

Beer Brewing Equipment Specification Sheet

Bright beer tanks from 1 to 200 BBL for maturing carbonating and serving.

The bright beer tank, also called a serving tank or clear beer tank, takes beer after fermentation and matures, clarifies and carbonates it ready for packaging. It is available from 1 to 200 BBL in SUS304 or SUS316L, and it is the vessel that decouples fermentation from packaging so both can run on their own schedule.

1 products in this category. Every figure below is published on the product pages at trueglowimaging.com/categories/beer-brewing-equipment.html

Bright Beer Tank

HTK-BQJG-01 · SUS304 / SUS316L

A bright beer tank, also called a serving tank or clear beer tank, from 1 to 200 BBL in SUS304 or SUS316L. It matures, clarifies and carbonates beer after fermentation and sometimes acts as post-filtration storage. It sits at the final stage of the brewing process, holding beer ready to be packaged, and it is built to be straightforward to clean and service.

Specification

Product Model	HTK-BQJG-01
Product Volume	1-200 BBL, customised
Material	SUS304 / SUS316L
Also Known As	Serving tank, clear beer tank (CBT)
Functions	Mature, clarify and carbonate beer after fermentation
Process Stage	Final stage before packaging
Minimum Order	1 unit
Production Capacity	100 units per month

Key benefits

Three Jobs in One Vessel. Maturation, clarification and carbonation all happen in the bright tank. A brewery that skips it has to do all three somewhere less suitable.

1 to 200 BBL in One Design Family. The same design covers a brewpub and a regional brewery, so capacity can be added later in the same style of vessel.

Built for Cleaning and Service. Ease of cleaning and service is an explicit design objective. A bright tank is cleaned between every batch, so that is where the labour cost sits.

Material Choice at Order. SUS304 or SUS316L are both available, so the specification can follow your cleaning chemistry.

Where it is used

Maturing beer after primary fermentation • Carbonating beer before packaging • Clarifying beer as post-filtration storage • Serving tank for a taproom or brewpub • Holding finished beer ready for the canning line • Buffer capacity between fermentation and packaging

How To Enquire

Send the process rather than a model number: capacity or flow rate, the product being handled, the container format where relevant, and the utilities already on site. WhatsApp +86 150 5517 9418 or email sales@trueglowimaging.com.

Minimum order is one unit on the process, packaging, utility and crane ranges. Machined, fabricated and moulded parts are quoted from single pieces upward.