
ABB MEASUREMENT & ANALYTICS

Measurement solutions for breweries

Application overview of suitable instrumentation



Measurement made easy

Quality and hygiene are the focus of beer production. Expertise and compliance with process parameters are the conditions for an excellent product. The demand for efficient and energy-optimized production is another challenge for plant operation.

With our versatile sensor solutions we support you in your daily work. ABB measurement and analysis technology offers you products for effective monitoring and process control of beer production as well as necessary ancillary processes. For an easy product selection you will find assistance by your local contacts as well as the specialist departments. Diverse services and training complete the offer over the entire life cycle.

Comprehensive measurement solutions

Tailor-made for every industry

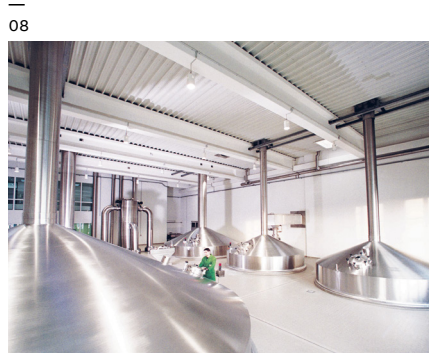
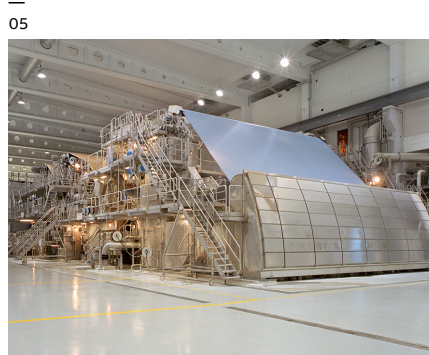
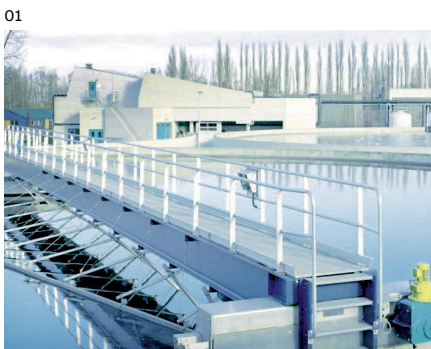
- 01 Water and waste water
- 02 Power and steam generation
- 03 Chemical and petrochemical
- 04 Oil and gas
- 05 Pulp and paper
- 06 Minerals
- 07 Metals
- 08 Food and beverages
- 09 Marine

ABB's measurement and analytical products provide world-class measurement solutions for any industry, utility or municipality. Latest innovations deliver technological solutions to make it easier for you to run your plant. ABB's measurement and analytics products are based on common technology, providing a common look and feel and method of operation. This results in products, that are easy to configure, easy to integrate, and easy to maintain.








For more information please visit:
abb.com/measurement

ABB's measurement and analytics product portfolio

- Analytical measurement
- Flow measurement
- Pressure measurement
- Temperature measurement
- Level measurement
- Actuators and positioners
- Recorders and controllers
- Device management, Fieldbus and Wireless
- Force measurement
- Service










The instrumentation for your processes

Device		Electromagnetic hygienic flowmeter FEH610 / FEH630	FEH630 with presetting counter	Hygienic flowmeter FSM4000	Coriolis mass flowmeter FCB100 / FCH100	Coriolis mass flowmeter FCB430 / FCH430	Coriolis mass flowmeter FCB450 / FCH450	Vortex flowmeter FSV430 / FSV450
Process step								
Grinding	Flow water for conditioning	●	○	○				
	Steam water for conditioning							●
	Temperature water for conditioning							
Masching	Dosing mash water	●	○	○				
	Flow extraction mash			●				
	Temperature mash							
	Hydrostatic level mash tub							
	Flow heating steam					○	○	●
Lautering / Filtering	Hydrostatic level lauter vad							
	Temperature sparging water							
	Flow sparging water	●	○	○				
	Flow extraction first wort	●	○	○		○	○	
	Density first wort						●	
	Differential pressure filter							
Cooking	Fill level hop bin							
	Temperature content wort kettle							
	Hydrostatic level wort kettle							
	Flow recirculation external cooking	●	○	○	○			
	Dosing hope extract					●		
	Density original wort				●		●	
	Flow heating steam					○	○	●
	Temperature heating steam							
	Pressure heating steam							
	Flow to whirlpool	●	○	○		○	○	
Wortcooling	Temperature cold wort							
	Pressure wort cooler							
	Controlling ice water							
	Fill level flotation tank							
	Overview aeration							
Fermentation	Fill level fermentation tank							
	Pressure overview fermentation tank							
	Temperature fermentation tank							
	Control cooling medium							
	Flow CO ₂							

● recommended ○ possible

[illegible]

Measurement made easy: what you need apart from water, malt, hops and yeast

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Process step								
Filtering	Flow beer to separator/filter	●	○	○		○	○	
	Control beer flow							
	Flow kieselguhr suspension			●				
	Differential pressure filter							
	Flow CO ₂ for carbonisation					○	○	○
	Control CO ₂ flow							
Pasteurization	Heating temperature pasteurizer							
	Flowrate beer	●	○	○		○	○	
	Calculation and recording PU-value							
	Control heating/cooling medium							
	Monitoring pressure flash pasteurizer							
CIP/SIP	Flow CIP medium	●	○	○		○	○	○
	Temperature CIP medium							
	Flow dishwater	●	○			○	○	
	Control steam							
	Supervise differential pressure							
Frequent general measurements	Flow of medium with low conductivity			●		○	○	
	Flow of medium with solid content			●		●		
	Flow of steam					○	○	●
	Flow of hot water	●	○			○	○	○
	Flow of cooling brine	●	○	○		○	○	○
	Presetting counter functionality		●				●	
	Filling > 5 s fill time		●					
	Overburden pressure							
	Steam pressure							
	Temperature steam							
	Temperature hot water							
	Temperature cooling brine							
	Control flow/pressure product							
	Control flow/pressure steam							

● recommended ○ possible

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