



BEERS	
NEIPA 15.5% New England style IPA with a soft and juicy mouthfeel. The beer has a hazy appearance and a low level of bitterness. The yeast is a New England style yeast.	6.90 / 10
PALE ALE 12.5% A classic pale ale with a soft and juicy mouthfeel. The beer has a hazy appearance and a low level of bitterness. The yeast is a New England style yeast.	6.90 / 10
RED ALE 14.5% A classic red ale with a soft and juicy mouthfeel. The beer has a hazy appearance and a low level of bitterness. The yeast is a New England style yeast.	6.90 / 10
LAGER ALE 14.5% A classic lager ale with a soft and juicy mouthfeel. The beer has a hazy appearance and a low level of bitterness. The yeast is a New England style yeast.	6.90 / 10
APPLE CIDER 14.5% Light on cider with a soft and juicy mouthfeel. The beer has a hazy appearance and a low level of bitterness. The yeast is a New England style yeast.	6.90 / 10
MIX 12.5% A classic mix beer with a soft and juicy mouthfeel. The beer has a hazy appearance and a low level of bitterness. The yeast is a New England style yeast.	6.90 / 10
TASTING PACKAGE	10

YoLong Craft-Brewkit

Industrial
YoLong

from 15hl to 35hl brewing system

Brewing

YoLong Craft Brewkit is innovated by YoLong Engineering Team and involved many brewers great minds. The system is customized design for actual site, integrated with brewing, fermenting and packaging, we supply well performance brewing system.

YoLong Promises

- ☞ Offer perfect and complete turnkey brewery solution and equipment(from malting to beer package)
- ☞ Yeas of experiece to offer customized brewery proposal
- ☞ Professional project management and communication

You will also have

- ☞ 7/24 service
- ☞ High experienced engineering team
- ☞ Best quality and finish
- ☞ Reliable and timely after-sale service



Brewhouse

Since starting in 2004, YoLong's Brewhouse has

- ☞ Perfect brewing process design
- ☞ Customization service for brewery system
- ☞ Reasonable security for equipment self and brewer
- ☞ High quality brewhouse tanks, pumps, agitators, PHE

- ☞ Perfect piping flow and function
- ☞ Three or four brews per day
- ☞ Brew easy and friendly
- ☞ Most cost-saving configuration





Brewhouse

Craft Kit brewhouse is designed with concept of easy brewing and high automatic, includes-

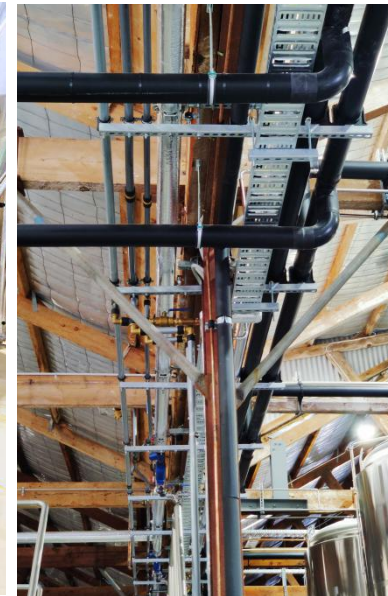
- ☞ 3 vessel or 4vessel brewhouse combination
- ☞ Automatic remote control system
- ☞ Bottom mash agitator with paddles
- ☞ Up&down rakes with auto spent grain removal
- ☞ Grist hydrator with strike water mixing station
- ☞ Plate heat exchanger for cooling wort
- ☞ VFD controlled reducer and wort pump
- ☞ Mineral wool full insulated
- ☞ CIP system
- ☞ Inner or outside calandria
- ☞ Custom engineering of brewhouse layout with brew deck



Cellar System

YoLong Cellar Tanks are designed as ASME standard with certification of PED-G, AS1210, MOM etc. Strict inspection and fabricating management make sure your nice fermentation and easy for clean.

