

# connected

the ProLeiT Group information service

3.18

**Dogfish Head Craft Brewery:**  
ProLeiT implements brewmaxx V9

**Eckes-Granini Deutschland GmbH:**  
ProLeiT automates tube pasteuriser

**ZIEMANN HOLVRIEKA:**  
Apprentices develop automation for  
state-of-the-art pilot brewery

## Dogfish Head Craft Brewery: ProLeiT implements brewmaxx V9

[www.dogfish.com](http://www.dogfish.com)

In 1995, Delaware's first brewpub opened in Rehoboth Beach, Delaware - and thus began the success story of the Dogfish Head Craft Brewery, the smallest commercial brewery in America at that time. Twenty-three years later, the brewery based out of Milton, Delaware, is ranked #12 of the top 50 craft brewing companies in the US and grew roughly 400% between 2003 and 2006. Consequently, the brewery's goal has always been to grow and improve accordingly.

In May 2017, ProLeiT was awarded a contract to implement brewmaxx V9 throughout the cellar facility of the Delaware-headquartered craft brewery. ProLeiT employees in the USA helped guarantee trouble-free and fast commissioning of the system. Mark Toma, controls engineer at Dogfish Head Craft Brewery, expresses his thanks for the excellent cooperation: "It has been pretty amazing, every single one of these guys has a tremendous amount of experience in the brewing industry from across the world. They

## Eckes-Granini Deutschland GmbH: ProLeiT automates tube pasteuriser

[www.eckes-granini.com](http://www.eckes-granini.com)

In terms of per head consumption of fruit juices and nectars, Germany undisputedly leads the world with approximately 34 litres a year. And Eckes-Granini definitely leads this market as the largest supplier of fruit juices and fruit drinks. The beverage manufacturer is committed to providing consumers with all of the benefits fruit has to offer by gently pressing the juice without destroying the pulp. To achieve this goal, the company called on the services of ProLeiT to help with a project at the Eckes-Granini facility in Bröl, Germany, in November 2017. In a nutshell, ProLeiT automated a tube pasteuriser used to heat up low viscosity juices, viscous concentrates and smoothie ingredients.

have really been partners throughout the process and have gone above and beyond expectations."

An array of processes was additionally optimised through the comprehensive brewmaxx functions as part of the automation project, including, for example, the order and message archive, the visualisation recorder and the recording of measured values. The Dogfish Head Craft Brewery is now able to design its beer production more effectively and efficiently while being well-prepared for future expansions.

Seth Limanek, Brewery Manager at Dogfish Head, is convinced that the business has taken another major step towards controlled and coordinated beer production thanks to brewmaxx automation. Cooperation with the Dogfish Head Craft Brewery is also a huge success for ProLeiT and the initial stage of this work was completed in April 2018. Fortunately, plans are already in place for continued collaboration and will include, for instance, brewhouse automation.

To guarantee the ideal preconditions for automation, GEA was commissioned to design and construct the plant. Automation was integrated in the already existing process control systems Plant Batch iT and Plant Liqui iT. As a result, decisive factors for each recipe, such as flow, pressure and heating temperature, are stored, thereby guaranteeing a smooth production flow. Furthermore, Eckes-Granini now has the option to develop and store new recipes and to revise existing ones in an effective and efficient manner. A heat recovery circuit was installed to ensure optimum energy efficiency. In addition, it is now possible to alter the heat holding route and thus also the heat holding time during a two-stage process via flexible couplings. Whilst taking all these demands into account, the project was completed successfully in April 2018.



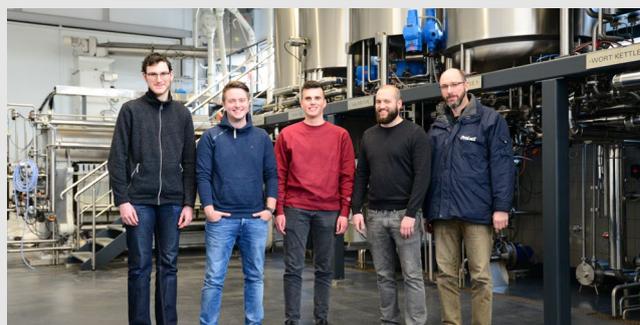
## ZIEMANN HOLVRIEKA: Apprentices develop automation for state-of-the-art pilot brewery

[www.ziemann-holvrieika.com](http://www.ziemann-holvrieika.com)

ProLeiT partners in the field of plant and mechanical engineering are leading international companies in their respective fields. ZIEMANN HOLVRIEKA has been working closely with ProLeiT since 1988. The established manufacturer of brewhouse equipment and tanks has been offering tailor-made solutions to the beverage industry for 165 years. Through an in-house pilot brewery, ZIEMANN now provides its customers with the opportunity to develop and test new types of beer – to this end, several process control systems are also installed to enable parallel testing.

In March 2016, ProLeiT was commissioned to automate this pilot brewery located in Ludwigsburg/Germany. The special feature of this particular project was the actual composition of the team: six third-year ProLeiT apprentices were chosen to engineer and commission the plant software – obviously under the watchful eye of a ProLeiT trainer and in close cooperation with the ZIEMANN engineers. “Successfully and reliably implementing individual automation projects is one of our core services,” says Stefan Stenzel, Head of the ProLeiT Academy. “And sharing the required knowledge and skills is one of the main focal points of our vocational training programmes.”

The project was completed on schedule in March 2018 and the ZIEMANN pilot brewery has been running fully automatically with



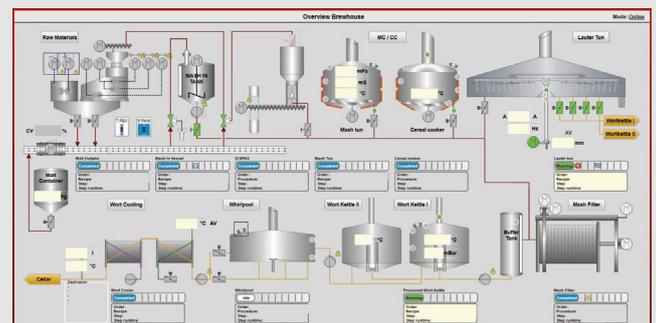
f.l.t.r.: C. Hell, J. Helmreich, F. Gottlieb, T. Benninghaus (ZIEMANN), S. Stenzel)

the ProLeiT process control system brewmaxx V9 ever since. “It was the first time that we had been allowed to design and implement an entire project from start to finish. We learned to understand and meet the requirements of our customer accordingly. In addition, we had to build significantly on our existing software skills for this project,” explains Florian Gottlieb, who is training to be an IT specialist at ProLeiT and who was responsible for CIP programming as part of the project.



In the ZIEMANN pilot brewery, specialists from around the world can try out new beer recipes with their raw materials on a scale of 10 hl, compare various systems (e.g. lauter tun vs. mash filter) and test process control systems in parallel.

The ProLeiT apprentices are not only proud of what they have achieved but also truly thankful for the opportunity to apply their skills and knowledge in a real-life project setting. Christoph Hell, also a third-year apprentice, who automated the ancillary trades, is very positive in his summary of the completed project: “Over the past weeks, we learned more than we would have done from any training – on both a professional and personal level. The colleagues from ZIEMANN were very helpful: they took a great deal of time to help us and to answer our questions and they also fully understood that, as apprentices, we still had to attend vocational training college during the project phase. Apprentices that are allowed to take on real responsibility for this type of project automatically take a great leap forwards.”



Process screen of the pilot brewhouse