THE BREWERY COLLECTION

The craft of brewing.

Preserve character. Refine performance.



CONSIDERED ENGINEERING FOR A FINER BREW

lecoqimex.com

ENGLISH EDITION / 2026

INGREDIENTS. JUDGEMENT. TIME.

Character begins with craft.

The recipe belongs to the brewer.
Precision supports its expression.



MALT / THE FOUNDATION

Brewing brings together ingredients, judgement and time. Its character belongs to the brewer. Its consistency depends on the conditions that support each batch.



HOPS / THE SIGNATURE

Lecoqimex connects process equipment with application engineering, helping breweries assess the systems behind their work: heat exchange, gas compression, utilities and operational insight.

Craft, supported by precision.

INGREDIENTS / BREWHOUSE / COLD BLOCK

From ingredients to the cellar.

A sequence shaped by recipe, fermentation and time.

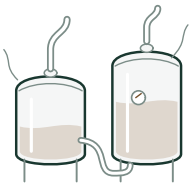
01



Ingredients

Malt, hops and water define the brew.

02



Wort preparation

Prepare the wort through the brewhouse.

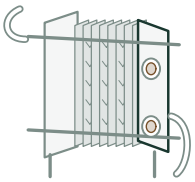
03



Whirlpool

Separate trub before cooling.

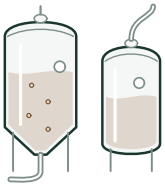
04



Wort cooling & aeration

Bring the wort to fermentation conditions.

05



Fermentation

Yeast develops the beer's alcohol and flavour.

06



Maturation

Allow the beer to reach its intended profile.



Yeast management
Propagation, storage & reuse



Dry hopping / optional
Aroma during the cellar cycle

Representative brewing sequence. Supporting yeast and dry-hopping operations vary with the beer style.

SEPARATION / FINISHING / PACKAGING

From cellar to bottle.

The final expression of the brewer's intended character.

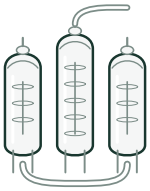
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Separation

Remove selected solids from the beer.

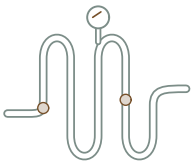
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Beer filtration

Kieselguhr or cross-flow filtration, where required.

09



Gas & extract adjustment

Adjust CO_2, N_2 and Plato to the recipe.

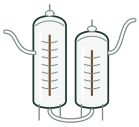
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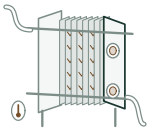
Bright beer storage

Hold finished beer before filling.

11



Sterile filtration



Pasteurisation

Final stabilisation

Alternative treatment routes, selected to suit the beer.

12



Bottling

Fill the beer for its final presentation.



Alcohol removal / optional route after filtration
For low-alcohol and alcohol-free beer styles

Process stages vary by brewery. Lecoqimex equipment supports selected heat-exchange, CO_2 and utility duties.

SONFLOW / DENMARK

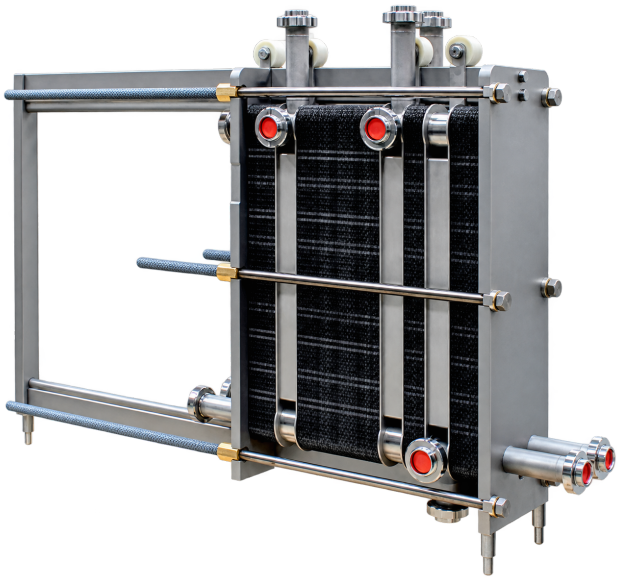
Cooling, with precision.

Two duties. One considered approach to heat exchange.

01 / WORT COOLING

Between brewhouse and fermentation

A sanitary plate heat exchanger is selected around wort flow, inlet temperature and the required pitching condition. Where the system permits, recovered heat can contribute to hot-water needs.



GASKETED PHE

Client-selected heat exchanger visual. The model and configuration are confirmed for each project. Product-contact duties require suitable materials, gaskets and cleaning arrangements.