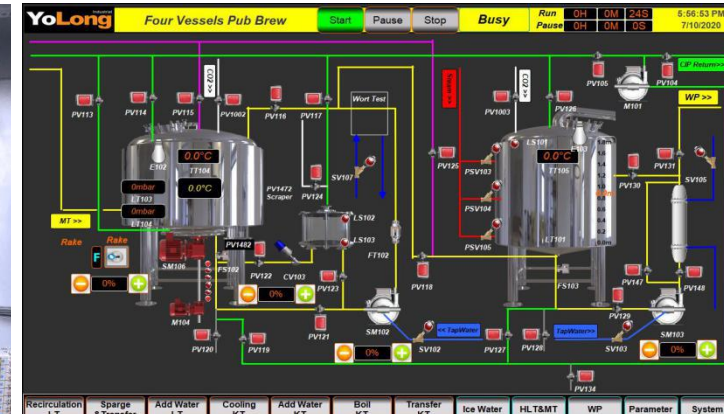
- ☞ Cellar tanks volume from 15hl to 200hl
- ☞ SS 304 construction
- ☞ Integrated tank top for CIP and pressure safety control
- ☞ Customized cellar system platform
- ☞ Independent fermentation management auto control
- ☞ SS or PVC glycol pipe with insulation
- ☞ Insulated and jacketed cellar tanks



Control

YoLong PLC & HMI choose Simense or AB-Rockwell brand, the cabinet and wiring are made as CE,UL,CUL and AS/NZS wiring rules.

The programme has reached perfect status after years continue work from YoLong Programme engineering dep.



Parameter	Value
Grain Amount SV	300.0kg
Water To Grain Ratio SV	3.00
Temperature Of Water SV	0.0°C
Flow Rate Of Grain SV	0.4kg/s
Auger Time Delay SV	60S
Mix Delay After Auger Start SV	10S
Water Delay After Auger Start SV	20S
Run Time Of Paddle SV	5M
Run Time Of Auger CV	60S
Total Water Delivered CV	0L
Water FloorRate CV	0.000L/S

Infusion Parameter Check

Graph showing Temperature (T °C) vs Time (M). Key points: 21.0°C Preheating TEMP, 0.0°C, 0.0°C, 0.0°C, 0.0°C.

Note: If you want to Stop Infusion automatically after Grain in finished, please check the button on the right.

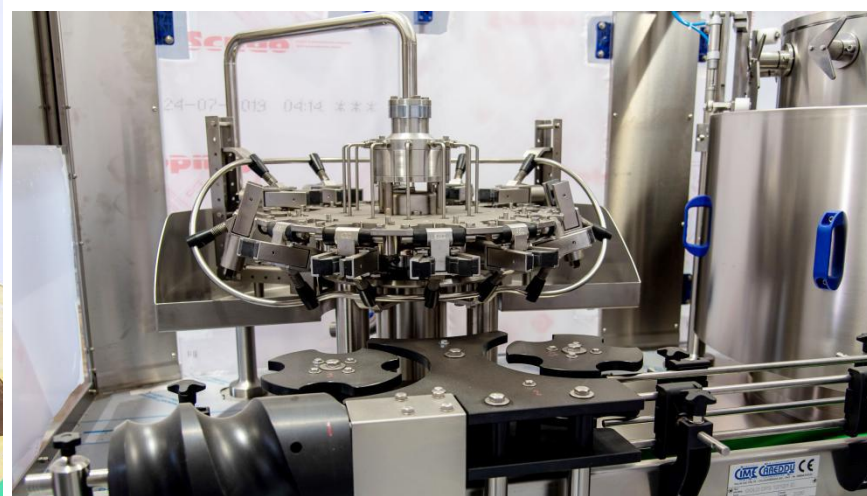
Note: If you have modified the parameters from above, please remember to save them.

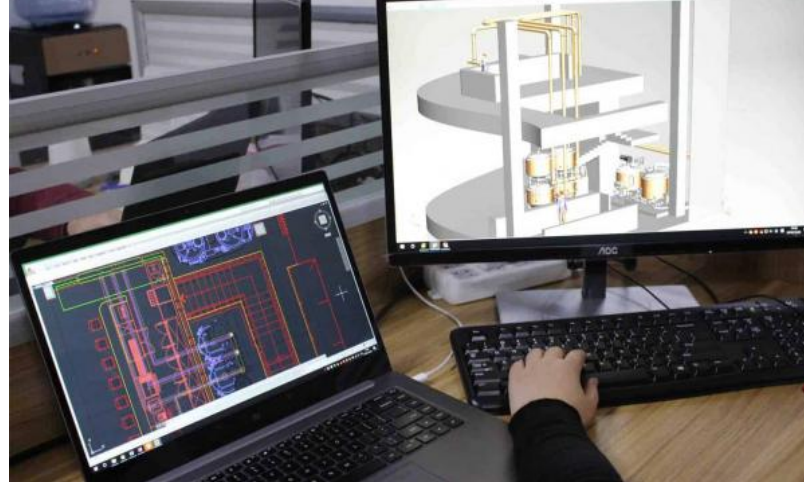


Auxiliary System

YoLong brewing system integrated with kinds of brewery auxiliary system, includes- Malt Handling system, CIP Skid, RO system, KEG / Cans line of package system, yeast prop, hops dosing / dry hopping system etc.

