

Sud Sixty Six®

Innovative Compact Brewhouse

Friedrich Banke – Senior Consultant Brewing
Craft Brewers Conference 2026 in Philadelphia
Public

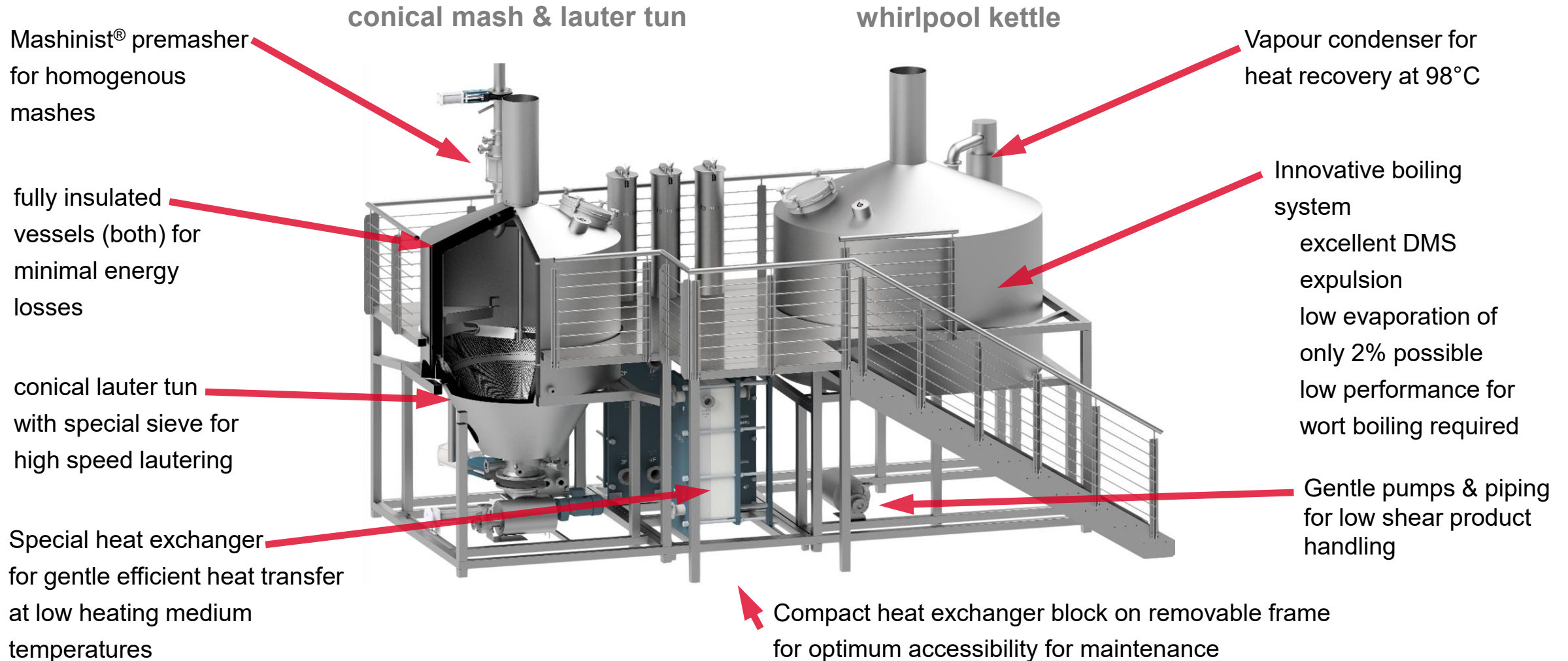
BUCHER
denwel

CRAFT
BREWERS
CONFERENCE
& BrewExpo America®

BUCHER
denwel

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Brewhouse design

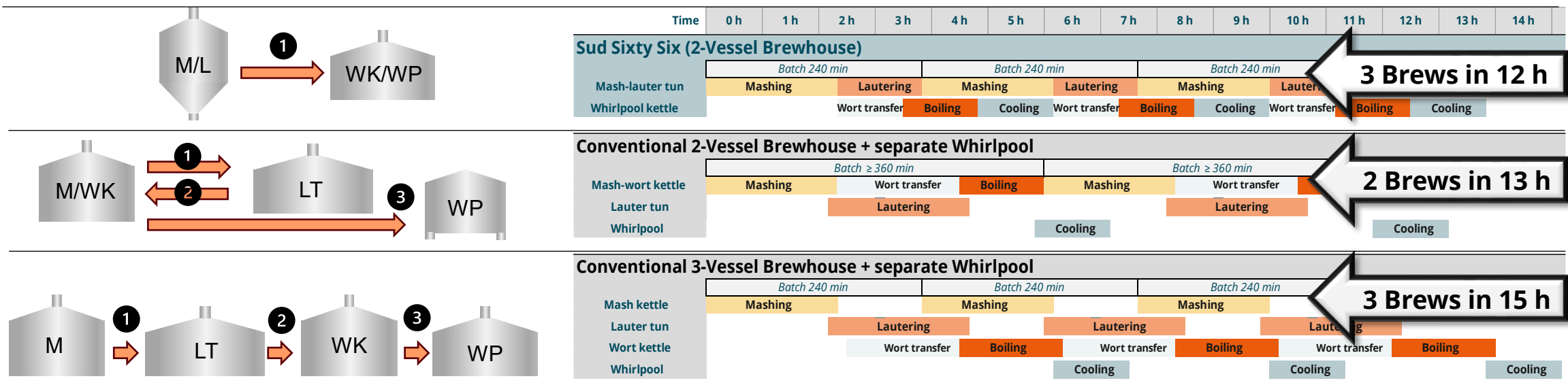


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Brewhouse occupation diagram

Maximum performance with minimal footprint

No mash transfer needed.
Only 1 lauter wort transfer:

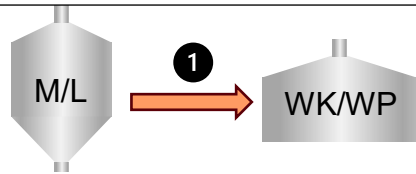


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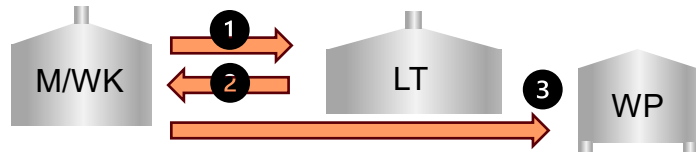
Brewhouse occupation

