology's precise process control saves copious amounts of valuable mountain water due to highly efficient production and cleaning processes."

Application advantages



- » Sensors for temperature, pressure, fill level/limit level and conductivity. Complete and highly accurate instrumentation from a single source
- » The collectively coordinated sensor variants enable a high degree of system automation and a consistent brewing quality.
- » The compact, technically refined design also enhances the visual appeal for brewery visitors.
- » The brewery is open for tours and tastings every Monday. More infos at: www.stamperl-katschberg.at

The Anderson-Negele solution

The portfolio from Anderson-Negele, which is known for its high-quality hygienic measuring instruments, encompasses the full range of applications and is therefore ideal for this minibrewery, equipped with the technology of a brewery giant. The precise and quickly reacting sensors reliably monitor all manufacturing processes and even permit CIP cleaning to be fully automated. This keeps the quality at a consistently

high level. The limit levels are precisely determined to ensure that raw materials and cleaning agents are efficiently utilized. The magnetic-inductive flow meter protects the brewery against malfunctions, such as dry-running pumps. This results in high process reliability and enduring efficiency and cost-effectiveness.

FOOD



Photos: Pizzeria Stamperl Katschberg

66 Quality is the number one criterion in all aspects of our culinary and entertainment business. That's why the brewing process is of utmost importance and must be perfect in every way. For our many visitors, however, the brewery itself is also a visual experience. Everything must be first-rate with regard to design and hygiene. The sensors from Anderson-Negele have been meeting our expectations from day one, and the results are highly presentable and tasty, too. **99**

- Christoph Hofmayer, Managing Director

Sensors used in the application			
Temperature TFP-49/TFP-49.2	Temperature TFP-59 with weld-in sleeve ESP-E	Flow FMQ, magnetic-inductive	Level NVS, conductive
Advantages	Advantages	Advantages	Advantages
 Precise temperature monitoring High accuracy due to 2xPt100 For CIP/SIP processes up to 140 °C Short response times 	 No product contact due to weld-in sleeve Reliable measurement in hot steam or in pressure vessels Removal possible without opening the process FDA compliant, with 3-A certification 	 High measurement accuracy even under low flow conditions All parts with product contact are FDA-compliant For flow rates of 30 – 640,000 l/h 	 Compact sensor with rod length of 500 mm High measurement accuracy, even for foaming media Reliable full indication when installed from above, empty indication when installed from below

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