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Fall 11-3-2015

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Recommended Citation

Konrad Müller-Auffermann, "Continuous beer production methods: A review of chances and risks" in "Integrated Continuous Biomanufacturing II", Chetan Goudar, Amgen Inc. Suzanne Farid, University College London Christopher Hwang, Genzyme-Sanofi Karol Lacki, Novo Nordisk Eds, ECI Symposium Series, (2015). http://dc.engconfintl.org/biomanufact_ii/80

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CONTINUOUS BEER PRODUCTION METHODS: A REVIEW OF CHANCES AND RISKS

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Key Words: Continuous Bioprocessing, Beer Fermentation, Breweries

Beer brewing is one of the oldest biotechnological processes applied by humans. The production methods are comparatively complex and time consuming, which is the reason why inventors and scientists have steadily attempted to improve its manufacturing.

During the industrial revolution more and more processes were done continuously in order to increase production efficiency. Breweries were trying to modify the classical batch modes into a continuous production process but were unsuccessful. Nearly all approaches failed due to changes of the beer quality.

The presentation shall give a brief overview of different continuous production concepts tested in the past 150 years. Furthermore risks and chances of this technology will be critically discussed. Also a simple, alternative concept for continuous main beer fermentation will be presented with which a high quality product could be produced continuously.