Maximum performance with straightforward engineering

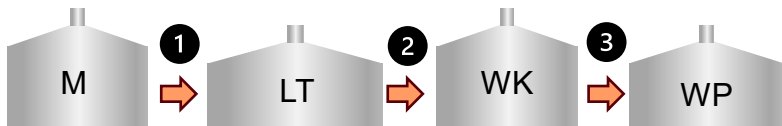
Reduced equipment/maintenance



1 Heat exchanger, 2 Pumps, valves etc., no racking machine



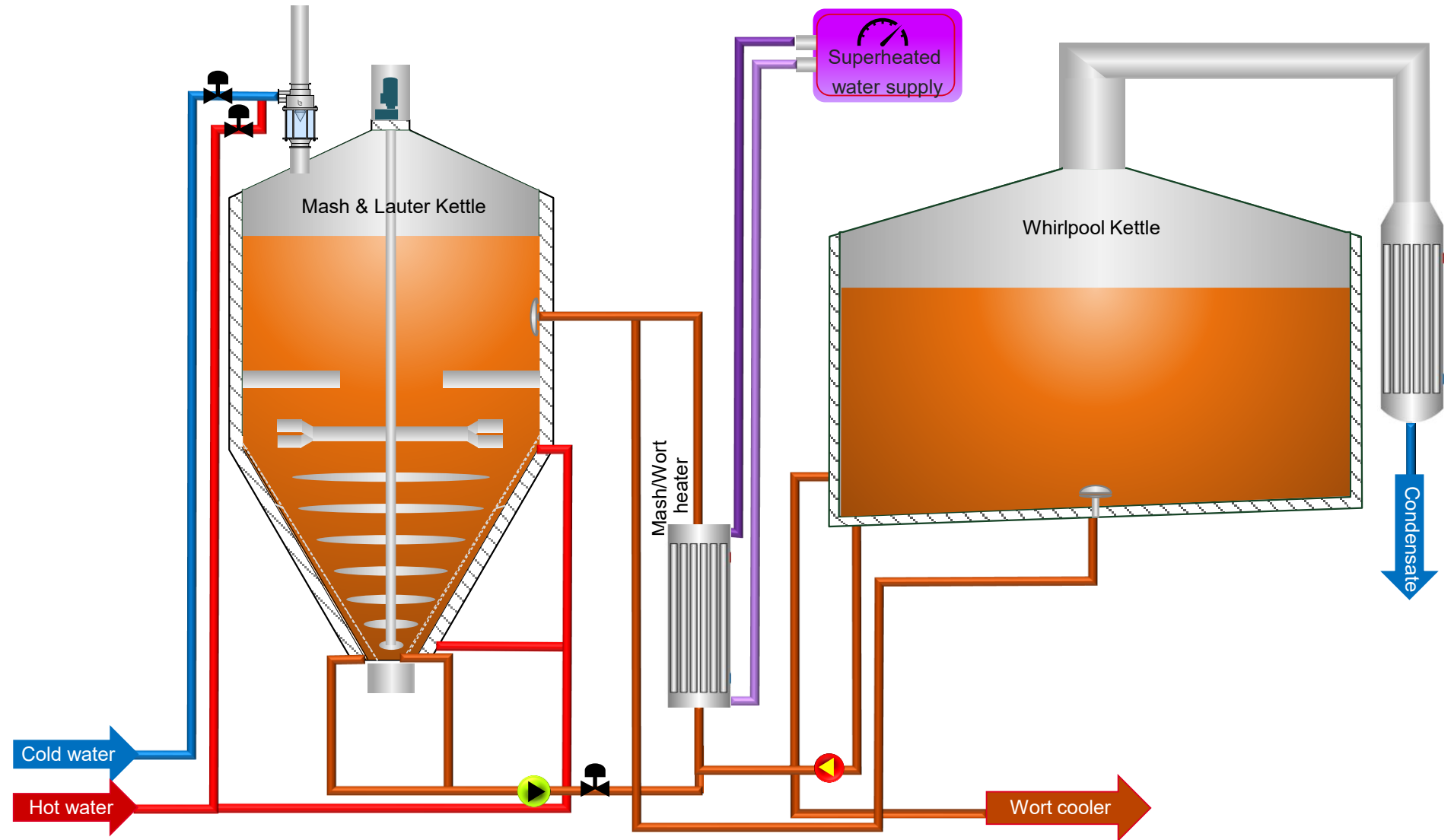
1 Heat exchanger, 1 Vessel heating, 3 Pumps, valves etc.



1 Heat exchanger, 1 Vessel heating, 4 Pumps, valves etc.

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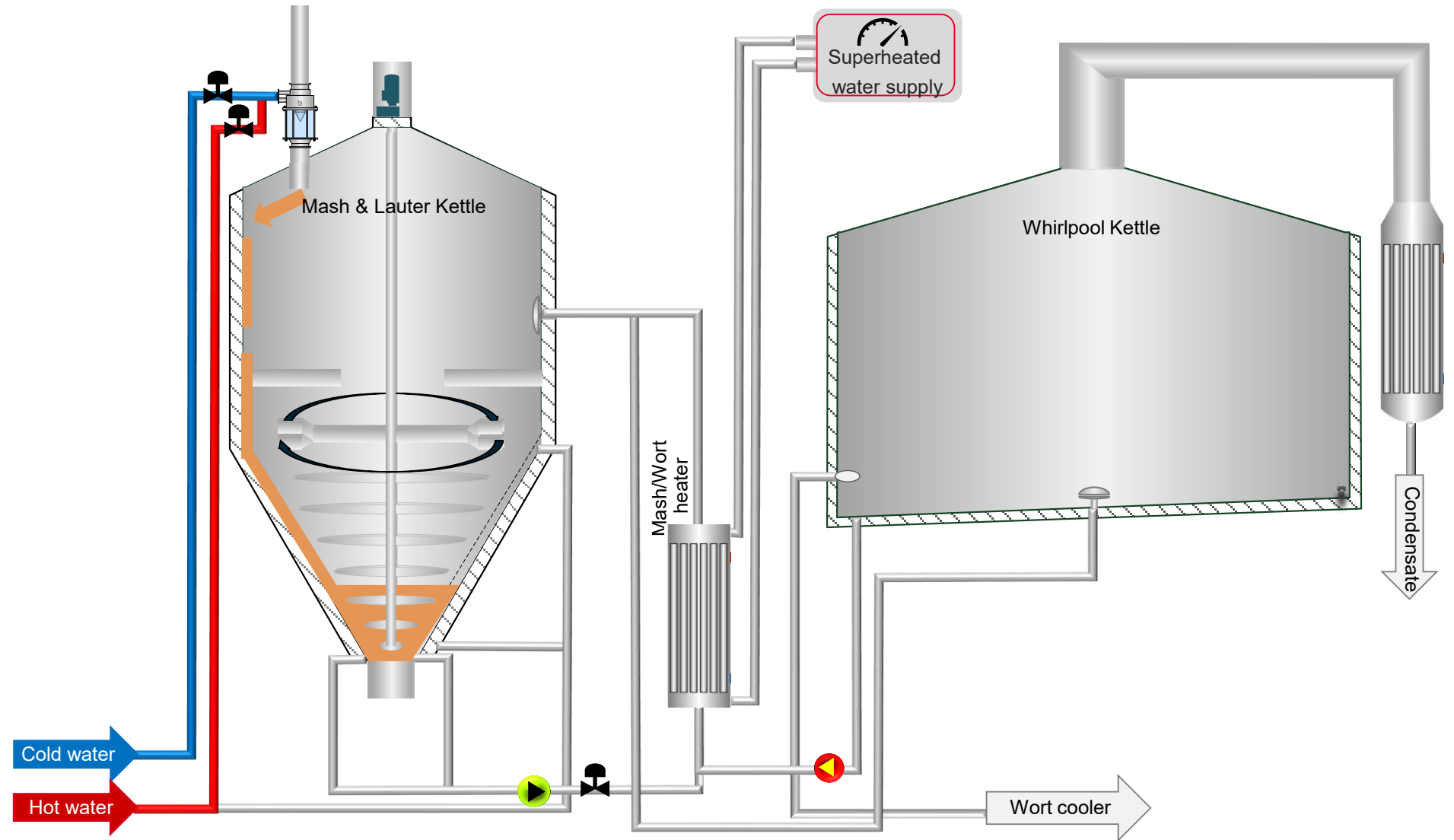
Flow diagramm



