SELECTED TECHNOLOGIES

The art of brewing at scale.

Preserve character.
Refine performance.



A considered approach to heat transfer, CO_2 compression and sanitary fluid handling.

LECOQIMEX / ENGLISH EDITION / 2026

lecoqimex.com

QUALITY / CONTINUITY / RESOURCE EFFICIENCY

Consistency, every batch.

Great beer begins with the conditions that support it.





THE BREWHOUSE / WHERE THE PROCESS BEGINS

At commercial scale, reliability and hygiene belong alongside the brewer's recipe. Stable operating conditions help protect product character while keeping water, energy and ingredient use in focus.

This collection places selected Lecoqimex technologies within the wider brewery process: heat exchange, gas compression, sanitary transfer and opportunities to recover useful heat.

INGREDIENTS / BREWHOUSE / COLD BLOCK

From grain to the cellar.

A representative sequence, shaped by the recipe and the plant.

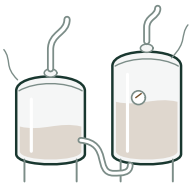
01



Ingredients

Malt, hops and brewing water.

02



Wort preparation

Mashing, lautering and boiling prepare the wort.

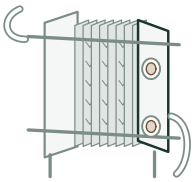
03



Clarification

Whirlpool or selected hot-wort clarification.

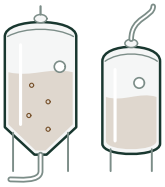
04



Cooling & aeration

Prepare the wort for fermentation and yeast pitching.

05



Fermentation

Yeast develops alcohol and flavour.

06



Maturation

Develop the intended beer profile.

Yeast management
Propagation, storage & reuse

Dry hopping / optional
Selected for the beer style

Process overview, not a plant design. Lecoqimex supports selected thermal and utility duties.

CLARIFICATION / FINISHING / PACKAGING

From cellar to package.

The final route reflects the beer and its intended presentation.

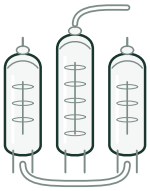
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Separation

Remove selected solids while limiting oxygen exposure.

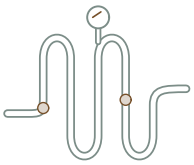
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Beer filtration

Select the filtration route where the product requires it.

09



Blending & carbonation

Adjust the beer to the final recipe.

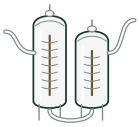
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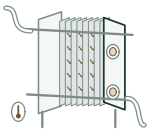
Bright beer storage

Hold finished beer before the filling stage.

11



Sterile filtration



Flash pasteurisation

Stabilisation

Alternative pre-filling routes selected for the beer.

12



Packaging

Fill into bottles, cans or kegs as specified.



Alcohol removal / optional processing branch
For selected low- and no-alcohol beer products

Sequence varies by plant. Tunnel pasteurisation, where selected, takes place after packaging.

SONFLOW / HEAT TRANSFER

The architecture of heat exchange.

A complete duty, considered down to the plate.

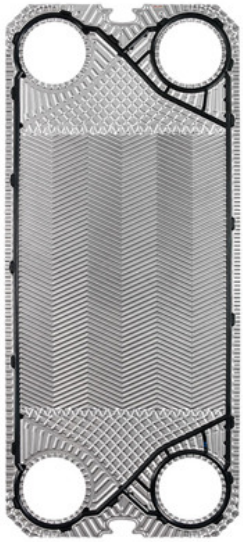
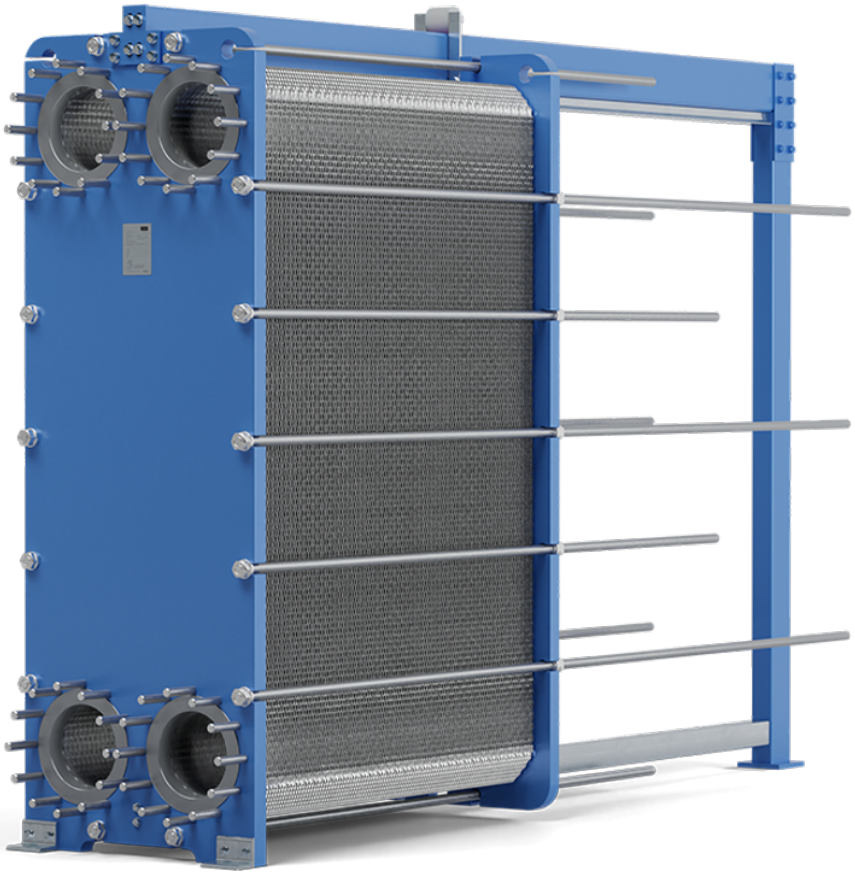


