Malt is the essence of beer. KASPAR SCHULZ is not only the oldest brewing machinery manufacturer in the world, we also have a longstanding history of producing complete solutions for malting plants.

The brewing and malting processes can once again go hand in hand thanks to these enabling technical solutions.

Local beer subsists on local concepts and, now more than ever, on locally-sourced raw materials. Slogans such as »From the grain to the glass« take on a deeper meaning when the brewers themselves adopt a hands-on role in the brewing process. We believe that distinctive products require unique solutions. When it comes to malt and beer production, KASPAR SCHULZ’S technical solutions are second to none.
EXTERNAL CYLINDRO CONICAL STEEP TANK INCLUDES:

- Revolving grooves to catch any possible floating barley
- Central (circulation) tube above the dispersion plate for washing the barley
- Strainer basket for pneumatic mixing and aeration in the central tube
- CO2 suction
- Easy automatic cleaning by spray balls
- High discharge angle enables practical self-drainage
- Excellent hygienic conditions
- NEW: Self-contained system protects product from foreign contaminants

SCHULZ MALTING SYSTEM:
Batch size 10 to barley

HOMOGENOUS MALT:
EVERY GRAIN COUNTS!

The ability to both germinate and kiln in a single drum eliminates the need to transfer the green malt. Time-consuming cleaning of the germinating vessel can be completely omitted. The rootlets remain properly intact for the rapid removal of water during the drying stage.

Intelligent control engineering enables a double sided rotation of the drum regardless of the rotation angle. The specific fill angle for the parallel alignment of the rack is adjustable. Fully automated steeping, germination, and kilning operations.

ANNUAL PRODUCTION CAPACITY:

<table>
<thead>
<tr>
<th>Unit size</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>Quantity of Germination/Kilning Drum</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 to barley/batch</td>
<td>100 to 80</td>
<td>200 to 160</td>
<td>300 to 240</td>
<td>barley finished malt</td>
</tr>
<tr>
<td>5 to barley/batch</td>
<td>250 to 200</td>
<td>500 to 400</td>
<td>750 to 600</td>
<td>barley finished malt</td>
</tr>
<tr>
<td>10 to barley/batch</td>
<td>500 to 400</td>
<td>1000 to 800</td>
<td>1500 to 1200</td>
<td>barley finished malt</td>
</tr>
</tbody>
</table>

CHARACTERISTICS:

- Suitable quantity for any size operation volume: 2, 5 and 10 to
- Easy unit add-on option with additional germination/kilning drum by use of existing components (heating-ventilation technology, glass tube heat exchanger, automation)
- Air conditioning unit with cooling coil, indirect air heater, heat recovery feature, and air humidifier
- Flexible batch sizes from 25% - 100% overall capacity
- Maximum degree of automation allows for low labor input
- Allows for experimental processing of alternative grains
- Temperatures reaching 130°C (approx. 265°F) provide the possibility to produce a wide range of malt varieties

The best technology for your beer.
The best technology for your beer.