





OUR PROCESS



Design

Our brewery design team can help you choose equipment from our 7, 10, 15, 20 or 30 bbl brewhouse categories, or guide you through the creation of something totally custom. We have strong relationships with architectural and engineering design firms, giving us the ability to team up and offer a complete turnkey brewery design. These partnerships allow our team to design all aspects of your job including architecture, structural, mechanical, civil, and electrical engineering, seismic review and interior design. We would be happy to get involved in your initial business planning efforts to make sure you have all aspects of your project covered. Manual or automated, traditional or revolutionary, Crawford Brewing Equipment is the right partner to help take your brewery project from sketch to grand opening.

Fabrication

100% American, period. Your project starts with American made stainless steel and ends with over six decades of hard-earned experience in forming, welding, laser cutting, and engineering to create simply the finest example of made in the USA craftsmanship available in the brewing industry. We do all of these processes in-house, and that lets us keep costs down while being in complete control of quality.

Final Product

Turnkey and stress free. Other manufacturers want to sell you tanks, we want to be your total brewery solution. We can design and install your boiler and chiller systems, as well as create custom automation to suit your needs. We have distributor agreements with vendors who sell everything from packaging equipment, pumps, and filters, to laboratory test equipment, fresh and wastewater treatment systems, and grain handling. Having us coordinate these items for you will save you time and money. The fastest route to your opening day destination is a straight line, a central point of contact, a partner who will handle every aspect of your project with expertise and professionalism, Crawford Brewing Equipment. Contact us today to get in touch with your project coordinator and experience our "white glove turnkey service."













ABOUT US

Crawford Brewing Equipment provides craft brewers with functional and aesthetically pleasing equipment that is MADE IN THE USA. Our systems showcase our company's hallmarks: quality, service and innovation. Our customers know they can count on us to take care of the details for their brewery, from concept to completion. Our engineers, designers, and highly skilled fabricators partner to form an effective and efficient process that is second to none.

Crawford offers standard and customized systems made to order, including installation and technical support. Crawford's team also provides commissioning and can assist with recipe development and training.

From design to completion, you can count on Crawford Brewing Equipment to be your partner!

brewtanks.com

ON TIME. WITHIN BUDGET. WE DELIVER.



BREWHOUSE

7, 10, 15, 20 and 30 Barrel (Custom Sizes Available up to 320 Barrels)

All brewhouse tanks are made from high quality, American stainless steel and feature an insulated double wall design with zoned dimple jacket steam heating. All sizes include an oversized hot liquor tank along with a grant that doubles as a hop back. The brewer's platform is designed to make everything easily accessible and is custom fit to match each brewhouse. Standard controls feature a touch screen HMI control panel that can been seen all around the brewhouse. All of our brewhouses can be "half-batched," which means they can make 50% of their stated volume and up.

HOT & COLD LIQUOR TANKS

15, 20, 30, 45 and 60 Barrel (Custom sizes available up to 320 Barrels)

Hot and cold liquor tanks include a sight tube and pump with pre-piped recirculation loop to eliminate tank stratification. Stainless steel dimple jackets are utilized to maximize steam heating or glycol cooling performance. Our HLT and CLT vessels also come standard with a pre-piped CIP ball and overflow pipe. Hot liquor tanks come standard at double the volume with our brewhouses for easy double-batching. Cold liquor tanks are optional, and are typically used when a brewer has high ground water temperatures, or is trying to reclaim as much water as possible. Cold liquor is used in the first stage of the brewhouse heat exchanger and is reclaimed in the hot liquor tank.

FERMENTERS/UNITANKS

7, 10, 15, 20, 30, 60, 90 and 120 Barrel (Custom Sizes Available up to 320 Barrels)

Our standard fermentation vessels include a sight tube, sample port, front access manway, CIP system, adjustable racking arm, dry hop port, CO2 inlet, and pressure relief valve. Stainless steel dimple jackets are utilized to maximize glycol cooling performance, allowing the brewer to crash cool beers and maintain lagering temperatures. A controls package is available which includes a temperature controller and glycol solenoid valve for each tank. We also have a uni-tank package which includes a carbonation stone and port allowing our fermenters to double as a brite tank. We can also integrate a bank of fermenters and brite tanks into a single, centralized control panel. All of our fermenters can be "half-batched", which means they can make 50% of their stated volume and up.

BRITE TANKS

7, 10, 15, 20, 30, 60, 90 and 120 Barrel (Custom sizes available up to 320 Barrels)

Our standard brite tank includes a sight tube, sample port, pressure relief valve, carbonation stone and front access manway. Stainless steel dimple jackets are utilized on the brite tanks to maximize glycol cooling performance, allowing the brewer to maintain low temperatures for serving or packaging. A controls package is available which includes a temperature controller and glycol solenoid valve for each tank.

OPTIONS

- Custom Built Vessels to Work Within Your Space
- Automated Keg Washer
- Boiler System Design and Installation
- Chiller System Design and Installation
- · Stacked Brite Tanks or Fermenters



CRAFT DISTILLING

We can help you build an efficient and beautiful distillery capable of making whiskey, bourbon, vodka, gin, cordials, and just about anything else you can imagine! Affordably add on to an existing brewery or create a unique stand-alone distillery. We can provide all aspects of spirits packaging equipment as well. Contact us for more information about our 100% made in the USA craft distilling equipment.













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