PLATE / GASKET DETAIL

Illustrative visuals.
Model selected by duty.



01 / UTILITY HEAT TRANSFER

Gasketed plate exchangers support suitable water and cooling circuits. Flow, temperature targets and allowable pressure drop define the selection.

02 / PRODUCT-CONTACT DUTIES

Beer and wort duties require a suitable sanitary configuration. Materials, gaskets and CIP conditions are verified separately for the application.

EXPLORE SONFLOW /

FERMENTATION / MATURATION / HYGIENE

Character, under control.

A considered approach to the cellar.



Conditions that matter

Yeast quality, hygiene and temperature control shape fermentation and maturation. At scale, foaming, process variability and product losses deserve attention alongside tank availability.

COOLING & CLEANING

Cooling duties should reflect the cellar load and operating schedule. Cleaning arrangements belong within the same review of water, energy and production requirements.

Brewery process context. Tank systems and yeast-handling equipment shown are not identified as Lecoqimex products.

CLARITY / STABILITY / PRESENTATION

The final expression.

Protect the beer's character through finishing and filling.



From empty containers to finished beer.



FILLING / A COORDINATED PROCESS

Final stabilisation may use sterile filtration or a specified pasteurisation route. Treatment, cleaning and filling must be considered together. Low- and no-alcohol products introduce additional processing requirements.

Clarification should suit the intended beer, including styles designed to retain haze. Gentle handling and limited oxygen exposure remain part of the process review.

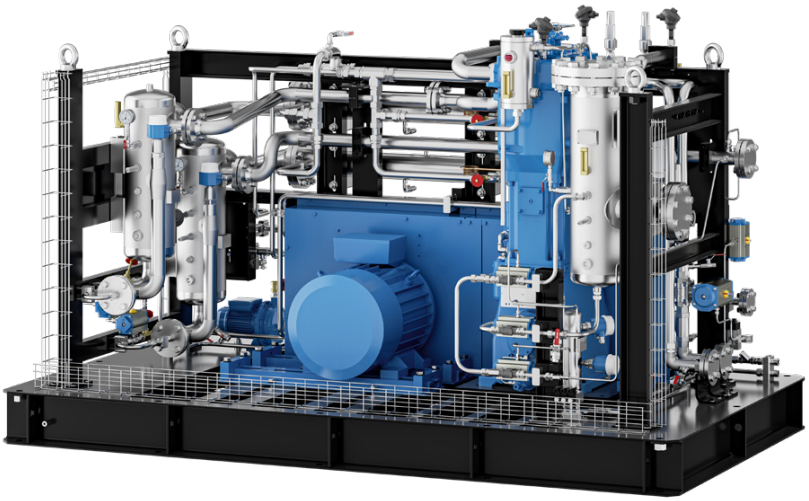
MEHRER / FOOD-LINE

The value of CO2.

Oil-free compression within a wider gas-recovery system.

CO2

OIL-FREE



FOOD-LINE 300 / TZW 60.1-37

Mehrer Food-Line provides oil-free gas compression for food and beverage applications, including CO_2. Gas flow, composition, pressure and operating conditions guide selection.

Within a brewery recovery project, compression is one stage. Collection, gas treatment, quality control and storage require their own system design.

EXPLORE MEHRER /

DANPUMPS / S-FP SANITARY

Respect the beer. Consider the flow.

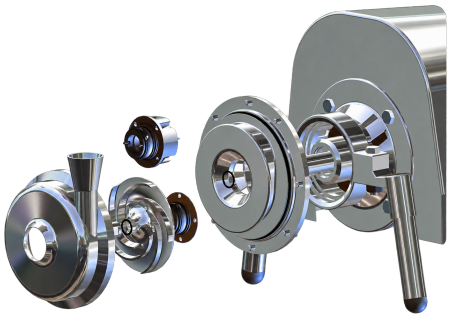
A sanitary centrifugal pump for the product path.

