the best brew...

Legins with us

## BEER FILTRATION GUIDE

## Science and Service: The Strainrite Way

At Strainrite, we are dedicated to the best in Science and Service.

Strainrite offers vessels that are ISO9001:2008 certified and are hydrostatically tested in accordance with industry accepted standards. We also offer special quality assurance tests which include X-ray, Magnetic Particle, Liquid Penetrant, Ultra-sonic and Brinell hardness testing.

Our consultative selling approach focuses on custom solutions to filtration problems. We commit the time and resources to tailor our products to our clients' unique requirements. By working with us, our clients realize:

- Innovative solutions
- Operational cost savings
- Improved process efficiency
- Enhanced finished product quality
- Reduced waste costs



At Strainrite, we believe in Science and Service.

All Clarity<sup>™</sup> and Madd MAXX<sup>™</sup> cartridges are manufactured in our facility. Our Quality Management System is certified to be ISO 9001:2008 compliant. Our state-of-the-art equipment and highly skilled technicians are able to maintain the highest levels of product reliability and repeatability, from receipt of raw materials to shipment of finished filters.

A few controls that are in-place include:

- Raw material performance verification
- Bubble point and air diffusion testing
- Bacteria challenge verifications of performance
- Extractable verification and determination
- Ultra-pure water rinsing with resistivity verification of effectiveness
- Finished validated products are integrity tested by air diffusion

## Service Locations

Strainrite Corporate – Headquarters 65 First Flight Drive Auburn, ME 04210 Tel: (207) 376-1600 Fax: (207) 777-3177



Strainrite Mid-West -481 North Saginaw Street Pontiac, MI 48342 Tel: (248) 334-2173 Fax: (248) 334-2788

- Strainrite West 12410 Clark Avenue Santa Fe Springs, CA 90670 Tel: (562) 941-1203 Fax: (562) 941-1202



## THE **STRAINRITE** COMPANIES

Designing and Manufacturing Leading-edge Filtration Products Since 1978.





From home brews to nationwide brands, Strainrite filters offer you the best...

...for incoming water

Brewing fresh beer begins with pure, clean water, free of any particles or sediment.

Particles need to be removed from incoming sources of water. As such, the EVP (Enhanced Vertical Pleat) filter is ideal for any brew volume. No other filter element provides equal filtration performance, life, and loading capacity at a similar price.

Carbon blocks help remove chlorine, organic flavor and sediment from tap water. A trap filter will target any remaining carbon particles.

> With a 99% rated filter media for consistent and repeatable performance, Madd-MAXX filters, like the MAXX-Trap, are a perfect fit for trap filtration.

EVP

By retaining all contaminants inside the filter during change-outs, Madd-MAXX elements have higher dirt holding capabilities and offer hygienic superiority over typical outside-in fluid filtration filters.

Madd-MAXX elements are capable of handling up to 500gpm in a 60″ length, which is a perfect solution for high flow rate applications.

...for mashing

In mashing, milled grain is steeped in hot water, which activates malt enzymes and converts grain starches into fermentable sugars. The mash is then separated into clear liquid wort and residual grain in a mash filter or lautering tun. Later, when the wort is transferred to the brew kettle, a Strainrite NMO Monofilament Mesh Filter Bag catches waste grains.

FDA and EU compliant, NMO Monofilament Mesh Filter Bags are manufactured in a wide range of micron ratings using a single filament weave. Single filament woven media provides two distinct advantages over multifilament media, excellent fabric strength and perfectly uniformed openings.

Monofilament mesh is available in 1 through 800 microns as standard and larger for special orders. For applications where clients require no fiber migration at a high level of efficiency, monofilament material is a perfect fit.

...for hopping

Beer isn't beer without hops. Originally used as a preserving agent, hops are used for bittering, adding flavor or enhancing the aroma of beer. Hops can be added at different stages of the brewing process, and for different intervals.

Again, Strainrite NMO Monofilament Mesh Filter Bags catch boiling and finishing hops that are introduced during the brewing process. Also, Strainrite's nylon monofilament FCB (Flavor Concentrate Bag) reduce labor and material handling costs associated with dry hopping processes.

FCB

Flavor Concentrate Bags come in three different sizes. FCB1 holds up to 1 pound of dry pellets (454 gram). FCB5 holds up to 5 pounds of dry pellets (2.3 kilos). FCB25 holds up to 25 pounds of dry pellets (11.3 kilos).

Madd-MAXX Series

...for claritying

Cooling beer encourages yeast and other suspended sediment to flocculate and sink, allowing the beer to be transferred from the fermentor for bottling, and elminating chill haze in finished beer.

Strainrite recommends the EVP (Enhanced Vertical Pleat) or the Madd-MAXX series' MAXX-Flow MF, a polypropylene, large diameter filter for primary clarification on transfer prior to cold crashing.

For chill haze removal after cold crash, Strainrite offers the Clarity Cartridge line's Fiber Maxx pleated filter cartridges, which effectively remove proteins and tannins that cause haze. The Fiber-Maxx utilizes a high surface area and high void volume media, incorporating microglass fibers in a uniform matrix that optimizes element flow rate and service life. For microglass fibers in a large diameter cartridge, Strainrite recommends the Madd-MAXX series' MAXX-Flow GF and Madd-MAXX-GF.

Clarity

Cartridges

...for packaging

Strainrite's Fiber Maxx, MAXX-Flow GF and Madd-MAXX-GF also serve as an excellent final filter prior to kegging, bottling or canning, or as a pre-filter to final sterilizing filters.

Brewers may opt for a final sterilizing filter just before final packaging Strainrite recommends the Clarity line's Bev-Maxx and Bev-Rite cartidges. These polyethersulfone, pleated filter cartridges are specifically engineered to provide an absolute barrier against beverage spoiling micro-organisms.