02 / COOLING CIRCUITS

A foundation for the cellar cycle

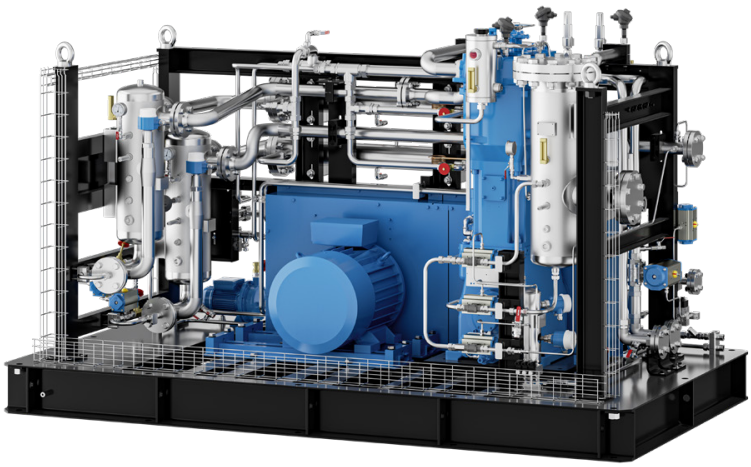
Gasketed exchangers connect the cooling source with suitable water or glycol circuits. Thermal duty, operating temperatures, flow and pressure loss guide selection.

EXPLORE SONFLOW /

MEHRER / GERMANY

A resource worth recovering.

Oil-free CO_2 compression within a complete recovery system.



FOOD-LINE 300 / TZW 60.1-37

Fermentation produces CO_2 that may be recovered and reused where the scale and system design support it.

Mehrer Food-Line provides oil-free compression for suitable duties. Gas treatment, quality control and storage form separate parts of the recovery system.

Selection follows gas composition, required flow, pressure and operating conditions.

EXPLORE MEHRER /

DANPUMPS / DENMARK

Flow, considered.

Pumping selected for the systems that support the brew.



S-IP / S-MP SERIES

A steady utility circuit

Inline industrial pumps support suitable low-viscosity utility liquids. Cooling-water and other service circuits are assessed against the fluid and the plant's operating conditions.

SELECTION FOLLOWS THE DUTY

Flow & head

Match the pump to the required operating point.

Materials & seals

Select for fluid compatibility and service conditions.

System integration

Coordinate with heat exchangers and the circuit layout.

Utility applications. Direct beer or wort contact requires separately verified hygienic suitability.

EXPLORE DANPUMPS /

SKYVEN ARCTURUS / UNITED STATES

Give heat a second life.

Recovered industrial heat, reconsidered for process steam.

A POSSIBLE INTEGRATION

I

Recovered heat

Suitable site sources

II

Arcturus

Steam-generating heat pump

III

Process steam

Existing steam network

With existing boilers

Arcturus can operate in parallel with the boiler plant.
Conceptual integration; source and duty are defined by the site.

A feasibility-led decision

Assess heat availability, steam demand and integration with the existing network. Energy costs and production schedules determine whether the opportunity fits the brewery.

EXPLORE SKYVEN /

META SMART FACTORY

See more. Act sooner.

Connect equipment information with daily operational decisions.

FROM THE PLANT TO THE DECISION

I

Observe

Equipment & utility signals

II

Connect

Industrial data & context

III

Act

Maintenance & energy review

Conceptual brewery integration. Sensors, interfaces and software modules are defined for each project.

The systems behind better decisions

Meta Smart Factory's modular platform supports functions including maintenance, production and energy management. The brewery application is developed around the machines, available connections and required information.

DEFINE THE MONITORING SCOPE

Machinery and measurements / Existing interfaces / Useful alerts / Operational baseline

EXPLORE META SMART FACTORY /

ENGINEERING BEGINS WITH UNDERSTANDING

Built around your brewery.

Each brewery has its own balance of recipes, equipment, production and ambition.



An appropriate solution starts with the right questions.

THE CONVERSATION BEGINS WITH

01	Production	Batch size, output and operating schedule.
02	Thermal duty	Fluids, flows and inlet / outlet temperatures.
03	Utilities	Cooling, hot water, CO2, steam and available heat.
04	Integration	Existing equipment, space and expansion plans.

LECOQIMEX PRODUCT CATALOGUE

SonFlow / Heat exchange
Skyven / Heat recovery
Mehrer / Food-Line
Meta / Smart Factory
DanPumps / Pumps
Lecoqimex / Catalogue

LECOQIMEX

Let us consider your brewery.

From an individual equipment duty to a wider utility review, we can help develop a technical approach around your plant.

BEGIN THE CONVERSATION

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PRESERVE CHARACTER.

REFINE PERFORMANCE.



Equipment models, capacities, materials, certifications and performance are confirmed in the project's technical documentation. Photography supplied by the client and original project product catalogues; brewery settings do not identify a Lecoqimex installation.

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