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Flow diagramm

1. Mashing in

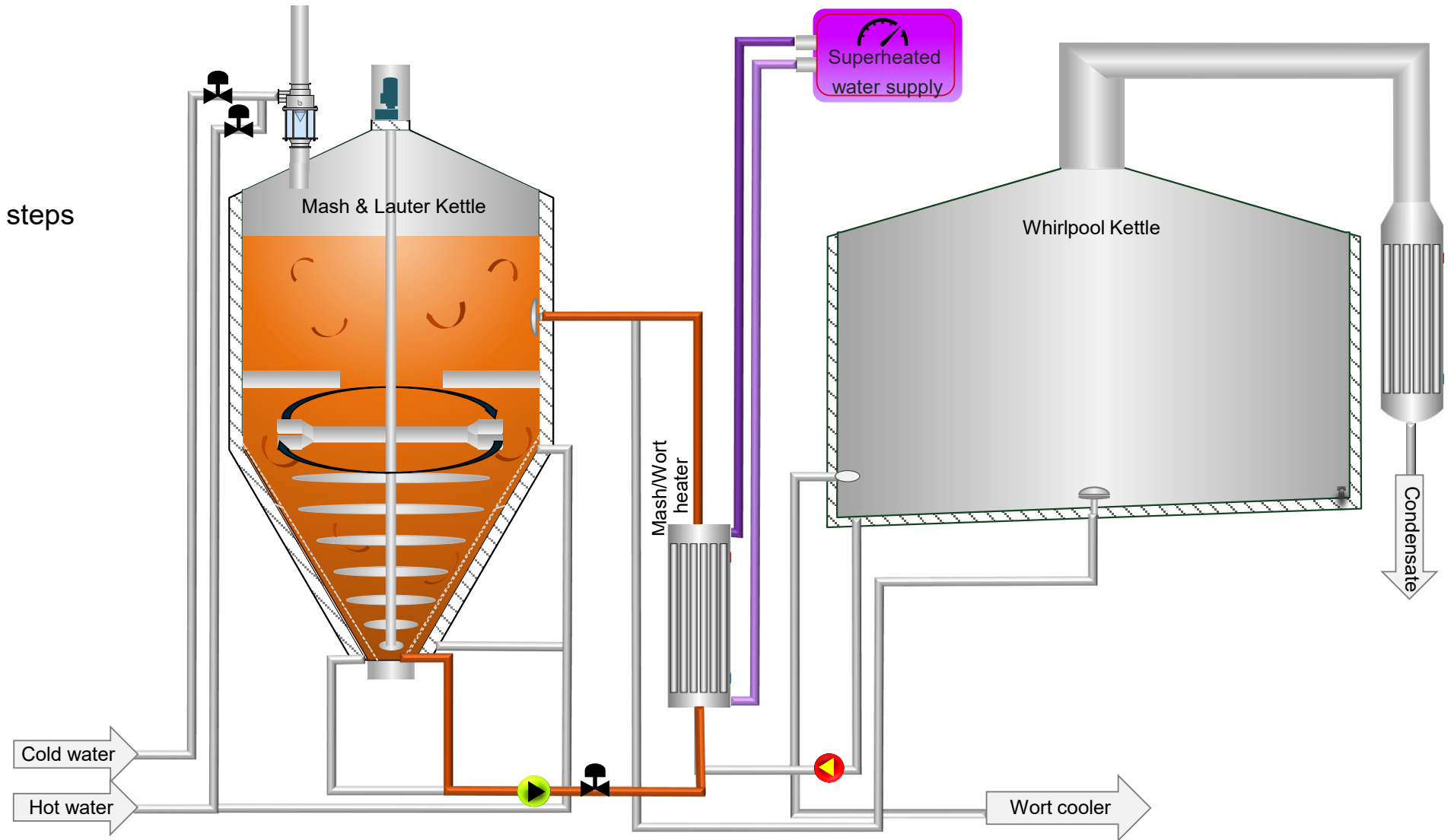


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Flow diagramm

1. Mashing in

