



DESTILA[®]

1947



About us

DESTILA is a family company with exclusively Czech capital. We focus on individual and small series production of minibreweries and advanced filtration devices for beer and wine. The company was established in 1947 for production of distilling devices for production of Slivovice, thus getting the name DESTILA. We have been in beer industry for more than 50 years, our competitive edge particularly being the complexity of services, which includes designing a tailor-made brewery, complete production and putting into operation by an experienced brewer. More than half of our production is exported.

Certification



Produced in the Czech Republic, delivered worldwide.

History

1875

Company establishment and WWII

Indra, a coppersmith and metalworking company, which was registered by its founder in 1875, is considered the predecessor of DESTILA.

1947

Communism times and workers' cooperative DESTILA

Employees were worried about the fate of the nationalized company. Thanks to their initiative a workers' cooperative DESTILA was established in 1946, which was registered on 24 March 1947.

1948

Cooperative expansion

After 1948, based on an administrative intervention, other small companies with a similar production program were integrated in DESTILA. This led to changes in the structure and size of the cooperative.

1951

Since 1951 the cooperative has been registered in commercial register. At that time every cooperative employee became its member – DESTILA suddenly had 158 members.

1957

New products

In 1957 the cooperative began manufacturing central heating.

In 1959 manufacturing of precoated filters with a vertical frame started.

In 1961 a cooperative Pekastroj merged with DESTILA and the cooperative's manufacturing program was extended with manufacturing of bakery machines.

In 1964 the cooperative already had 600 members. In the same year manufacturing of convector radiators began.

In 1969 first kieselguhr filters with horizontal circular filtration sieves were produced. In the same year DESTILA produced the first semiautomated gas boiler and its automated version has been on the market since 1971.

In 1972 manufacturing of first kieselguhr filters began.

In 1975 manufacturing of DPL gas boilers began.

1957

1990s

In 1993 first brewhouses for mini breweries were produced.

In 1995 we started to manufacture wall-hung gas boilers DPL.

In 1998 we delivered the first complete restaurant mini brewery to Russia.

In the same year we innovated fruit growers' distilleries.

Since 2004 we have been holders of quality certificate according to ČSN EN ISO 9001.

2021

In 2021 DESTILA abandoned distillery production. The company currently focuses on top-class production of mini breweries and filtration devices for beer and wine.



More from the company's history



DESTILA, s.r.o. manufactures, delivers and puts into operation micro breweries, mini breweries and small industrial breweries.

We produce breweries with a capacity from 100 to 120 000 hl of beer per year. We can train their operators, provide servicing and regular supplies of quality ingredients for beer production.

We have produced mini breweries already for a quarter of a century and there are more than a hundred of our breweries worldwide. See our references and find out more.

In breweries from **DESTILA** you can brew Czech as well as foreign beers using decoction (particularly suitable for Czech bottom fermented Pilsner-type beer) or infusion (suitable for top fermented beers, e.g. Wheat beer, Ale, Stout, etc.).

More references



Our services:

- › we provide consultancy necessary before producing an offer;
- › our technicians design the best layout for production technology;
- › we actively collaborate with the construction designer and provide all technical and technological parameters related to the establishment of the brewery and beer production technology;
- › we provide reliable logistics for the machinery delivery, installation and putting into operation;
- › in the Czech Republic we perform entry inspection of pressure vessels and electricity inspection;
- › we train brewery operators;
- › we guarantee fast and reliable servicing and sufficient spare parts.

Why Destila?

- › effective solution to reach low operating costs;
- › reduced requirements for demanding manual work based on client's needs;
- › we offer high degree of automation with potential software servicing via remote access;
- › reliable cleaning, sanitation and disinfecting of parts of devices that come into contact with the product;
- › design of devices is stressed (ground and polished finish, etc.) for mini breweries that are installed in restaurant interiors;
- › tailor-made design of a brewery for available space;
- › brewery design taking into account potential expansion in the future.

Brewery scheme





Contents

Mini breweries
500–10 000 hl

6

Small breweries
10 000–120 000 hl

7

Microbreweries
100–400 hl

8

Browse through components and accessories for DESTILA breweries and do not hesitate to contact us – we provide free consultancy on which extension would be the most suitable for you.

More information
on components
and accessories
for breweries



Brewhouses

9

Tanks
and vessels

10

Propagation
station
and yeast
cultures

11

Sanitation stations,
keg washer,
non-stationary
pump

12

Accessories for
breweries

13

Filtration
devices

15

Cross-flow
filters
DESTILA,
DCF type

16



Mini breweries with annual capacity of 500–10 000 hl

A mini brewery produces 500–2 500 l of beer in a single brew. Mini breweries are primarily designed for brewing beer in restaurants. Therefore, we put emphasis on the brewhouse design. The annual production of a mini brewery is based on the brewhouse volume and the number of fermentation vessels and lager or CC tanks. When you tell us how many types and styles of beer you would like to produce and in which volumes, we design a mini brewery whose production could later be increased in case of a higher demand for your beer.

Mini brewery comprises:

- › two to three-vessel brewhouse with steam heating;
- › fermentation vessels and lager tanks for conventional production, or cylindrical conical tanks (CCT) in volumes based on brewhouses outputs;
- › all necessary accessories and equipment set for a specific brewery.

More information
on mini breweries





Small industrial breweries

with annual capacity of 10 000–120 000 hl

A small industrial brewery produces 20–60 hl of beer in a single brew. You can provide a reliable supply of quality kegged or bottled beer for a chain of restaurants, shops, a small town or a region. The concept of a small industrial brewery follows up on a restaurant mini brewery although there are some differences from the production up to deliveries.

