Our family-run company was founded in 1896 and has been active in the brewery industry for over 20 years. We are your competent business partner in the sector of small scale and microbreweries, starting from an output of 70 litres up to 20 hectolitres.

All your needs for starting and running a successful brewery business can be met by Labu – from planning to manufacturing to the final on-site installation of your own brewery. Not only do we provide the brewhouse equipment, but also fermentation and storage tanks, as well as all the accessories needed for a professional brewery. Together with every brewhouse bought at Labu we provide extensive training by our own master brewer.

Complete customer satisfaction is of fundamental importance to us and is a key component of our success. Hence, we offer continuing support and brewing consultation after the brewhouse installation.

Already more than 100 satisfied customers are brewing successfully with Labu brewhouses. Convince yourself of the quality of our systems within this catalogue and by visiting our website www.labu.at.

There you will not only find further information on Labu brewerries, but also a comprehensive references page introducing many of our customers and their brewhouses. An interactive map allows you to identify breweries with Labu brewing technology in your vicinity.

Please contact us with any questions or for getting quotes. Our team will gladly discuss any brewhouse options in person and on-site, in order to jointly find a solution tailored to your requirements.

We hope you enjoy our new catalogue and we look forward to a successful collaboration!

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The Labu Three-Vessel-Brewhouse is a semiautomatic brewing plant. All brewing programs run automatically with the exception of changing pump-directions and operating valves. This combines the highest degree of usability with the traditional craft of manual beer brewing (craft-brewing).

The Labu Three-Vessel-Brewhouse is entirely made of stainless steel and consists of:
> Cooker
> Lauter tun
> Whirlpool and
> Electronic controls.

The design of the Labu Three-Vessel-Brewhouse facilitates the parallel and nearly simultaneous production of two brews. Because of this double-batch principle, the space requirements, connected wattage and the acquisition costs are lower than those of conventional systems. A double-batch can even consist of different beer types, because the two brews are processed independently. For more information and a detailed description of the double-batch brewing process, please refer to our website www.labu.at.

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The Labu Three-Vessel-Brewhouse is available in two equipment lines, as well as in different sizes:

The Basic Version is designed as a production unit. Pump connections between cooker, lauter tun and whirlpool are set up with an external pump and hoses. The hoses are attached to the connectors as appropriate during the brewing process. Its basic design and plain appearance are reflected in its lower purchase price.

The Brewing Block offers a very attractive design. All pump connections are permanent and made of stainless steel. The pumps are integrated within the control desk and pump-directions are changed via three-way valves. The bonnets are high gloss polished. Decorations are available in brass, copper or stainless steel. The appearance is completed by decorative funnels.
Labu Three-Vessel-Brewhouse Brewing Block

The Labu Brewing Block is a semiautomatic brewery built in a three vessel system consisting of cooker, lauter tun, whirlpool and electronic controls. With this brewhouse two parallel brews can be produced nearly simultaneously (double-batch brewing). Upon request the brewhouse can be set up for infusion mashing as well as for decoction mashing.

All pipes of the Labu Brewing Block are made of stainless steel and permanently connected. For cleaning purposes the pipes can be rinsed with water.

Cooker
- Electrical heating through special ceramic heater
- Alternatively preparation for steam heating available
- Variable heating power
- High polished spherical bonnet made of stainless steel with hinged door
- Speed controlled agitator
- Agitator and agitator shaft made of stainless steel
- Fume extraction pipe made of stainless steel
- Double walled, isolated
- Swivelling manhole 400 x 300 mm
- Spray head made of stainless steel
- Conical bottom
- Graduated measuring rod

Versions:
- 2/4 Hl - 13 KW / 400 Volt
- 3/6 Hl - 18 KW / 400 Volt
- 5/10 Hl - 27 KW / 400 Volt
- 7,5/15 Hl - 40 KW / 400 Volt
- 10/20 Hl - prepared for steam heating / 400 Volt

On demand all sizes can be manufactured with preparation for steam heating (instead of electrical heating).