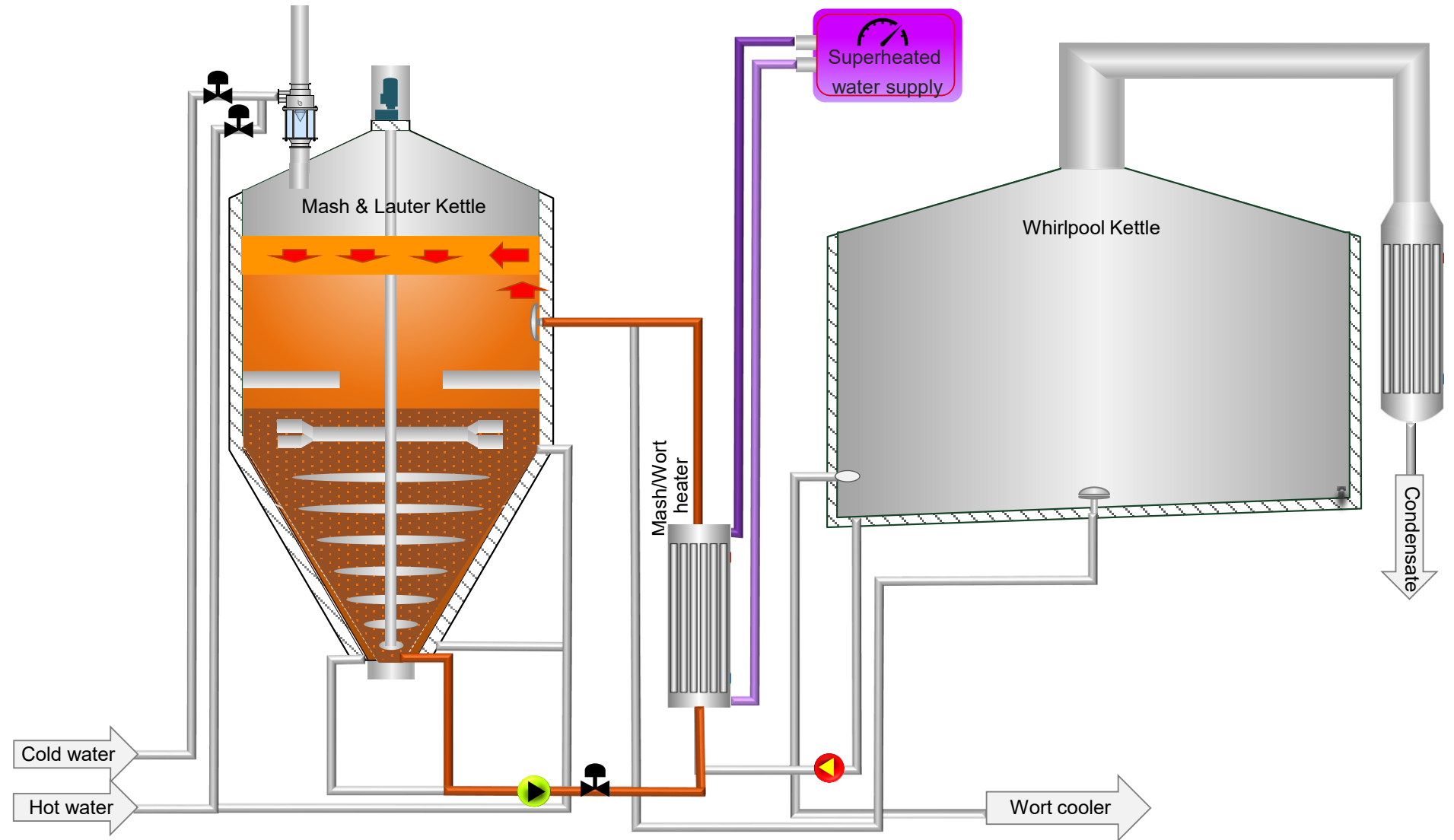
2. Infusion mashing heating steps



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Flow diagramm

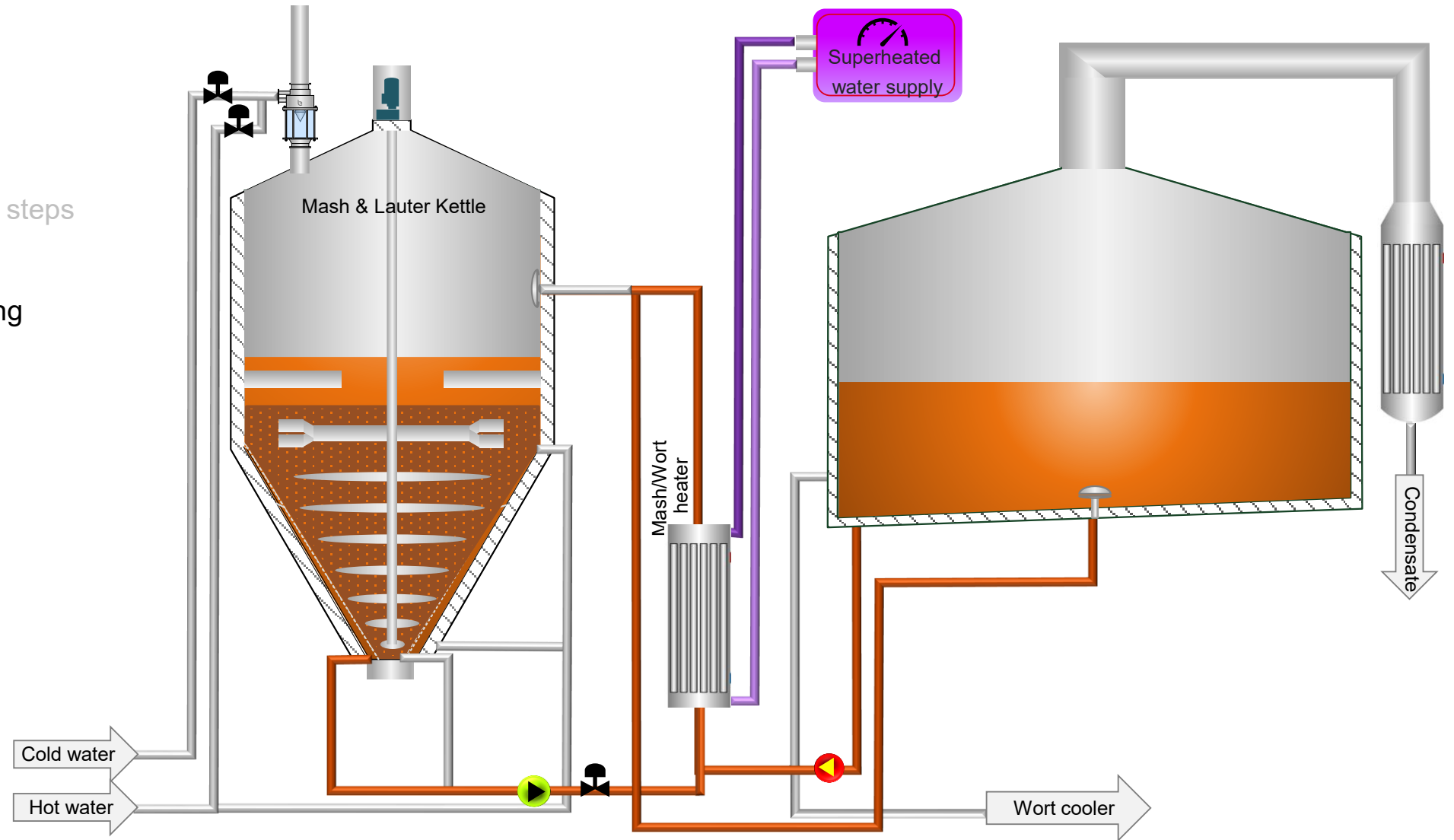
1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing



