YOU CRAFT THE BEER.

We’ll CRAFT THE BREWERY.
Your beer can be Better.

You know you’ve thought it. You wish it had a hint more flavor, a bit more kick — or maybe just that it was a little smoother?

We often hear brewers say their beer was close to what they had in mind. Well, we want it to be exactly what you had in mind. Anything short of that isn’t worth pouring into a glass.

And the main reason some people’s beer falls flat is their brewery. In life there are some things you shouldn’t gamble on, and the flavor of your beer is definitely one of them. A brewery should never get in the way of your beer. You should never have to tweak your recipe to overcome your machinery’s shortcomings. A real brewery should be your sidekick, your number 2, your confidant. Your brewery should be as good at making beer as you are. At least, that’s how we see it.

And that’s what Deutsche Beverage Technology is here to bring you. We want to make you a brewery that meets every need you have. Including the ones you didn’t know you had. Our process begins long before any construction. We’ll meet with you and help you plan the perfect system, down to the last detail. When you work with us it isn’t a job or a project. It’s a partnership. We’ll be with you every step of the process and every step after.
Everything we install can be customized to the 1000th degree, so your perfect system is closer than you think. And our equipment is built in such a way that it can expand with your business at your own pace. Unlike our competitors, where you’d have to upgrade your entire system, all of our parts are compatible so whenever you need to expand, maybe to add that summer ale you’ve been dreaming of, we can do that. And like we said before, we’ll be there every step of the way. *Especially during taste tests.*

What we want at our core is to improve your brewery. To give you the best equipment in the industry, along with more control over it and easier access to us. We wouldn’t have gotten into this business if we wanted to give you the runaround, we’re here round the clock to make sure you have everything you need.

Because better beer is out there. And it’s just waiting to be tapped into.
CONSTRUCTION
Okay, let’s get into the brass tacks. How do we make our brewery perfection a reality? It all begins with step 1. Each piece of our equipment is constructed using the most technologically advanced processes the industry has to offer.

Our tanks are made using numerically controlled plasma, laser cutting and pure argon gas welding. Which may sound like a sci-fi movie at first, but what it boils down to is our tanks are built to avoid any chance for deficiencies. So when they’re installed in your brewery, you can rest assured they’re ready to get the job done. And all our jacketed tanks are dimpled, plated and welded using computer guided lasers for the same result: Eliminating the chance for any deficiencies and providing sanitary joints.

Oh, and did we forget to mention that all of our equipment is produced in clean room facilities? So on top of already minimizing construction deficiencies, this also avoids any problems resulting from dirty welds and helps our equipment achieve complete asepsis. Meaning it’s so clean you could perform surgery with it. We need a beer transfer, stat!

MATERIALS
For the majority of pieces in our construction we only use 304 stainless steel. That is the equivalent of saying we use the best steel for the job. Which is true. 304 stainless steel is also known as food-grade, because aside from its remarkable durability and temperature resistance, it is also resistant to corrosion and staining, and it has antibacterial properties. It was a shoo-in for what we needed, and it’s another measure that helps us achieve asepsis. Also, stainless steel in general doesn’t react with acidic foods or liquids, so it won’t change the flavor of your beer, just protect it.

TECHNOLOGY
Strong, durable machinery is great, but it’s not the only star from our lineup. In walks the Siemens BRAUMAT Compact, the most sophisticated control system you’ve ever wanted to invite to a happy hour.

The Siemens BRAUMAT Compact is a system hell-bent on complete beer perfection. It’s a user-configurable process control system that puts the entire brewery process at your fingertips. And it’s how we can help you achieve better beer. The BRAUMAT Compact handles automation, monitoring and control for each element in your brewery line. This is something that used to only be offered to large-scale breweries, but now that level of precision and detail is being offered to breweries of all sizes.
EQUIPMENT

So we’ve shown you some tough machinery, and you know what it can do, but if you’re looking for another reason to be impressed then you’re in luck. Our equipment can grow at the same speed as your brewery. Let that sit for a minute.