Electronic controls
- Automatic process control (mash automatic)
- Touch-pad controls
- All recipes can be stored
- Remote supervision and control interface available

Further information on the touch-pad controls can be found on the following pages

Lauter tun
- High polished spherical bonnet made of stainless steel with hinged door
- Sparging equipment through integrated spray head
- Meter for hot-water quantity of sparging process
- Special bottom with drain (forced lautering)
- Multi-part removable bottom (stainless steel), with conical drain slits
- Central lautering with inspection glass
- Swivelling manhole 400 x 300 mm (discharge outlet for grains)
- Removable grains discharge slide

Whirlpool
- Tangential inlet
- Convex bottom
- Swivelling manhole 400 x 300 mm
- Spray head for cleaning

Pumps / Pipes
- Pipes made of stainless steel
- Pumps integrated in control desk
**AVAILABLE OPTIONS**

- Speed controlled rake machine for breaking open the mass of spent grains and for discharging the spent grains (with two-armed knives, differently shaped, motor, speed control and interval mode, removable grains discharge slide made of stainless steel)
- Automatic malt grist feeding
  - Control via Touch-Pad
  - Includes reservoir, spiral conveyor and downpipe (given enough space is available)
- Lighting for cooker and lauter tun
  - Special lamps with interval mode
- Vapour condenser
  - Stainless Steel tube with installed counter-current heat exchanger, equipped for heat recovery
- Decorations in stainless steel, brass or copper (brewing block)
- Integrated CIP-cleaning
  - Each part can be cleaned separately with integrated pumps and CIP connections.
  - No additional external pumps or containers (external CIP station) needed

**Further options**

- Electronic timer (day-to-day individual programs for heating the water to the requested mashing temperature)
- Liquid-level indicator for cooker with heater guard
- Decoction pipe
- Automatic filling of cooker
- Automatic metering of sparging water

**AVAILABLE OPTIONS**

- New Touch-Pad controls are included in all three-vessel-brewhouses and offer the following advantages:
  - Complete visualisation of the brew house and brewing processes
  - Simple operation of the touch screen
  - The most important functions, which may require rapid access, can still be operated with external switches
  - Large recipe memory
  - Self-explanatory recipe programming
  - Changes to the recipe possible while the program is running
  - Secured by password
  - With USB stick all recipes can be brewed on other LABU brewing plants
  - Remote diagnosis and support by our technicians possible

**Touch-Pad Control**

- Remote interface (optional)
  - Control and supervision of brewing processes from computers and mobile devices within the same network
  - Available for Android, iOS or Windows
  - Additional costs may occur for mobile device App download.
The Labu Three-Vessel-Brewhouse Basic Version is a semiautomatic brewery built in a three vessel system. With this brewhouse two parallel brews can be produced nearly simultaneously (double-batch brewing). Pump connections between cooker, lauter tun and whirlpool are established with an external pump and hoses. The hoses are attached to the connectors as appropriate during the brewing process. The system is designed for infusion mashing and decoction mashing.

### Cooker
- Spherical bonnet with lid
- Electrical heating with special ceramic heater
- Alternatively preparation for steam heating available
- Variable heating power
- Speed controlled agitator
- Vapour escape made of Stainless Steel
- Double walled, isolated
- Conical bottom
- Drain connection
- Graduated measuring rod

### Lauter tun
- Spherical bonnet with lid
- Sparging equipment through integrated spray head
- Meter for hot-water quantity of sparging process
- Special bottom with drain (forced lauterling)
- Multi-part removable bottom (stainless steel), with conical drain slits
- Central lauterling with inspection glass
- Swivelling manhole 400 x 300 mm (discharge outlet for grains)
- Removable grains discharge slide

### Whirlpool
- Tangential inlet
- Convex bottom
- Spray head for cleaning

### Electronic Controls
- Automatic process control (mash automatic)
- Touch-pad controls
- All recipes can be stored
- Remote supervision and control interface available
- Further information on the touch-pad controls on the previous pages

### Pumps / Hoses
- External movable pump (230 Volt/50 Hz) for mash, wort, also for use in fermentation room
- High grade hoses (food industry) and connectors made of stainless steel

### Versions
- 2/4 HL - 13 KW / 400 Volt
- 3/6 HL - 18 KW / 400 Volt
- 5/10 HL - 27 KW / 400 Volt
- 7,5/15 HL - 40 KW / 400 Volt
- 10/20 HL - prepared for steam heating / 400 Volt

On demand all sizes can be manufactured with preparation for steam heating (instead of electrical heating)

### Available options
- Speed controlled rake machine, with two-armed knives, differently shaped, motor, speed control and interval mode, removable grains discharge slide made of stainless steel
- Vapour condenser, Stainless steel tube with installed counter-current heat exchanger, equipped for heat recovery
- Lighting for cooker and lauter tun, special lamps with interval mode
- Liquid-level indicator for cooker with heater guard
- Electronic timer, day-to-day individual programs for heating the water to the requested mashing temperature
- Automatic malt grist feeding
- Integrated CIP-cleaning
- Automatic filling of cooker and automatic metering of sparging water

![Fig. Basic version 2/4 HL](www.labu.at/en/brewing/three-vessel-brewhouse/basic-version)
The brewing Process - how beer is made

Step 1: Milling of the malt
The malt mixture is milled in a special grinding mill.