S-FP / SANITARY SERIES

Beer.
Wort.
CIP.



A CLOSER LOOK



Designed for hygiene

The S-FP catalogue explicitly lists beer, wort and yeast cream. Its internal geometry and O-rings are designed for cleaning in place, with a surface finish below Ra 0.8 micrometres.

Select flow, head, seal materials and suction conditions for the specific beer-transfer duty.

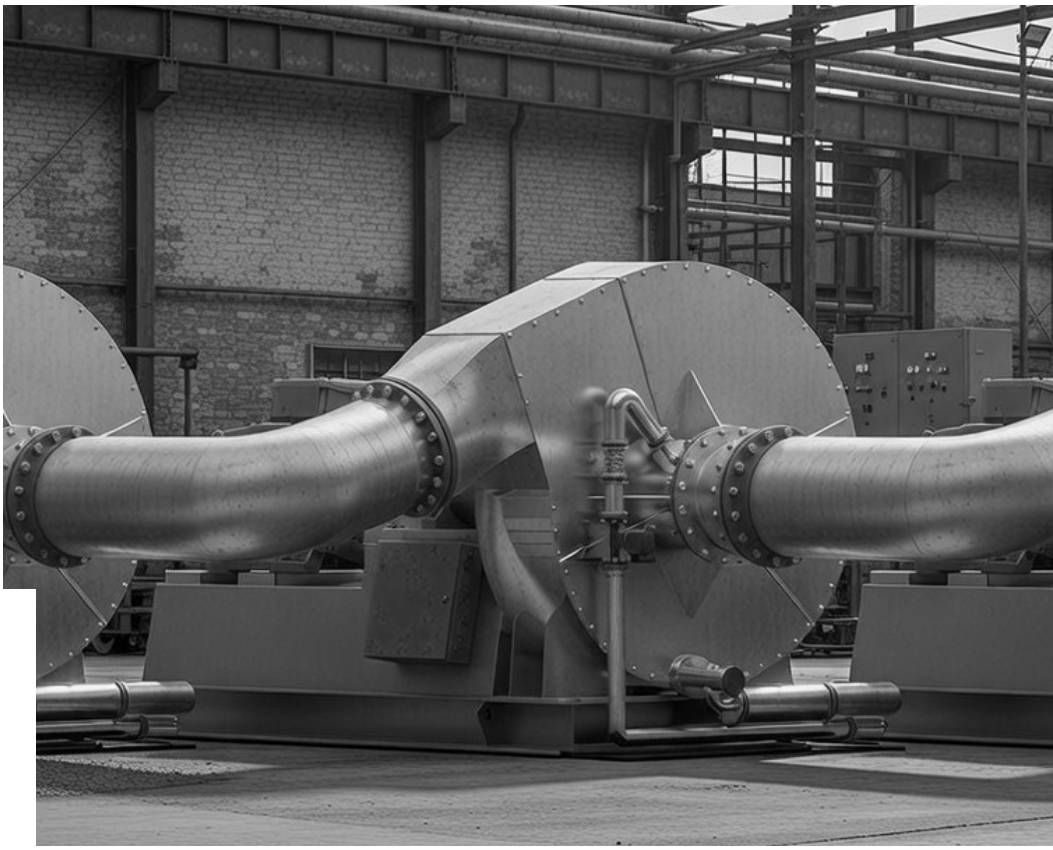
EXPLORE DANPUMPS /

SKYVEN / HEAT RECOVERY

Give heat a second life.

Assess recovered heat in the context of the steam system.

Recovered heat. Electricity. Process steam.



ARCTURUS

An additional source of industrial steam.

Skyven Arcturus upgrades recovered heat using electricity to generate steam. It operates in parallel with existing boilers, retaining boiler capacity for backup and peak demand.

A brewery assessment establishes the available heat source, steam demand and energy economics. Official Arcturus visual supplied on Skyven's website.

EXPLORE SKYVEN /

APPLICATION / SELECTION / INTEGRATION

Begin with the process.

Define the duty before choosing the equipment.



01 **Production**

Output, recipes and operating schedule.

02 **Thermal duty**

Fluids, flow rates and temperature targets.

03 **Gas & utility systems**

Composition, pressures and circuit needs.

04 **Integration**

Existing equipment, space and service access.

EXPLORE THE SELECTED TECHNOLOGIES

SonFlow / Heat exchange

DanPumps / Sanitary S-FP

Mehrer / Food-Line

Skyven / Heat recovery

LECOQIMEX

A conversation in engineering.

Discuss your brewery application with Lecoqimex.

BEGIN THE CONVERSATION

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Preserve character.
Refine performance.

Equipment configuration and performance are confirmed in project documentation. Client-supplied brewery photography is illustrative and does not identify a Lecoqimex installation. Process context informed by Alfa Laval's commercial brewing resources; selected product scope checked against manufacturer documentation.