All systems can be combined with central computer and remote online.





We do Turnkey Brewery Solutions

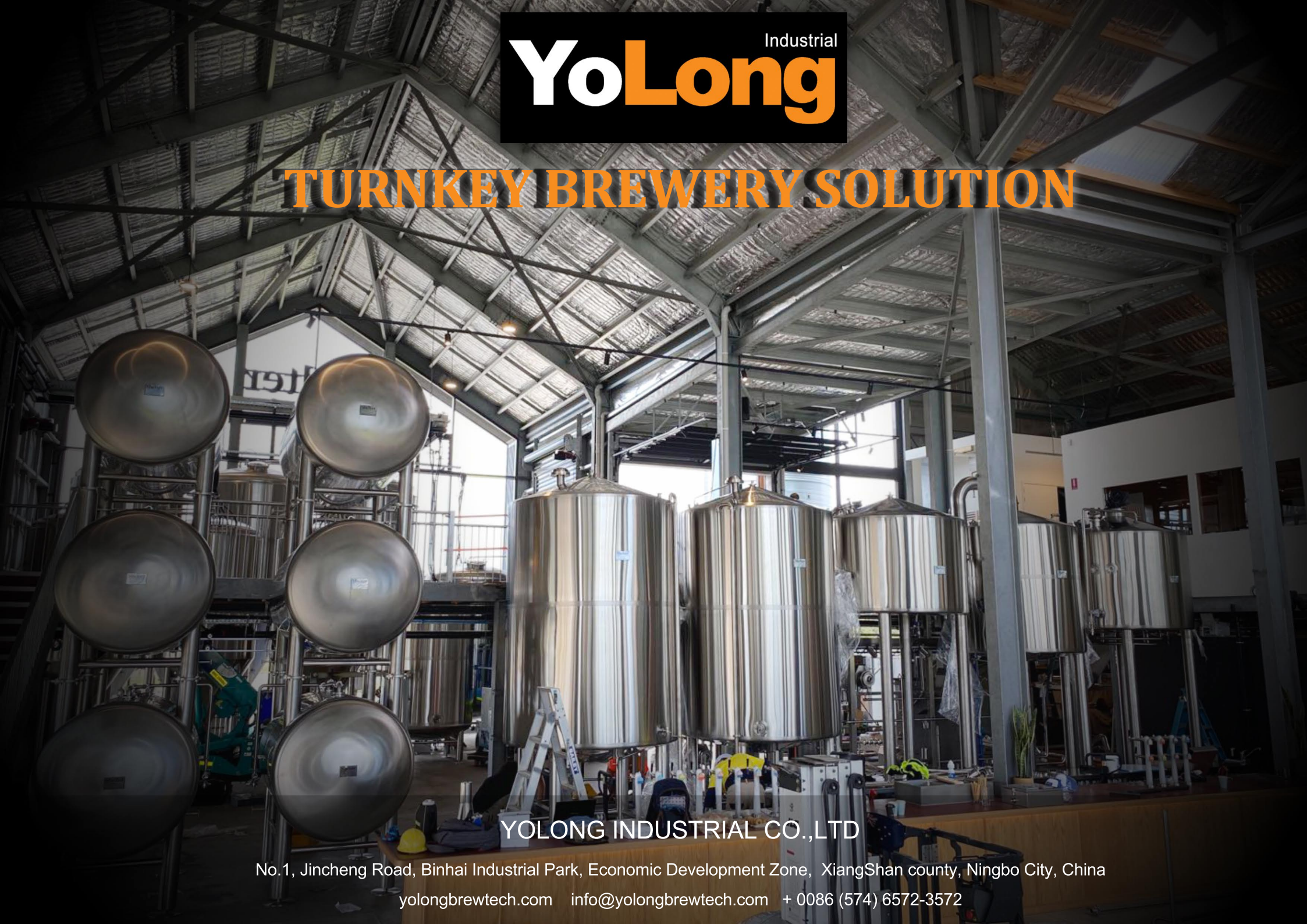
YoLong provides turnkey brewery solutions, from concept design, fabrication to inspection and commissioning, we do it all.





YoLong^{Industrial}

TURNKEY BREWERY SOLUTION



YOLONG INDUSTRIAL CO.,LTD

No.1, Jincheng Road, Binhai Industrial Park, Economic Development Zone, XiangShan county, Ningbo City, China

yolongbrewtech.com info@yolongbrewtech.com + 0086 (574) 6572-3572