As we have researched and grown our company, there’s something we realized; just like beers, no two breweries are the same. Everyone has their own way of doing things. And it goes beyond different recipes and favorite brews. It really comes down to how you run your business and how you see your brewery’s future. That’s why we wanted to give brewers more options when it came to their equipment.

So we built our equipment to be interchangeable, which means it’s ready for an addition or expansion at any point. Any machines we add will be compatible with ones we’ve already installed, so when you add new beers to your lineup it’s at your own pace. And you don’t have to make rash decisions because a competitor is forcing you to upgrade your entire line at once. Nothing is worse than rushed beer.

In addition to the BRAUMAT Compact, we’ve also partnered with ABB for their motor and pump systems. ABB takes the flavor of your beer as seriously as we do. Their systems are built to have high energy efficiency and the highest level of control. But don’t worry, their systems won’t take away an ounce of your craftsmanship.

By building our machinery to be so easily expanded and using the BRAUMAT Compact and ABB systems to make it easy to control, you and your brewery will reap countless benefits. For one, by having so much control, you can increase production without adding staff. And the staff you do have can spend time on other duties of your brewery, like experimenting for your next seasonal. Add to the mix the energy savings by automating your heating and cooling, and you have a piece of machinery working harder for you than anything out there today. It will pay for itself in pints and cheers in no time.

CUSTOMIZATION

Now for the icing on the cake and the head on the beer — every single piece of machinery we install is completely customizable. And we mean completely. We’ll tailor our equipment to meet every specification your recipe needs it to. Anything that has to be altered or tweaked is never going to be a problem. We want you to ask for alterations, because we aren’t in the business of building cookie-cutter systems. We’re partnering with you. So every improvement you need is an improvement we need.

We don’t consider any project too large or too small; our only concern is making sure it’s done right. So whether it’s your initial installation or an addition, you will get the same level of service. Because we know all the headaches we can save you by taking the time to get it right. We’ve even partnered with Krones and their Contiform Bloc system to add bottling to any line, if you ever need that. With us, no customization is off the table.

Every beer is another chance for perfection.
At Deutsche Beverage Technology, any project you have interests us. We see every brewery as a unique opportunity to problem solve and build a relationship. From brainstorming on the best way to improve your current system or installing a completely new setup to finding small adjustments that will result in big efficiencies, we bring our expertise to your brewery to help you make it the best it can be. We aren’t interested in patches or short-terms fixes. We’re interested in long-term partnerships. Our services will continue long after your sale. Training, troubleshooting and follow-ups are just a part of the package. We want to be the ones you call in a bind — or to share a pint.

BUILDING OUR VISION
When you partner with us, we’re in it for the long haul. Before we start any construction, we’ll meet with you and go over all of the goals and needs for your brewery. We’ll cover each beer you have in mind, and how your system needs to work to make that recipe achieve perfection. Then once we have determined our master plan together, we get to work. We’ll be there during every part of the installation, doing quality testing constantly. We’re perfectionists in that way.

After your set-up is complete, you’re still not going to get rid of us. We’re going to guide you through the entire system and teach you how to handle it like a pro. We think it’s important that you understand our systems just as well as we do. It’s hard to be a brewmaster if you aren’t master of your equipment. And we aren’t going anywhere until that’s the case.

WHAT WE’RE ABOUT
We pride ourselves on approaching our business with the highest attention to detail. And to us, having fun counts as a detail. Work is only work if you don’t love what you do, and we definitely love what we do. When we partner together, we’re building something that is the lifeblood of holidays, parties and happy hours. Who couldn’t have fun doing that? We start every day knowing we have some of the best jobs on Earth. We’re definitely ready to put in the hours and get the work done, but there’s no reason we can’t have some laughs together in between.

BREWERY AS SHOWROOM
Just like any brewer, we have dreams of our own. We are so confident in our systems and what they’re capable of that we’re working toward building a small brewery to be used as a showroom. So when it’s a reality, you’ll be able to see that our bells and whistles aren’t just some elevator pitch. Our advances are worth their weight in gold. Or better yet, a golden wheat ale. The showroom is definitely something down the road, but if we didn’t spend time dreaming for ourselves, how could we help you reach yours?