Step 2: Mashing in
The crushed malt is added to the pre-heated brewing water in the cooker. The mashing process starts.

Step 3: Mashing
The mash is constantly stirred while different temperature levels, the so called rests, are reached. During this process the enzymes of the barley malt convert the starch to malt sugar.

Step 4: Lautering
The mash is pumped into the lautering tun. There the wort is separated from the grains. The cleared wort is running into the whirlpool beneath the lautering tun. The clarity of the wort is monitored through the inspection glass.

Step 5: Sparging
As soon as the bed of grains becomes visible, the grains are sparged with hot water, in order to wash out the remaining malt sugar.

Step 6: Wort cooking
The wort is pumped from the whirlpool to the cooker. There it is brought to a boil and the hops are added.

Step 7: Whirlpool
The cooked wort is pumped into the whirlpool. Through the tangential inlet the wort is brought into rotation. The solid residues settle in the middle of the container and are thus separated from the wort.

Step 8: Cooling
The still hot wort is cooled with a plate heat exchanger and pumped into the fermentation tank.

Step 9: Adding yeast (pitching)

Step 10: Fermentation
Depending on the type of yeast, the primary fermentation process is finished after 3 to 7 days. The beer is then pumped into a storage tank for secondary fermentation.

Step 11: Storage
The beer matures in the storage tank. The duration of the secondary fermentation process depends on the type of beer. Usually it takes between 2 and 6 weeks. Subsequently, the beer is ready for filling and can be enjoyed.
Through years of experience Labu managed to develop a very compact and space saving brewhouse: the Labu Craft-Master. The Labu CraftMaster is a semiautomatic two-vessel-brewhouse, which puts the focus on the manual craft of beer brewing. Its design provides a professional, complete brewhouse for infusion and decoction processes, combining four functions in only 1.5 up to 2m² of floor space.

Through the utilisation of high-grade, industry standard components (e.g. conical slotted removable bottom, freely programmable touch-pad controls) the Labu Craft-Master facilitates the production of beer at the highest level of quality.

The whole brewing process including mashing, lauterating, cooking, and main fermentation, as well as bottle filling (secondary fermentation in bottles) can be conducted with the Labu CraftMaster.

Labu Craftmaster, combined, double-walled (with cooling jacket), isolated stainless steel container with these components:

- **Cooker**
- **Lauter tun**
- **Whirlpool**
- **Fermentation tank**

The whole brewing process including mashing, lauterating, cooking, and main fermentation, as well as bottle filling (secondary fermentation in bottles) can be conducted with the Labu CraftMaster.

**Cooker / Electronic controls**

- Double-walled, isolated, stainless steel
- Electrical heating with special ceramic heater, heater guard
- Agitator in stainless steel
- Connector for vapour escape pipe
- Swivelling manhole 400 x 300 mm
- Conical bottom
- Automatic process control (mash automatic)
- Freely programmable touch-pad controls
- Large memory for recipes

**Lauter tun**

- Spherical bonnet with lid
- Sparging equipment through integrated spray head
- Meter for hot-water quantity of sparging process
- Multi-part removable bottom (stainless steel), with conical drain slits
- Central lauterating with inspection glass
- Swivelling manhole 400 x 300 mm

**Whirlpool**

- Tangential inlet
- Convex bottom
- Swivelling manhole 400 x 300 mm

**Fermentation tank**

- Water / iced water / glycol cooled double wall, isolated, for cooling and non-pressurized fermentation
- Connectors for cooling 1/2” inlet and 3/4” outlet
- Electronic controls for fermentation process with temperature display and magnetic valve

**Pump**

External, movable pump (230 Volt) for mash, wort, and use in fermentation room. High grade hoses (food industry) and stainless steel connectors (NW 25)

**Versions**

Output 200 litres 12 KW, 16 ampere fuse
Output 300 litres 18 KW, 32 ampere fuse

**Available options**

- Rotating sprayhead with connecting pipe
- Removable grains discharge slide
- Special knife for cutting grains
- Shield for discharging grains
- Graduated measuring rod
- CIP-cleaning
- Gradation bottle-filler (for secondary fermentation in bottles)

**Labu CraftMaster**

Through years of experience Labu managed to develop a very compact and space saving brewhouse: the Labu Craft-Master.

