

YEAST BRINK

Premium stainless steel
100% UV resistant
100% recyclable - saves CO2
Resistant to external temperature changes
Unbeatably long product lifecycle
The low thermal conductivity of stainless steel helps keep the temperature of the yeast stable between beer fermentation batches
Easy to clean and maintain
Ideal for smaller breweries
4" tri-clamp neck + blind cap
The bottom tri-clamp can be supplied with a plastic or a stainless steel cap
Fully customizable – additional fittings available on request



THE KEG DESIGNED TO COLLECT BEER YEAST

THE SAFETY AND HYGIENIC SOLUTION TO IMPROVE YEAST FERMENTATION

THIELMANN Yeast Brink Kegs are manufactured using high-quality stainless steel and offer unbeatable durability and an environmentally-friendly long service life, satisfying your brewery's eco-credentials, whilst also looking after the planet.

They are fully aseptic and are easy to clean and maintain, simplifying the management of your keg fleet.

THIELMANN's industry-leading manufacturing processes produce Yeast Brink Kegs that serve as the perfect container for yeast between beer fermentation batches. The kegs provide a hygienic, convenient and safe containment solution for the storage and transportation of yeast until it is ready to be pitched into a new batch of beer.

Our Yeast Brink Kegs are available in the size 1/2 BBL only and are built to standard 6 bar (87 PSI) test pressure and 3 bar (43.5 PSI) working pressure.

VOLUME

1/2 Barrel / 15.5 Gallon / 59.43 litres

