



Architectural Design Services

Crawford Brewing has developed strong relationships with local architectural and engineering design firms, providing us the ability to team up and offer a complete turn-key brewery or brewpub design. These partnerships allow our team to design all aspects of your job including architectural, structural engineering, mechanical engineering, electrical engineering, civil 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 building covered as early as possible.



Design



Fabrication



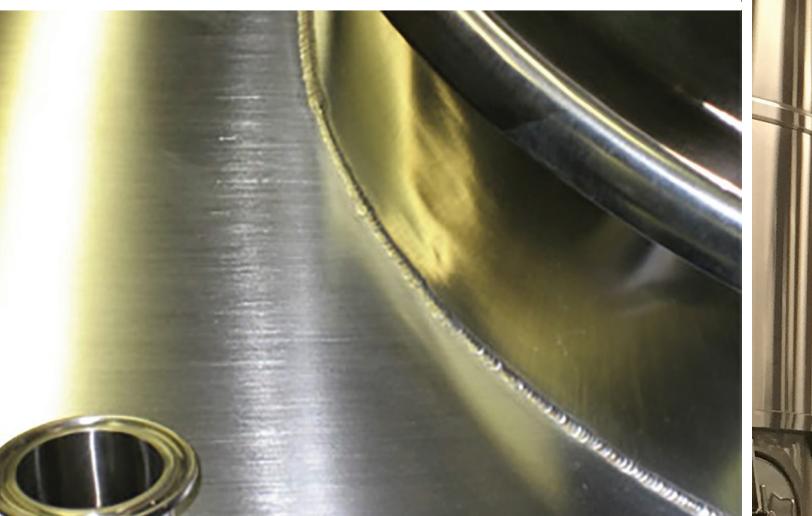
Installation

Equipment Design and Coordination

Crawford Brewing can size the boiler and chiller system to ensure they match each individual brewery layout. Piping schematics will be developed for construction by Crawford or your local contractors. Crawford can also assist the architect and building engineering team with calculations and documentation during the permitting phase of construction.

Installation, Commissioning, Startup

Crawford Brewing can be involved as much as needed in the installation process of the brewing equipment. A full crew can be on site to perform the full installation or a representative can be on site to oversee your local crew. After installation of the brewing system, Crawford Brewing can be on site to provide start-up assistance of all the equipment and walk the brewers through the complete brewing process with a water boil. If needed, we would even be happy to assist with the initial batches of beer produced on your new system.



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brewtanks.com



ON TIME. WITHIN BUDGET. WE DELIVER.

ABOUT US

Crawford's equipment provides micro-brewers with functional and aesthetically pleasing equipment MADE IN THE USA.

Our systems tie directly into our company's hallmarks: Quality, Service, and Innovation. Our customers know they can count on us to take care of everything – 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 start-up assistance, if needed, for the initial batches of brewing.

From design to completion, you can count on Crawford Brewing!

brewtanks.com

BREW HOUSE

7, 15 and 30 Barrel

All brewhouse tanks are made from high quality stainless-steel that features an insulated double wall design with zoned dimple jacketing for steam heating. All sizes include an oversized HLT along with an appropriate sized 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 that can be seen all around the brewhouse.

FERMENTERS

7, 15, 30 and 60 Barrel

The standard fermentation vessel includes sight tube, carbonation stone port and front access manway. Stainless steel dimple jackets are utilized on the fermenters to maximize glycol cooling performance, allowing the brewer to crash cool beers and maintain lagering temperatures. A dedicated temperature controller and glycol solenoid valve are included with each fermenter. Other standard accessories include pressure relief valve, pressure gauge, CIP ball and dry hop port. Our jacketed fermenters are uni-tanks, doubling as a brite tank if needed.

BRITE TANKS

7, 15, 30 and 60 Barrel

The standard brite tank includes sight tube, carbonation stone port 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 lagering temperatures. The dedicated temperature controller and glycol solenoid valve are included with each brite tank.

COLD LIQUOR TANKS

15, 30, 45 and 60 Barrel

The standard cold liquor tanks include sight tube and recirculation pump with pre-piped recirculation loop to minimize tank stratification. Stainless steel dimple jackets are utilized on the vessels to maximize steam energy transfer into the hot liquor, decreasing wait time before mash in or sparge. The HLT temperature is set at the brew control panel and an automated steam solenoid valve controls to this setpoint. Out HLT vessels also come standard with a pre-piped CIP ball.

HOT LIQUOR TANKS

15, 30, 45 and 60 Barrel

The standard hot liquor tanks include sight tube and recirculation pump with pre-piped recirculation loop to minimize tank stratification. Stainless steel dimple jackets are utilized on the vessels to maximize steam energy transfer into the hot liquor, decreasing wait time before mash in or sparge. The HLT temperature is set at the brew control panel and an automated steam solenoid valve controls to this setpoint. Out HLT vessels also come standard with a pre-piped CIP ball.

OPTIONS

- Custom built vessels
- Boiler
- Chiller
- Serving Tanks