YEAST DOSING

www.sera-web.com

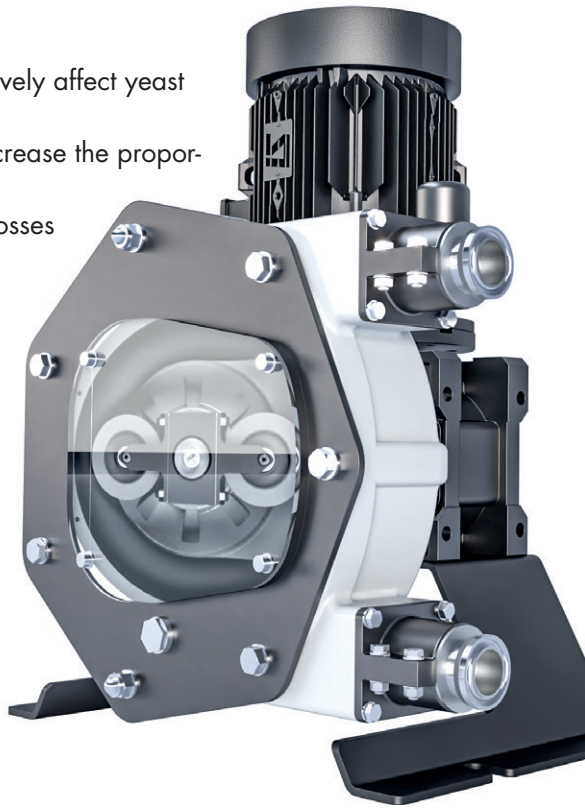
USE HOSE PUMPS TO ENSURE OPTIMAL BEER QUALITY

Yeast – the most important employee in the brewery

'The yeast is the most important employee in a brewery' – a motto that many brewers and brewmasters are familiar with. Even the best wort is of little use if the fermentation is affected by insufficient yeast quality. The result: a beer that does not meet the desired quality standards.

Challenges in yeast dosing

- Breweries usually use liquid yeast suspensions, but stress factors can negatively affect yeast quality.
- Mechanical influences, known as shear forces, reduce yeast vitality and increase the proportion of dead yeast cells, which results in poorer foam stability.
- The consequences: insufficient fermentation, poor foam formation, quality losses and the formation of off-flavours.



sera hose pumps – gentle yeast dosing

- **Low shear forces:** Gentle conveying due to slow roller speed.
- **No valves required:** Avoids additional mechanical stress.
- **Food-safe materials:** Comply with Regulation (EC) 1935/2004 and FDA standards.
- **Easy to use:** Tubes can be changed quickly.
- **Hygienic process connection:** dairy screw couplings or Tri-Clamp connections.
- **Longer service life:** the pumps' slow running ensures reduced stress on the hose, thus enabling a longer service life.

Flexible performance classes

The peristaltic pumps are available in different versions:

- Delivery rate: 4 l/h to 13,000 l/h
- Max. operating pressure: 10 bar
- Cleaning temperatures up to 80 °C

For reliable, hygienic and gentle yeast dosing – with the peristaltic pumps from **sera**.

Your contact persons

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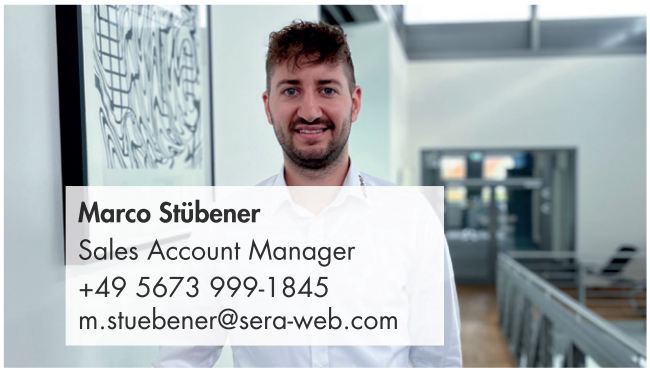

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