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Flow diagramm

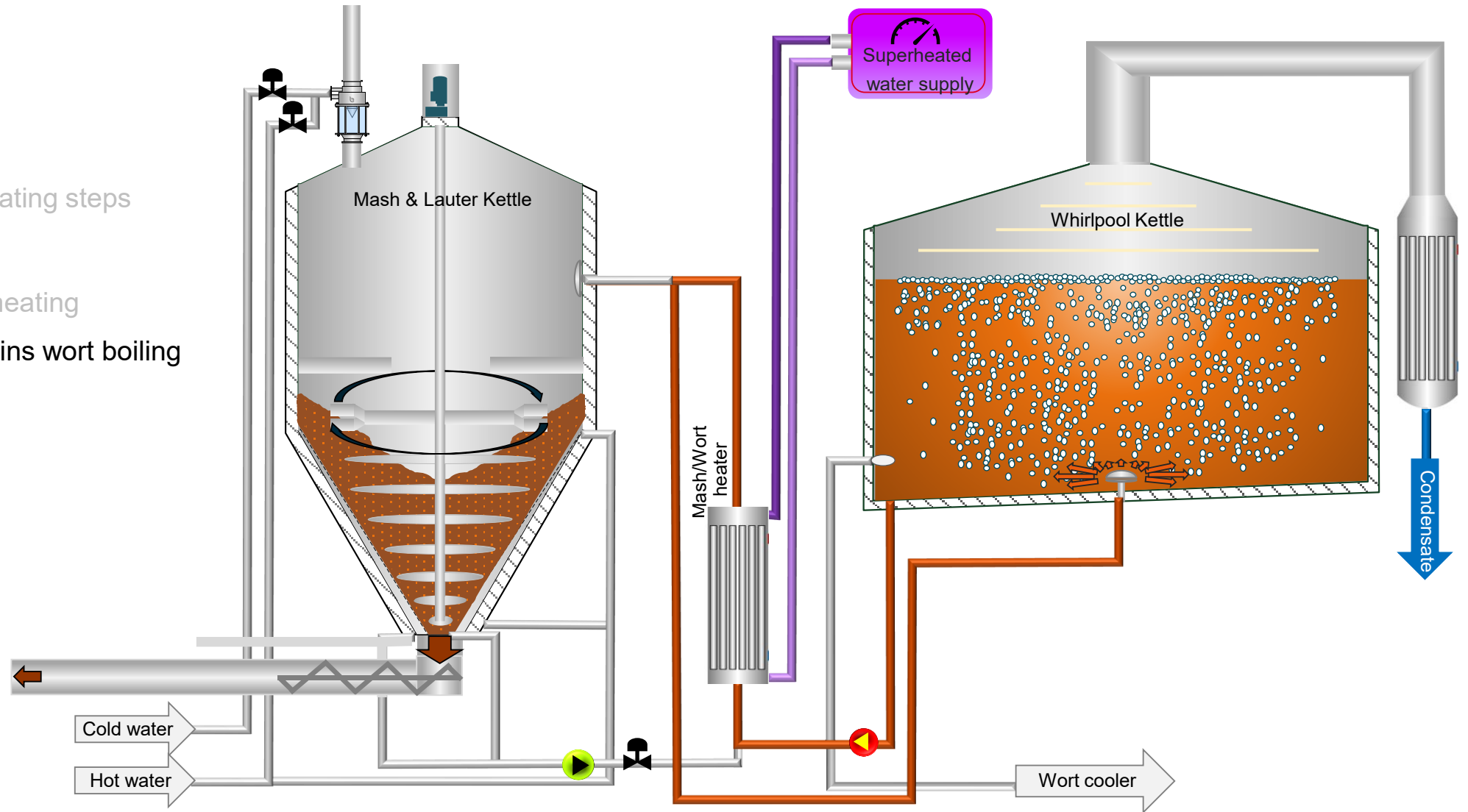
1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing
4. Lautering and wort heating



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Flow diagramm

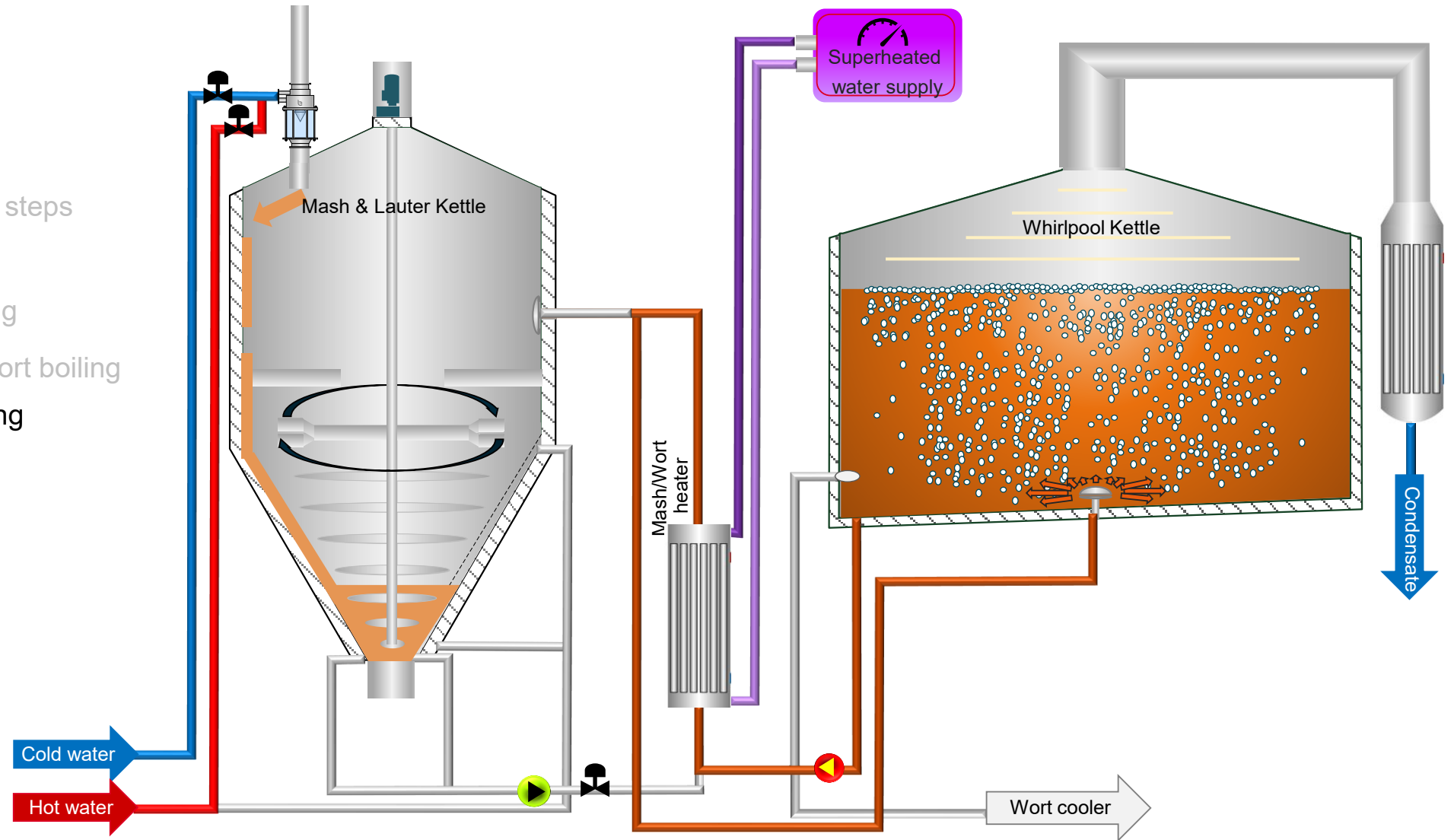
1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing
4. Lautering and wort heating
5. Discharge spent grains wort boiling