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Labu Craftmaster, combined, double-walled (with cooling jacket), isolated stainless steel container with these components:

- **Cooker**
- **Lauter tun**
- **Whirlpool**
- **Fermentation tank**
### Functional Description Labu CraftMaster

1. The cooker is filled with water and the mashing program is started. As soon as the preset mashing temperature is reached a signal sounds.

2. The grains are mashed in. The selected mash program runs automatically. The end of the program is announced by a signal.

3. The removable bottom is inserted and the mash pumped into the lauter tun.

4. The lauterling process is started. The wort is running back into the cooker. The clarity of the wort is monitored through the inspection glass. As soon as the bed of grains becomes visible, the grains are sparged with hot water.

5. When most of the wort is back in the cooker, the cooking program is started. Hops are added through the small aperture. In the meantime the spent grain is discharged from the lauter tun, the removable bottom extracted and the lauter tun is cleaned.

6. The end of the cooking program is announced by a signal.

7. Through the tangential inlet, the wort is pumped into the whirlpool, where it rests. The cooker is cleaned.

8. The wort is cooled down by pumping it into the cooker via a plate heat exchanger. The whirlpool is cleaned.

9. The wort is pumped back from the cooker into the fermentation tank (if needed via plate heat exchanger) and yeast is added (pitching).

10. Main fermentation. The fermentation tank is set to the required temperature and connected with a cooling conduct (water / ice water / glycol). After the primary fermentation the wort is filled into bottles, tanks, or kegs for secondary fermentation and the fermentation tank is cleaned.

---

**Cold** | **Warm** | **Hot**
In the main fermentation tank yeast is added to the wort in order to start the primary fermentation process, which converts the sugars in the wort into alcohol.

Each fermentation tank is cooled individually. Isolated double-walled tanks are cooled via a pipe connected with an ice water / glycol cooling system, which allows for a direct and precise control of the temperature.

Labu main fermentation tanks are manufactured from stainless steel and are not pressurized.

- Isolated double wall filled with 40mm PU foam
- Drain with disc valve
- Threaded connection NW 25
- Electronic control for precise fermentation, temperature display and magnetic valve
- Hinged lid
- Rotating spray head
- Ready for CIP-cleaning

Standard sizes: 150, 300, 500, 750, 1200 and 2500 litres

Options:
- Aeration unit comprising of aeration stone, connection for O², or pressurized air and inspection glass
- Integrated aeration unit (Venturi-principle)

Since all tanks are produced to order, we can adapt the size of Labu tanks within proportions. This enables us to produce tanks that exactly fulfill the requirements of our customers.
After the primary fermentation the maturation (or secondary fermentation) of the beer takes place in the storage tank. Labu storage tanks are available as single-walled containers for indirect cooling or as double-walled containers for direct cooling.

Indirect cooling means that non-isolated tanks are positioned in a cold storage facility. Direct cooling means that each storage tank is cooled individually with a water / ice water / glycol cooling system. The connection of isolated double-walled tanks with a cooling system holds the advantage, that all temperature changes can be controlled directly and precisely for individual tanks.

**Flatconical storage tanks**, single-walled
Manufactured from stainless steel, single-walled, not isolated, for positioning in the cold storage.
- Fermenting plug with pressure control, manometer
- Safety valves (excess pressure and vacuum)
- Connections NW 25
- Rotating sprayhead
- Ready for CIP-cleaning

Standard sizes: 300, 540, 750, 1200, 1800 and 2200 litres

**Flatconical storage tanks**, double-walled, isolated (direct cooling)
Manufactured from stainless steel, for cooling with ice water/ glycol, double wall filled with 50mm PU foam.
- Fermenting plug with pressure control, manometer
- Safety valves (excess pressure and vacuum)
- Connections NW 25
- Electronic controls for precise fermentation, temperature display and magnetic valve
- Rotating sprayhead
- Ready for CIP-cleaning

Options:
- Manhole available for tanks of 750 litres capacity and more

Standard sizes (single-walled / double-walled): 300, 540, 750, 1200 and 2400 litres

The cylindroconical fermentation and storage tanks (Unitanks) are suitable for the primary and the secondary fermentation of the beer, which means that the beer can remain in the same tank. Hence, the risk of infection of the beer is minimized.

