

Controlled humidity means better brewing

Dehumidification is an essential requirement for drink-based companies and facilities, where hygiene is a major concern for perishable commodities. Dehumidification brings down the levels of moisture in a given space to keep up the health of the products being processed or stored.

One of today's growing problems is the excess humidity issues in breweries. The brewing industry is complex and condition sensitive. Regulation and control of temperature and other air conditions in almost all areas within such facilities is crucial, starting from the mixing of ingredients to the storage of end products.

Therefore dehumidification in breweries in the UK is a must in terms of preventing bacterial growth and condensation in the brewing facilities. Desiccant dehumidification – sometimes known as adsorption dehumidification – enables breweries to maintain control over air conditions at every stage – production, labelling and storage.

This specialist technology is used to determine the dew point of the air so that condensation – and all its many resultant problems – simply cannot arise. When the relative humidity is brought below 65% at 20°C, condensation problems will be eliminated.

Humidity Solutions is a leading U.K. independent specialist in humidification and dehumidification systems for

a wide variety of applications. The team at Humidity Solutions will design, install, service and maintain bespoke systems to suit each unique requirement.

The desiccant dehumidification technology recommended by Humidity Solutions is from the Danish company, Cotes A/S, due to its reputation for compact and robust units offering high quality and reliability.

Zwiefalter Klosterbräu, a traditional German brewery with a centuries-old brewing tradition, was reporting practical problems due to condensation on the inner surfaces of the outer walls – mainly in spring and in summer, when the walls were still cold, but the ambient air in the building was already warm. Similar problems occurred with the pressure tanks where the condensate also drained from the tanks and accumulated on the floor.

These condensation problems made compliance with the high level of hygiene regulations difficult, and adversely affected the structure of the building. The brewery had undertaken numerous attempts to remedy the situation – all of them, however, unsuccessful.

Finally, Cotes was asked for help. The technicians installed an energy efficient Cotes C35E adsorption (desiccant) dehumidifier that allows the relative humidity of the air in the main part of the brewery to be kept below 60%, thus preventing any mould and fungal growth.



With the new dehumidifier the brewery could also maintain a dew point of 1–2 °C below the surface temperature of the tanks so that there was no longer condensation there. With that Zwiefalter Klosterbräu could finally tackle and resolve the root of the problems, instead of just relieving the symptoms.

Controlling humidity in breweries is essential for any brewer, as the consequences of excessive humidity are costly and far-reaching. By dehumidifying the air through desiccant technology, the brewer not only avoids condensate, corrosion and mould, but also ensures a good indoor climate, better hygiene conditions and a healthy working environment.

For further information:

www.humiditysolutions.co.uk

Simpsons Malt acquires grain merchant business

Simpsons Malt, the fifth-generation family malting and merchanting business headquartered in Berwick-upon-Tweed, has agreed to buy the grain merchanting business of W.N. Lindsay Ltd.

The acquisition will see Simpsons Malt operate four of W.N. Lindsay Ltd's stores in Scotland within a new subsidiary company which will retain the name of W.N. Lindsay Ltd. The four stores, which are situated at Gladsmuir in East Lothian, Stracathro in Angus, Keith in Morayshire and Sidlaw in Perthshire, will provide more than 200,000 tonnes of

extra in-house grain storage, further securing the malting barley supply chain and enhancing traceability for both the grower and end user.

The acquisition comes after the company announced that it had entered into an agreement to acquire 40 acres of land in Rothes, Speyside, where it intends to build a state-of-the-art maltings with malting barley storage facilities, increasing its number of sites in the UK from two to three.

Tim McCreath, Managing Director of Simpsons Malt, added: "W.N. Lindsay Ltd is an established, well-known family

business with an excellent reputation and we are delighted to have the opportunity to acquire its grain merchanting business. This combination provides a strategic opportunity to further secure our malting barley supply chain, as well as to increase our product and service offering to our growers, and as a pivotal buyer of malting barley and supplier of malt, we are ideally placed to play a leading role in improving supply chain management for the benefit of our growers, as well as our distilling and brewing customers."

For further information:

www.simpsonsmalt.co.uk