



Our Brewing Equipment

Our Newlands Systems Inc. brewhouse gives us the ability to efficiently brew high quality beer with the greatest consistency and reproducibility between brews.

We can produce up to 70,000 hl per year, with 50-hl batch sizes and an extensive number of fermentation vessels. The flexibility of this brewhouse allows us to incorporate any number of ingredients and techniques to execute your recipes.

The quality and purity of Vancouver's water supply enables us to match, by mineral addition, the exact water character from your brewery to replicate all beer types.

Our brewhouse includes:

4-Roll Malt Mill

Bühler 4-roll mill for accurate grist preparation.

Mash Mixer

Steam jackets and high shear mixer for accurate temperature programmed mashing.

Lauter Tun

Precision screens, rakes and plough, which give greater efficiency in wort extraction.

Brew Kettle

Steam jackets and internal calandria for effective boiling, enabling efficient hop isomerisation and DMS reduction.

Whirlpool

For fast and efficient trub separation with minimal losses.

Hop Back

This is placed between the whirlpool and heat exchanger for hot wort addition of leaf hops, which is used in traditional dry hopping and other flavouring material.



Wort Heat Exchanger

Our high efficiency multi-pass stainless steel Thermaline heat exchanger gives accurate and consistent wort cooling times. Faster wort cooling ensures less heat load and enhanced flavour stability.

Wort Aeration

Denwel inline pinpoint aeration device, which gives accurate and consistent wort aeration level for reproducible fermentation profiles.

Our fermentation and conditioning consists of:

Fermentation Vessels

Modern cylindroconical unitanks designed with racking arms and multiple cooling jackets for homogeneous fermentation temperatures.

NSI Hop Egg System

For sanitary additions to fermenter of hop pellets, herbs, spices, etc., with low oxygen pickup.

For clarification, we use:

Centrifuge

Alfa-Laval automatic centrifuge for yeast removal with minimal oxygen ingress.

Lenticular Filter

Multiple module design for efficient clarification at high flow rates.

Membrane Filter

Two-stage filter system for the highest level of packaged beer protection.



Packaging

Factory offers nearly all sizes and formats of cans, bottles and kegs for brewers' wholesale and retail needs.

Kegging

Our KHS keg filler provides internal cleaning and accurate filling at a rate of up to 35 kegs per hour.

KHS is used in some of the most sophisticated and respected breweries from around the world, providing both large- and small-scale keg processing units that meet the demands of high-end brewers.

Canning

Factory Brewing's canning line offers the consistency of rotary filling with a Comac monoblock filler-seamer. The filler is capable of working with a number of can sizes and styles with the use of engineered change parts.

The seamer is designed to work with standard Large Opening Ends (LEO), as well as the new Super Ends from Crown Cork, the latest innovation in unsealing technology.

The canning line can fill pre-printed cans. We also have an optional PE Label sleeve for applying graphics to the can. This enables the brewery to manage many more styles of cans and print designs without the restrictions of the large inventory required with printed cans.

Once cans are filled, seamed and labeled, they can be packaged in a variety of ways:

- PakTech carriers in 4 or 6 pack styles,
- Hi-Cone plastic ring carriers, and
- Cartons, end-packed by a Switchback cartoner, in a variety of sizes, from 6 pack to 24 pack.

All packages will then be trayed in or packed directly on to pallets for shipping.



Bottling

The bottling line at Factory also offers a great deal of flexibility. A PE Label pressure sensitive labeler can apply front, back and neck labels to bottles that are either unloaded in bulk or delivered in re-shipper cases. A GAI 3031 FM machine can rinse, fill and crown multiple styles of bottles with either pry-off or twist-off crowns.

The finished bottle is then sent to the packaging area to be packed by a Hamrick drop packer into the re-shipper cases, or into new cases freshly erected by a Pearson case erector and stuffed with open basket carriers, if required. Bottles can also be end-packed into cartons on the Switchback cartoner to be trayed and palletised.

Quality Control

Lab Services

Factory has an independent and fully equipped lab offering physical, chemical and microbiological analyses to any BC brewery. These analyses are performed according to the European Brewing Convention, ASBC or IBD recommended methods of analysis.

All beer brewed by Factory conforms to a specification that is defined by your brewery.

Our lab equipment comprises:

- Tyler Rotap Sieve Shaker kit
- Hanna pH Meter bench type
- Beckman Coulter Scanning Spectrophotometer
- 0-30 kg x 2 g 0 decimal balance
- 0-15kg x 0.1 g 1 decimal balance
- LWS C5 Bench model centrifuge
- Tuttnauer Autoclave
- Yamato Forced Air Incubator
- Baker Edgeguard Laminar flow Cabinet
- LWS Mi5 Binocular Microscope



Physical Analysis

Malt grist composition, specific gravity, colour, CO₂, etc.

Chemical Analysis

pH, IBU, alcohol, limit fermentation, dissolved oxygen, TPO, etc.

Microbiological Analysis

Yeast count, yeast viability, bacterial count, pour plate/MF, aerobic and anaerobic incubation, etc.

Pitching Yeast

We keep 2-4 popular yeast strains on hand, while our NSI YPS 240 S propagators can quickly and efficiently produce yeast in pitchable quantities for those customers requiring other yeast strains.