When the primary fermentation is finished, the bottom yeast can be withdrawn from the outlet at the bottom of the tanks. This is facilitated through the cylindroconical form of the tanks and the seperately adjustable cooling zone of the conus (double-walled unitanks). Thereafter, the storage and secondary fermentation takes place in the same tank.

Direct cooling means that each storage tank is cooled individually with a water / ice water / glycol cooling system. Isolated double-walled tanks with direct cooling hold the advantage, that all temperature changes can be controlled directly and precisely for individual tanks. When using indirect cooling, single-walled tanks are positioned in a cold storage facility.

Options:
- Aeration unit comprising aeration stone, connection for O₂ or pressurized air, inspection glass and filter
- Manhole available for tanks of 750 litres capacity and more

Standard sizes (single-walled / double-walled): 300, 540, 750, 1200 and 2400 litres

**Cylindroconical fermentation and storage tanks** (Unitanks), single-walled
Manufactured from stainless steel, for positioning in the cold storage, with an additional facility to withdraw yeast without pumping the beer into other tanks.
- Fermenting plug with pressure control, manometer
- Safety valves (excess pressure and vacuum)
- Connections NW 25
- Rotating sprayhead
- Ready for CIP-cleaning

**Cylindroconical fermentation and storage tanks** (Unitanks), double-walled, isolated
Manufactured from stainless steel, with an additional facility to withdraw yeast without pumping the beer into other tanks.
- Fermenting plug with pressure control, manometer
- Safety valves (excess pressure and vacuum)
- Connections NW 25
- Electronic controls for precise primary and secondary fermentation, temperature display and magnetic valve
- Two separately adjustable cooling zones
- Isolated conus with cooling
- Rotating sprayhead
- Ready for CIP-cleaning
Compact plug-in cooling unit with open water cycle, that works as an ice water cooler with ice bank or with glycol (up to -5°C).

Station with axial radiators, PU-isolated stainless steel tank and integrated, pressure regulated circulation pump.

The following versions of the ice water- / glycol cooling unit EWOS are available:

- **Ewos 160**
  - 3.5 KW cooling capacity
  - 90 L watertank

- **Ewos 240**
  - 5.5 KW cooling capacity
  - 120 L watertank

- **Ewos 360**
  - 7.6 KW cooling capacity
  - 120 L watertank

- **Ewos 360**
  - 9.7 KW cooling capacity
  - 200 L watertank

- **Ewos 440**
  - 12.3 KW cooling capacity
  - 200 L watertank

- **Ewos 550**
  - 18.4 KW cooling capacity
  - 430 L watertank

- **Ewos 550**
  - 21 KW cooling capacity
  - 430 L watertank

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**COOLING**

Efficient cooling of the wort is essential for minimizing the risk of infection in a brewery. A double-stage plate heat exchanger combined with an icewater / glycol cooling system provides the ideal means for rapid cooling.

An ice water / glycol cooling unit which is adapted to your requirements is the ideal solution, not only for fast cooling of the wort to the pitching temperature, but also for cooling our double-walled isolated tanks. This will help you to produce top-quality beer.

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**PLATE HEAT EXCHANGER**

The double-stage plate heat exchanger consists of two plate heat exchangers of different sizes, that are connected to each other.

The first, larger stage cools the wort via a counter current flow fed through tap water. The tap water is heated up to 50 or 60°C and the wort cooled down to 20 or 25 °C (depending on water temperature and flow speed). The heated water can be reused. One litre of cooled wort produces approximately one litre of warm water.

The second stage cools the wort further down to the desired pitching temperature (using either ice water or glycol in a counter current flow).

The temperature can be adjusted by changing the flow amount and monitored with a digital thermometer.

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**Functional diagram**

*Double-stage plate heat exchanger*
**Brewing Accessories**

**Water-cooled spindle station**

Double-walled stainless steel cylinder with water inlet and water outlet for wall mounting, with wort drain for measuring the original gravity.

A beer spindle, a special type of aerometer (measurement device for determining the density of fluids), is used to determine the density of the beer (in mass per volume unit).

Measurement principle: the higher the density, the higher the hydrostatic uplift, the less the spindle does sink into the fluid.

The density of beer depends on the temperature (higher temperature - lower density and vice versa). Thus, it is important that measurements of original gravity are undertaken at a wort temperature of 20°C, because our spindles are calibrated for this temperature.

With the beer spindle the degree Plato (°P) can be determined. This measurement of original gravity is the basis for beer taxation in many European countries.