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Flow diagramm

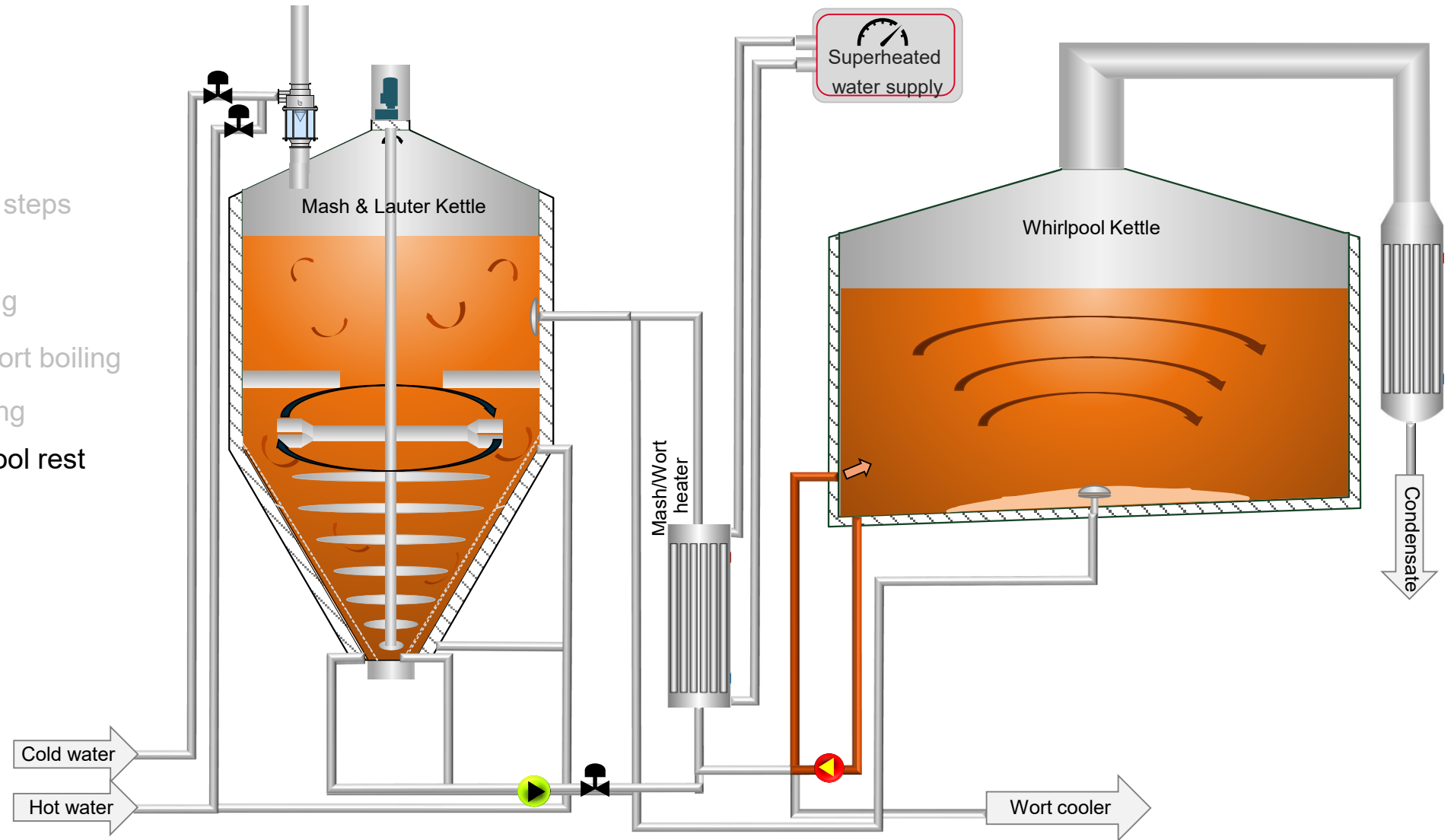
1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing
4. Lautering and wort heating
5. Discharge spent grains wort boiling
6. Mashing in and wort boiling



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Flow diagramm

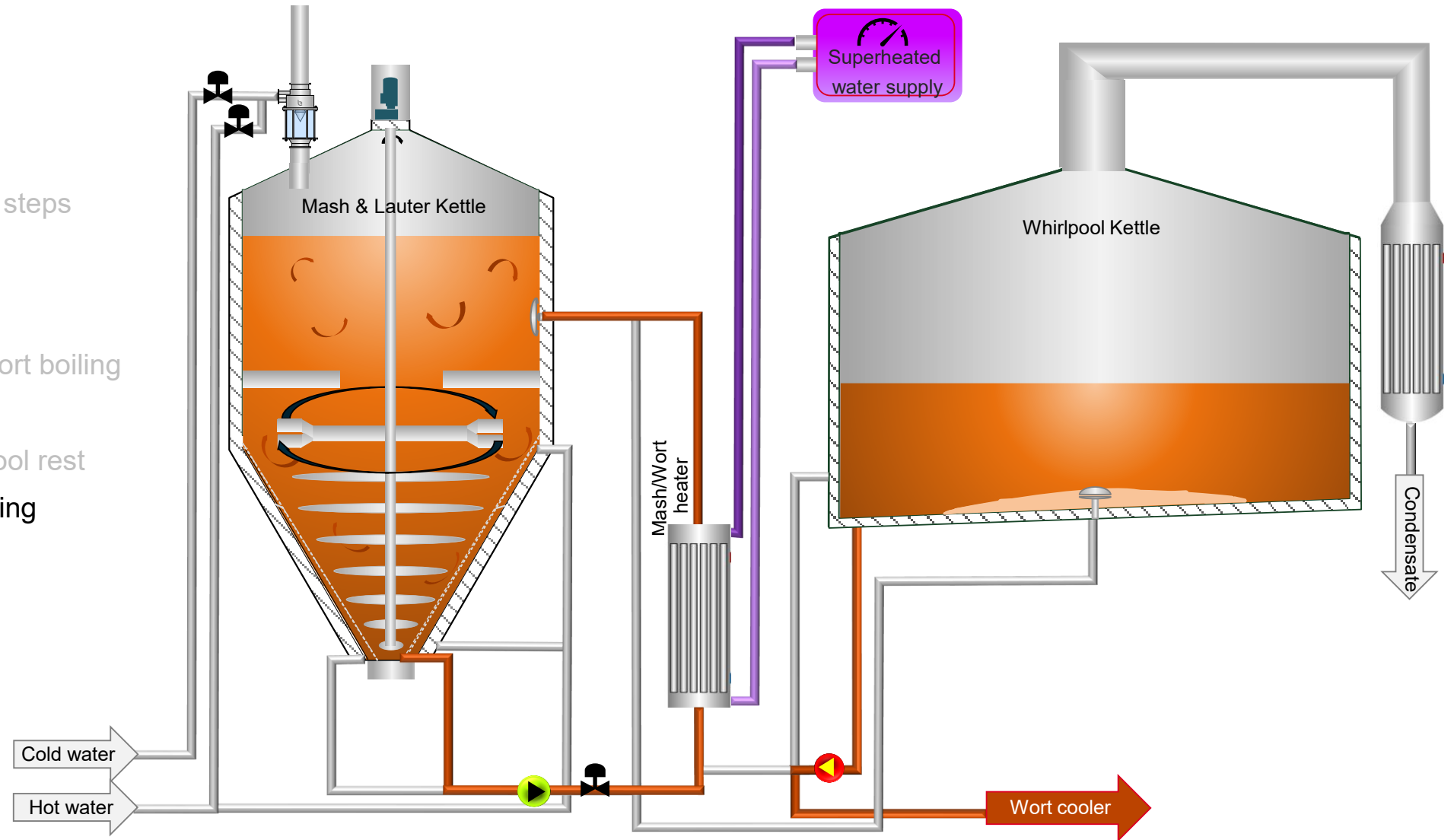
1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing
4. Lautering and wort heating
5. Discharge spent grains wort boiling
6. Mashing in and wort boiling
7. Mash temp. rest & whirlpool rest



