



## COLD STORES ENSURE STEADY TEMPERATURE FOR FERMENTATION VESSELS AT UK BREWERY



### THE CHALLENGE

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A leading international brewery were looking for an answer to their requirement to keep their reactor vessels in a reliable temperature-controlled environment.

Maintaining a steady, constant temperature is crucial for breweries when it comes to storing beer ingredients, as they are sensitive to heat and temperature fluctuations. Preventing spoilage, preservation of flavour and aroma, quality and consistency control are key for the brewery.



## THE SOLUTION

The brewery approached ICS Cool Energy to consider a solution for this challenge. A reliable containerised solution that would enable them to keep their fermentation vessels at a specific temperature, in the middle of the plant, was proposed.

Additionally, the storage needed to be easily accessible for a forklift or a motorised pallet truck to enter. ICS Cool Energy responded with two customized, high-cube 40-foot refrigerated container units with heavy-duty ramp delivered as part of the Cold Store hire solutions.

The ICS Cool Energy Cold Store solutions deliver high cooling capacity in combination with precise temperature control from +30°C to -40°C, even in the most severe applications with high ambient temperatures, frequent door openings, long running hours etc. Cold Store units feature tried and tested refrigeration units originally designed for seagoing reefer applications. The units can be plugged in the 360-500 Volt 50 or 60 Hz power supply to ensure steady cold or frozen temperatures in the container.

"Consistency is key in the brewing process and keeping ingredients at a steady temperature is essential for maintaining quality control..... by storing ingredients in our Cold Storage containers, at a consistent temperature, the brewery can effectively prevent spoilage and maintain the quality of their brewing process and end products."

**Andy Delday Roberts, UK Sales Manager-Hire  
ICS Cool Energy**

## THE RESULT

By using containerised Cold Store units, the brewery avoided investments required to turn a large part of their plant into a cold room. This also contributed to significantly lower energy consumption and more flexibility for the storage of the vessels.

Following the initial 12-months hire contract and successful tests, the brewery decided to extend the hire of the Cold Store solutions to a 5-year period.

"Consistency is key in the brewing process and keeping ingredients at a steady temperature is essential for maintaining quality control. If the temperature fluctuates, it can impact the brewing process, resulting in inconsistent batches and ultimately affecting the taste and quality of the beer," said Andy Delday Roberts, UK Sales Manager-Hire at ICS Cool Energy.

"Certain ingredients and reactor vessels can be highly sensitive to temperature fluctuations and need to be stored for a prolonged period of time. If exposed to temperatures that are too high or too low, they can become damaged and lead to spoiled beer. By storing ingredients in our Cold Storage containers, at a consistent temperature, the brewery can effectively prevent spoilage and maintain the quality of their brewing process and end products."

