

THE MEURA 2001 JOURNEY

#UNSTOPPABLEMEURA

WHAT A GREAT CELEBRATION! IN 2023 MEURA SOLD THE 500th MEURA2001!

This makes the Meura2001 by far the market leader for mash filters. Introduced to the brewing world in 1989, nowadays more than 25% of the global beer volume is produced with a Meura 2001! Discover how Meura's long experience with mash filters has led to the development of the revolutionary Meura2001!

► 1891-1967: The first mash filter in the brewing industry

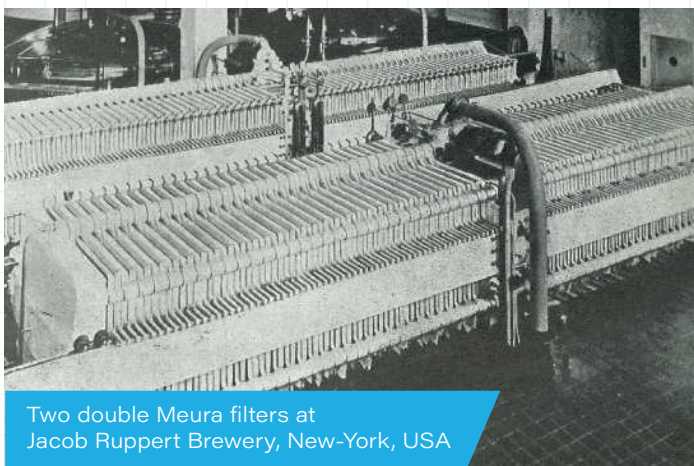
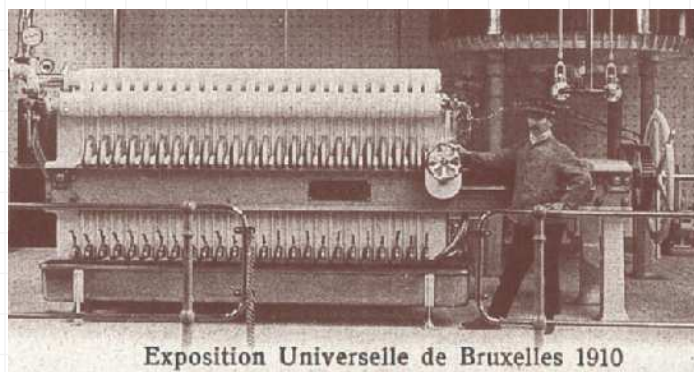
Meura was founded in 1845 in Belgium by Jean-Baptiste Meura. From the very outset, the founder specialized in the construction of brewing material.

And so did his son, Philippe Meura (1850-1921), who introduced the first prototype mash filter in 1891! It took him till 1901, to finally succeed in constructing a perfectly working filter, which had indisputably the advantage over the lauter tun, as regards the speed of filtration as well as the yield.

Thanks to its unique performance, the brewing industry quickly adapted the technology. It was the start of the long history of the Meura filters!

The photo below shows the presentation of this mash filter at the World Expo in Brussels in 1910!

The innovative spirit was sustained throughout the history of the Meura company, leading to several improvements over the years (for example patents obtained in the years 1905, 1920, 1932, 1937 and 1947).



► 1967-1986: The automated mash filter

In 1967, the mechanical plate shifting was patented. At the same time, cotton cloths were replaced by polypropylene filter cloths, thus avoiding the need to remove and clean cloths between each brew. A few years later, in 1970, the recovery of filtered wort via a series of taps was replaced by a closed system.

The first filter combining these improvements was put into operation in the USA. This fully automated filter was able to run at 12 brews per day and if needed could go to 16 brews per day. Again, a landmark in the beer brewing industry!



Meura filter at Brasserie Grade, Mont-Saint-Guibert, Belgium

► 1986-... The Meura2001

After several years of research, the first industrial Meura2001 was installed and tested at the Pied-Boeuf brewery (Belgium) in 1987. It was a Meura2001 designed for throws of 6 tons of barley malt.

The Meura2001 was a revolution in the beer brewing industry for several reasons:

- The cast iron chambers of the first generation of mash filters were changed to polypropylene chambers.
- Coarse milling was replaced by fine milling obtained by a hammermill, allowing a yield at least equal to the laboratory yield.
- Inflatable membrane technology was introduced allowing for filter cake compression and making it possible to develop high gravity brewing.

► In 1989, the first Meura2001 was sold to the Palm brewery (Belgium).

During the 1990's the Meura2001 was further introduced around the world. With the consolidation of the brewing industry, brewery capacity started to increase, and this led to the development of single Meura2001 filters with a nominal capacity up to 18T of malt. At the end of the 1990's high gravity brewing was introduced in lager beer production, which was an excellent fit for the Meura2001 technology. Meura continued to innovate with the aim to further improve the Meura2001 technology.

The first generation of the Meura2001 had cloths, hanging over the filter cloth plate, and membranes, attached thanks to a frame and plate assembly.

In 1994, Meura introduced the Meura2001 ND with cloths and membranes integrated into the chambers. This made the design more hygienic and reduced product losses thanks to sealed chambers (thus increasing the yield).



Two Meura2001 Hybrid at the Royal Brewery, Manchester, UK

With the aim of reducing the oxygen pick-up in the filter a CO₂ injection was foreseen, leading in 2005 to the **Meura2001 Carbo+**. This filter was still composed with plates, made of 2 cloths or 2 membranes, installed alternately. Meura's research showed that sparging efficiency could be improved while filling all the chambers in the same direction. This led to the development of the unique chambers having one cloth and one membrane. The **Meura2001 Hybrid** was born in 2010.

The next milestone was the introduction in 2020 of the **Meura2001 Thin Hybrid**. This has a chamber with a thickness of only 72.5 mm, instead of 81.0 mm, which allows for an increase in the capacity of an existing Meura2001 by almost 12%!

In parallel with the various improvements to the Meura2001, 3 types of plate sizes are now available covering the needs of all sizes of breweries: **the Meura2001 Micro, Junior and Senior**.

30 years after its introduction to the market, the Meura2001 remains the gold standard for mash filtration, and this is mainly thanks to the following **SIMULTANEOUS** performances:

High productivity
(>14 brews per day)
AND
High extract yield
(min. equal to laboratory yield)
AND
Very bright wort
(Imhoff <5ml/l)
AND
High gravity wort
(>17°P cold wort,
without weak wort recovery)

The best ambassadors for the Meura2001 are of course the brewers who use the technology daily. Some feedback from the Meura2001 brewers:

Claudio Fehrenberg,
Brewing Manager at Compañía Cervecerías
Unidas S.A. (CCU), Chile:

"The Meura2001 is for us the most efficient mash filtration equipment! With the important benefits in yield and high gravity that we reach, we are definitely satisfied!"

Hans Van Remoortere,
Brewing Manager at Bosteels Brouwerij,
Belgium:

"The process is much more stable, which improves the quality of our beers. Brew after brew, parameters such as density, turbidity, colour, etc. remain virtually stable. Also, the influence of the quality of the raw material on filtration is very limited!"

**We are proud that
Meura has sold its
500th Meura2001!**

**Meura is the leader in mash
filtration for the last 130 years!**

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