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Flow diagramm

1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing
4. Lautering & wort heating
5. Discharge spent grains wort boiling
6. Mashing in & wort boiling
7. Mash temp. rest & whirlpool rest
8. Mash heating & wort cooling

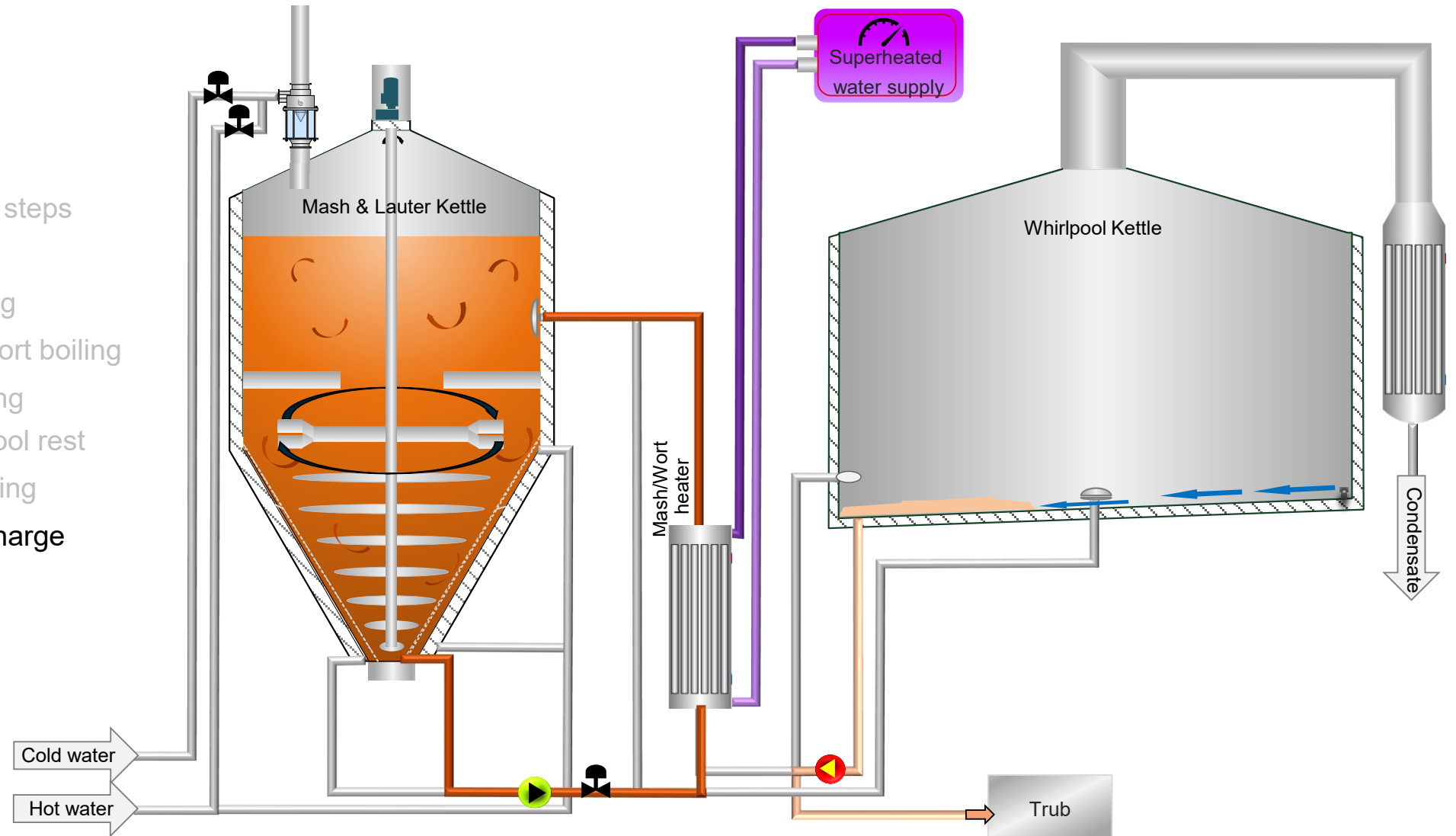


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Flow diagramm

1. Mashing in
2. Infusion mashing heating steps
3. Decoction mashing
4. Lautering and wort heating
5. Discharge spent grains wort boiling
6. Mashing in and wort boiling
7. Mash temp. rest & whirlpool rest
7. Mash heating & wort cooling
9. Mash heating & trub discharge

..Continue with step 4



Sud Sixty Six[®]

With Exergon[®] energy management system

Principle

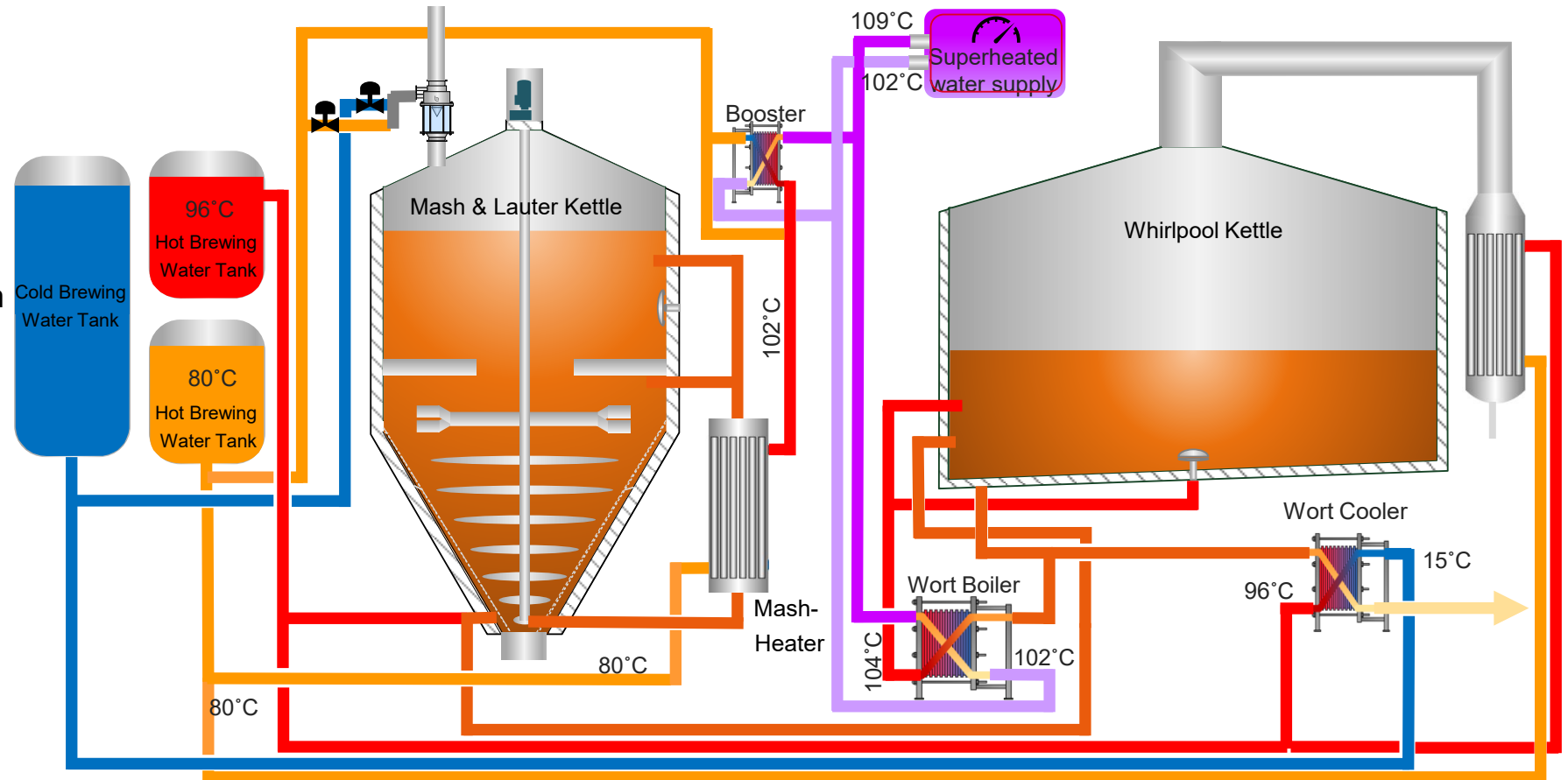
Energy from wort boiling and wort cooling is recovered at highest possible temperature.