**Fermentation room pump**

The fermentation room pump is used for the transfer of the wort / beer from the brewhouse to tanks and between tanks. The fermentation room pump is mounted on a stainless steel cart and can be used for many purposes in a brewery. The pump, in robust stainless steel execution, has a performance from 6 to 22.5 m³ per hour and is delivered with preinstalled milk thread connectors (NW 25). Suitable hoses with connections are available as well.

**Grist mill for malt**

The malt is grinded with a grist mill. Grinding of the malt is essential for the dissolution of the substances into the brewing water. The husks need to be preserved since they serve as a natural filtration layer during the lautering process.

The two-cylinder grist mill consists of:

- Electric motor with added switch for engine protection
- Drive with drive belt
- Double drive
- Included pot magnet
- Both rolls are coated for wear resistance
- Excentric adjustment for the squashing slit
- Inlet funnel
- Base frame

The grist mill is available in two versions:

- 220 kg / h
- 550 kg / h
Labu keg washer and filling station

- Residual beer removal
- Pre-rinsing with hot water
- Cleaning with leach (18 litres stainless steel keg included)
- Rinsing
- Purging with compressed air
- Oil-free compressor
- Pre-stressing with CO₂
- Fill-head for keg filling (according to customer requirements)

Kegs from 5 litres up to 50 litres can be filled with this station. All operations are controlled manually.

Labu bottle filler

Single-head backpressure filling

- Fill-head unit for pre-stressing, filling and destressing of bottles
- Height adjustable bottle table
- Pressure regulator
- Connectors to storage tanks and kegs available
- Cleaning keg available

Performance: under optimal conditions about 100 bottles of 0.5 litres per hour can be filled.

Bottle sizes from 0.2 up to 3 litres possible. 5 litre party kegs can be filled as well.

All operations are controlled manually.
SMALL-SCALE AND HOBBY BREWERIES

Labu Mini Brew

The complete plant is made of stainless steel and available in two versions (70 or 130 litres cooker size).

The Labu Mini Brew consists of:
- Mash cooker with lid
- Agitator
- Discharge
- Support frame made of stainless steel
- Electronic controls with temperature display

Electric heating
- 70 litres cooker size: 4.5 KW / 400 Volt
- 130 litres cooker size: 7 KW / 400 Volt

Combined lauter tun / fermentation tank
- Double-walled stainless steel container for cooling with water
- Hinged lid with electronic temperature maintenance
- Temperature display
- Mash filter and filter for discharging hot grains
- Prepared for pump connection

Options:
- Pump with hoses
- Control with freely programmable mash program

Labu Brew

The complete plant is made of stainless steel and available for 100 and 200 litres cooker size, and consists of:
- Mash cooker with lid
- Agitator
- Double jacket for sparging the grains
- Discharge
- Support frame made of stainless steel

Electric heating
- 100 litres cooker size: 8 KW / 400 Volt
- 200 litres cooker size: 13 KW / 400 Volt

Electronic controls
- Automatic process control (mash automatic)
- Three programs (for top- and bottom fermenting beer) are preinstalled, any other sequence programmable
- Cooking program
- Manual control possible

Combined lauter tun / fermentation tank
- Double-walled stainless steel container for cooling with water
- Hinged lid with electronic temperature maintenance and temperature display
- Wort aeration with Venturi nozzle
- Two discharge valves for withdrawing yeast and beer after primary fermentation
- Mash filter and filter for discharging hot grains
- Pump with hoses

Purpose-built items on request!
**Exhibition Brewery in Ottensheim (A)**

Visit our Labu exhibition brewery in Ottensheim, Austria. If you are interested in the operating mode of Labu breweries, you can test our Labu brewery together with our master brewer Ingo Laska. We will gladly discuss any technical issues or questions about the brewing process with you.

If you should decide to buy a Labu brewery, an extensive initial training from our master brewer is included. Moreover we offer our assistance in brewing-related issues after the installation of the brewery.

Ingomar Laska is available for brewing and brewery hygiene consulting for commercial home breweries, microbreweries and pub breweries. Please contact Mr. Laska for further information.
Already more than 100 satisfied customers are brewing successfully with Labu brewhouses. Convince yourself of the quality of our breweries and visit a Labu brewery in your vicinity.

Our exhibition breweries

- Birra Leo
- Brouwerij Klein Doumpje
- Brouwerij Mileu

Further breweries with Labu brewhouses

- Birra Elvo
- Brasserie de Couvaloup
- Brasserie Gelter

More information, photos and contact details for the individual breweries are available at our website

http://www.labu.at/en/brewing/references/

Alternatively please scan this QR-code.
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