

MICRO MEURA 2001 Hybrid

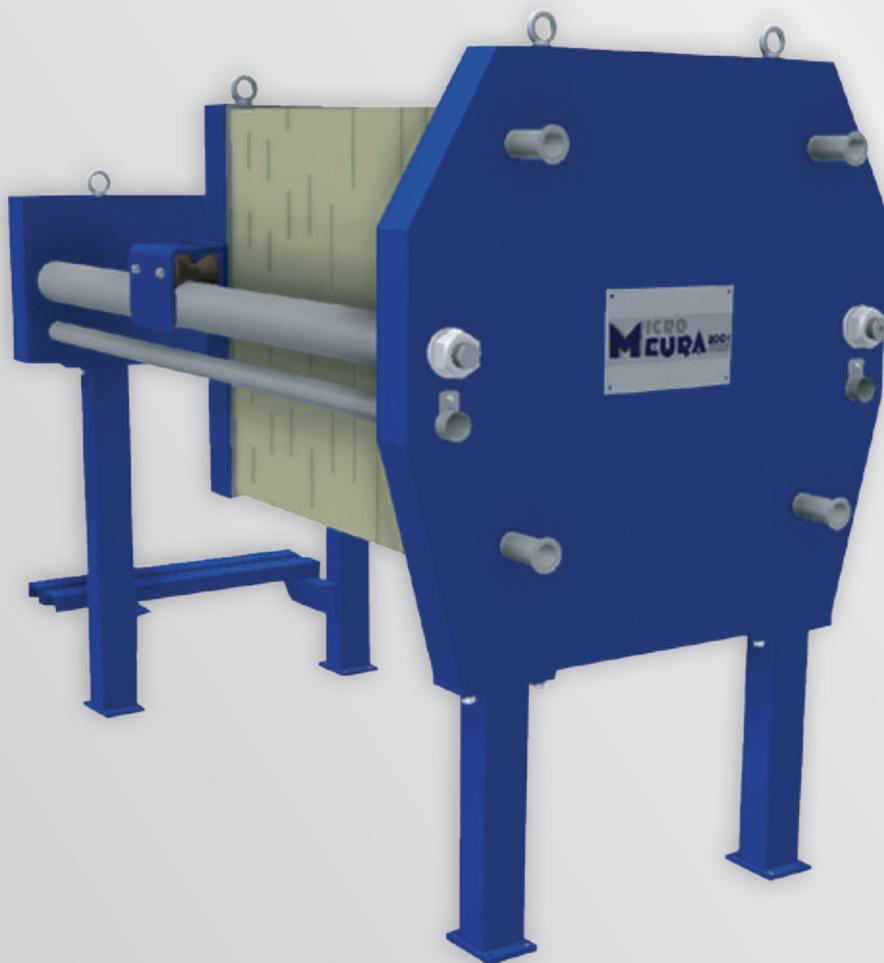
Meura 2001 Micro

In 1901, Mr. Philippe Meura from Tournai, Belgium developed the first mash filter application for the brewing industry.

More than 1,000 MEURA filters have been installed worldwide since that date. In 1989 the MEURA 2001 filter, a thin bed filter equipped with membranes, was developed. Today about 25% of the world's beer volume is produced with a Meura 2001 filter!

More than 20 years ago when the industrial introduction of the MEURA 2001 filter took place, only one filter size, called the MEURA 2001 Senior (from 4 to 30 metric T throw), was available, mainly sized for large lager brewers. The end of the 1990s, as a consequence of an increasing demand by medium-sized breweries, MEURA introduced the MEURA 2001 Junior filter (from 0.5 to 4 metric T throw).

In 2012 at the Craft Brewing Convention in San Diego, supported by an increasing demand from the U.S. Craft Brewing market, MEURA decided to introduce the **Meura 2001 Micro**.



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The **Meura 2001 Micro** can take a throw of up to 1000 lbs. (500 kg) of malt. MEURA has sized its mash filters to fit the needs of the typical brewhouse sizes in existence.

	µ10	µ15	µ20
Brewsize at 12°P	10 bbl (12 hl)	15 bbl (17.5 hl)	20 bbl (23.5 hl)
Throw in pounds of malt	450	650	1000
Throw in kg of malt	200	300	400
Number of chambers	18	26	36

Like the other mash filters in the MEURA 2001 family, the **Meura 2001 Micro** achieves the same unique process performances. The **Meura 2001 Micro** offers numerous advantages, which can be summarized as follows:

- 1) The **Meura 2001 Micro** saves raw materials. The extract yield is at least equal to the E.B.C. laboratory yield (fine grist). It is common for extract losses of Craft brewhouses to be between 5 and 10%.
- 2) It opens up the possibility of brewing with a wide variety of raw materials in any amount. It is Belgian technology especially designed for Belgian beer styles! As a matter of interest, nearly 90% of the beer volume produced in Belgium is produced with the MEURA 2001 technology.

- 3) It provides increased productivity thanks to a total cycle time of < 100 minutes. As a consequence, a brewhouse with a mash tun, a MEURA 2001 mash filter and wort kettle can produce three to four brews in a 10-12 hour time period. This represents significant savings in manpower compared to lauter tun brewhouses.
- 4) It yields dry spent grains of 26-30% dry matter (lauter tun at 20% D.M.). This means cleaner operation with essentially dry matter handling versus liquid/matter removal of spent grains.

- 5) It leads to water savings. The recovery of more wort and no false bottom rinsing represents a general savings of between 0.25 and 0.50 gal/gal (l/l).

- 6) It enables High Gravity brewing. Thanks to a thick mash at mashing in and reduced sparging (<2,3 l/kg or 0,28 gal/lbs) of the wort before boiling and without adding sugar it will be > 16°P without extract losses. This represents a saving in energy and space and makes an ideal set-up for brewing speciality beers.

- 7) It creates a very high quality wort, thanks to a brighter wort (<5ml/l Imhoff solids) than with a lauter tun. A reduced sparging water ratio with less leaching out of unwanted components is also achieved with the **Meura 2001 Micro** mash filter.

- 8) A hot trub volume that is approximately 30-50% lower is achieved because of the bright wort.

- 9) There is lower hop consumption (ca. 5-15%) with a better yield due to the lower hot trub content.

- 10) The modular system allows an expansion of the system for additional capacity in the future. Intermediate plates allow almost any size brew to be produced, whether for production or low volume trials.

Since 1845 MEURA has been an innovative part of the brewing world. The potential for creative Belgian style brewing can now be experienced by even the smallest brewing operations with the new **Meura 2001 Micro** mash filters. Making creative beers in an efficient and cost effective manner can be a part of the small brewer's domain as well.



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