High temperature hot liquor can be used for lauter wort heating.

Warm hot liquor is heated to high temperature by vapor condenser

Wort to cellar is cooled by cold water also to high temperature hot water

High temperature water is also used for mash heating



Sud Sixty Six[®]

Wort quality and brewhouse performance

60 minutes boiling period, 100% barley malt

	Unit	Start of boiling	End of boiling
Wort Quality Parameter			
Extract	[mas/vol.-%]		11.98
pH-Level	[-]		5.58
Colour EBC	[EBC]	4.5	6
TBI	[-]	24.5	35.1
Coag. Nitrogen	[mg/100 ml]	3.6	2.5
DMS free	[µg/l]	187	11
DMS-P	[µg/l]	159	52
Sum DMS	[µg/l]	346	63

MEBAK/DIN 8777: $\Delta < 15$
 > 1.5 mg/100ml
 for good foam stability
 < 100 µg/l, off-flavor
 threshold

MEBAK: Sum DMS < 100 µg/l

gentle wort treatment!

Excellent wort quality for best
 beer quality in terms of flavour,
 taste and foam stability

Spent Grain Analysis		
Water content	[%]	76.4
Extract washable	[%]	3.9
Extract degradable	[%]	1.0

MEBAK/DIN 8777: < 82 %

MEBAK/DIN 8777: < 4 %

MEBAK/DIN 8777: $< 6,5$ %

high lauter efficiency!

Brewhouse yield*	74 - 76 % depending on malt quality and recipe
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76 % = medium
 > 78 % very good

high brewhouse yield

$$* \frac{0.96 \text{ (Yield factor)} * \text{Castwort (hot)}[\text{hl}]}{\text{malt load}[\text{kg}]}$$

Sud Sixty Six®

Installations

25 hl System
Switzerland
2024

With Exergon Brew®



Sud Sixty Six®

Installations

50 hl System
Germany
2024

With

- Exergon Brew®
- Dualfilter
- Cellar
- Malt and grist handling
- Milling department
- Yeast management



Sud Sixty Six®

Installations

20 hl System
Germany
2025

With

- Malt and grist handling
- Milling department
- Cellar
- CIP-system
- Hot & cold water supply



Sud Sixty Six®

Installations

35 hl System
Germany
2026

With

- Hop Dosing
- Flavorit Cone (cone hopping)
- Exergon Brew®
- CIP-system
- Spent grain silo



Sud Sixty Six®

Installations

35 hl System

Germany

2026

With

- Hop Dosing
- Flavorit Cone
(cone hopping)
- Exergon Brew®
- CIP-system
- Spent grain silo

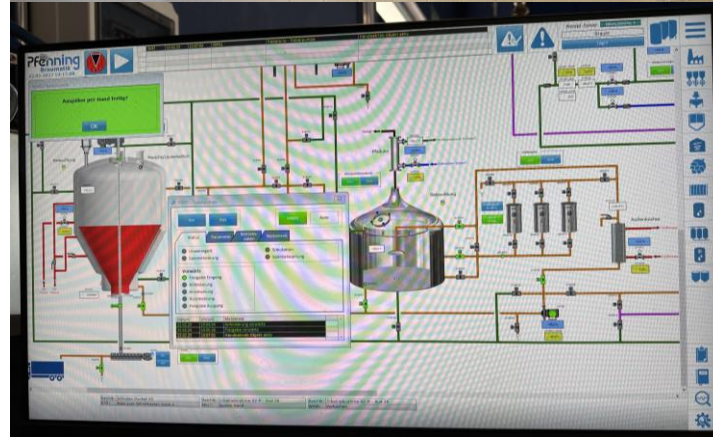


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Installations

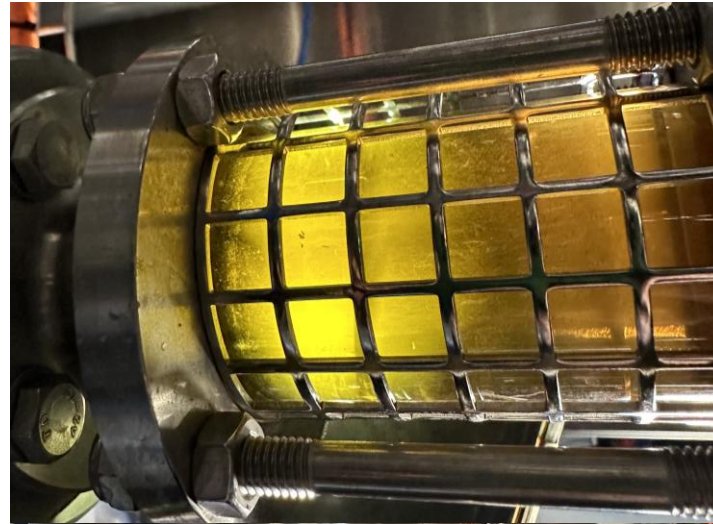


40 hl System
Germany
2022



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Installations



40 hl System
Germany
2022



Sud Sixty Six[®]

Installations

40 hl System
Germany
2022



Award winning beer



Conical mash lauter tun

Sud Sixty Six®

Summary

Key Facts & Benefits

- smallest possible footprint for a brewhouse – starting at 12 m²
- reduced lautering time with innovative patented technology possible
- real 2 vessel brewhouse with 6-7 brews per day
- 2 % total evaporation – low energy consumption
- good brewhouse yield
- fully automated
- simple mechanic concept for low maintenance cost
- high energy recovery with Exergon Brew® concept



Thank you!
Visit us on booth 1651