





PRODUCT QUALITY	
 TASTE Heat process 'cooks' beer often damaging flavour.	
 SHELF-LIFE Process often decreases shelf-life.	
CAPEX	
 INITIAL PURCHASE High capital investment required.	
 BUFFER TANK Required.	
OPEX	
 WATER Uses more water for heating processes.	
 ENERGY Uses more energy for heating processes.	
 TIME System problems halt production process	
 EASE OF USE Multiple parts makes it more difficult to maintain.	
 BEER LOSSES Significantly higher losses due to mixing phase.	

PRODUCT QUALITY	
 TASTE Ambient process preserves taste. ✓	
 SHELF-LIFE Process removes microbial hazards and extends shelf-life. ✓	
CAPEX	
 INITIAL PURCHASE Lower capital investment required. ✓	
 BUFFER TANK Not required. ✓	
OPEX	
 WATER Reduced water usage. ✓	
 ENERGY Reduced energy usage. ✓	
 TIME Integrated system minimises downtime. ✓	
 EASE OF USE Easy to use and maintain due to automation. ✓	
 BEER LOSSES Low beer losses due to mixing phase. ✓	

In the competitive, dynamic brewing industry, your first choice should always be filtration.