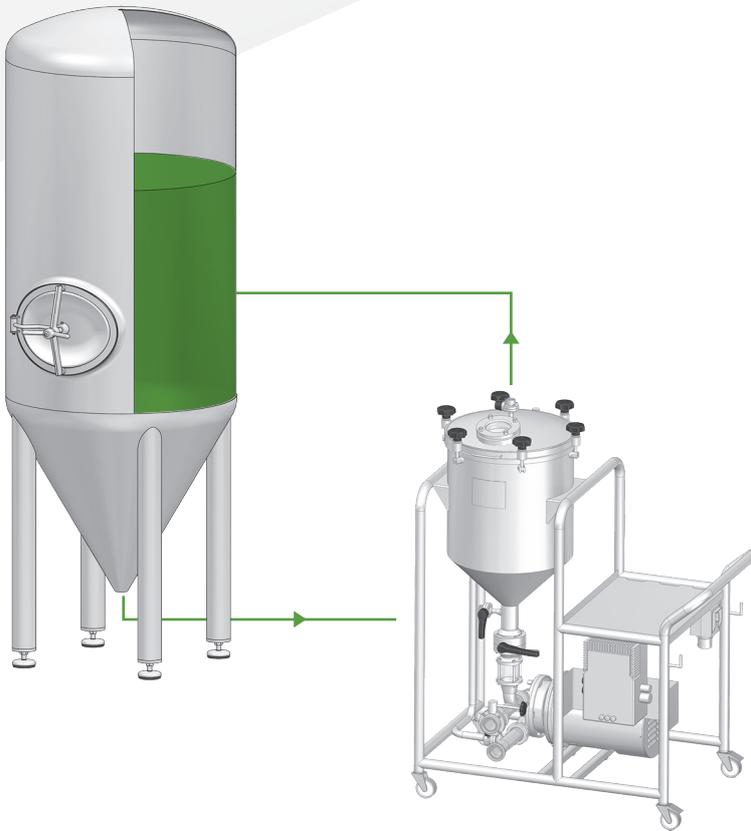


SCHULZ Rocket-S

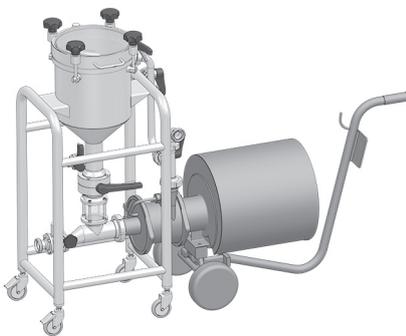
Cold System (Dry Hopping)



Dry hopping inside the storage tank

First, the hop pellets are added to the dry Rocket vessel. The closed container is then flushed with CO₂ and pressurized. The vacuum effect created by the self-priming, self-ventilating centrifugal pump allows the pellets to be gradually absorbed into the circulation loop. If desired, the storage tank contents can then be homogenized further without any additional need for a second circulation pump.

Optional extraction of cone hops or spices by means of a strainer insert. The vessel remains securely sealed while under pressure since it is connected to the tank (via bung apparatus or safety valve).



Variation:

- 50 kg (110 lbs), as shown above
- 10 kg (22 lbs), connects to multi-functional pump

Advantages of the SCHULZ Rocket:

- Flexible re: when hot hops can be added
- Flexible re: when cold hops can be added
- Hygienic
- Optional extraction of cone hops or spices.
- Intuitive handling
- Portable

The best technology for your beer.

SCHULZ

SCHULZ Rocket-S

Hot system
(Aroma hopping)

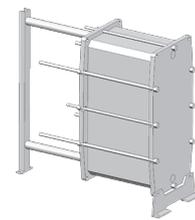
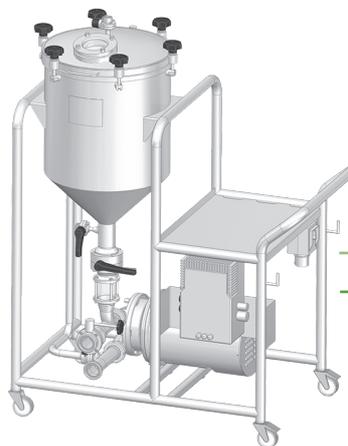
Hops are dispensed during the wort boiling process.

Can also be used for conventional hopping using fresh bitter and aroma hops.

The SCHULZ Rocket offers a wide range of applications.



Würzepfanne



Aroma hopping prior to wort cooling stage

To reduce the amount of discharged sediment in the whirlpool, the SCHULZ Rocket (with its strainer insert) can be used to extract hops during the boiling process, specifically in the bypass of the wort cooler.

Aroma hopping during whirlpool stage

The SCHULZ Rocket-S helps brewers to achieve a desired hops flavor that's always on-target by introducing the hops directly into the bypass during the whirlpool stage.

- Hopping during wort boiling stage
- Hopback during whirlpool stagen
- between whirlpool and wort cooling stage



Whirlpool