Industrial brewery comprises:

- › two to three-vessel brewhouse with steam heating;
- › CC tanks, potentially fermentation and lager tanks for traditional production based on brewhouses outputs;
- › all necessary accessories and equipment set for a specific industrial brewery.

More information
on small
industrial
breweries



Microbreweries

with annual capacity of 100–400 hl

Microbreweries are primarily designed for technological centers of high schools and universities that focus on brewery technology education. They can be used for brewing beer by decoction as well as by infusion! They are designed for use in education or training programs.

Advantages of microbreweries DESTILA:

- › potential different variants of beer brewing techniques;
- › production process corresponds with production conditions in a real brewery;
- › option to have semiautomated or manual control of the production process of a brew and fermentation of beer.

More information
on microbreweries



1861 PIVOVAR 2017
KAMENICE
NAD LIPOU

Urpiner

Brasserie
DU
SLALOM

NACHMELNÁ
OPICE

EFI PIVOVAR

SLAVKOVSKÝ
PIVOVAR

TORNION
EST. 1873
PANIMO



Brewhouses for breweries



More information on brewhouses

A brewhouse is a device producing beer wort. With DESTILA brewhouses you can brew wort by infusion or decoction method with one, two or three mashes.

A brewhouse comprises individual vessels, a platform, one or more product pumps, wort cooling, piping and fittings, technological sink, and a brewhouse control system.

All parts of a brewhouse that come into contact with the product, outer surface of brewhouse vessels and the platform are manufactured from stainless materials 1.4301 (X5CrNi18-10) or 1.4541 (X6CrNi18-11). All seals for fittings, pumps, sight glasses, etc. coming into contact with food are made from sanitized rubber (NBR, EPDM, silicone).

Internal surfaces of vessel are made with roughness of max. Ra 0.8.

Brewhouse vessels are standardly equipped with stainless steel manholes, vapors are extracted by a chimney system or a vapor condenser.

Gearboxes for mixers and rake machinery are located under the stainless steel cover.

Heat insulation of brewhouse vessels is provided by a PUR layer, heating duplicators of brewhouse heating vessels are insulated by mineral wool.

Washing and sanitation of brewhouse vessels is made by shower heads.



Tanks and vessels

Cylindrical conical tanks (CCT)

More information on CCT



Cylindrical conical tanks (CCT) serve for fermenting and maturing of beer.

Advantages:

- › lower demands for space, since the same tank can be used for fermenting and maturing of beer;
- › beer is not pumped during production, which reduces risks of infection, undesirable contact with air and loss of CO₂;
- › lower energy demands – each individual CCT has its own temperature control;
- › based on controlled cooling process, fermentation and maturation of beer takes place in an optimum temperature mode, which has a positive effect on its quality and may lead to shorter production time;
- › sanitation with the use of a shower or a rotating head.



Open fermentation vessels

Conventional technology of beer production uses open vessels in which primary fermentation takes place. If necessary, the vessel can be equipped with a cooling duplicator. We produce square or circular vessels with volume of up to 60 hl.

Brewhouse for 5–10 hl of cold wort



A two-vessel stainless steel brewhouse for production of 5 or 10 hl of cold wort suitable to restaurants. Brewhouse vessels are equipped with a top polished torispherical ends and brushed covers. Brewhouse comprises a mash wort pan with a whirling tub and a lauter tun. Brewhouse can be controlled either manually or with the use of a graphic panel with manual controls.

Brewhouse for 10–25 hl of cold wort



A three-vessel stainless steel brewhouse for production of 10–25 hl of cold wort. Brewhouse vessels are equipped with a top polished torispherical ends and brushed covers. Brewhouse comprises a mash wort pan and a lauter tun with an integrated whirling tub. This can save room for the brewhouse. Brewhouse can be controlled with the use of a graphic panel with manual controls or with a control panel with a touchscreen in several possible automation levels based on the brewhouse equipment.

Brewhouse for 20–60 hl of cold wort



A three to six-vessel stainless steel brewhouse for production of 20–60 hl of cold wort. Brewhouse vessels are equipped with a top polished conical ends and brushed covers. Brewhouse comprises vessels based on customer's needs. Brewhouse is controlled by a control panel with a touchscreen in several possible automation levels based on the brewhouse equipment. In the highest standard of brewhouse the controls can be fully automated.

Lager tanks

Lager tanks are used for ageing and maturing of beer. They can be either insulated with a cooling zone, or non-insulated, cooled by open space. The structure is either vertical or horizontal – based on the lager cellar layout.

Technological equipment for fermenting and maturing of beer can be combined in different variants.



Pressurized tanks

They are designed for higher operating pressure than CCTs or lager tanks.

They are of good use always when it is necessary to handle the produced beer at higher pressure – mainly during filtration, pasteurization, and filling beer to kegs and bottles.

They are supplied with or without a cooling duplicator.





Propagation station and yeast culture

Propagation station

Propagation station DESTILA is designed for medium and large industrial breweries which need to have their own pure yeast culture in stable quality for beer production.

A propagation station is a device in which a brewer's yeast culture propagates in sterile conditions. They will help to keep your own brewer's yeast culture in the long run. You do not need to buy infected yeast and you will not depend on supplies of brewer's yeast from other breweries.

Yeast stations serve for safe storage and dosing of brewer's yeast. They separate dead yeast from healthy infusion and keep yeast alive for a long-time.

We produce yeast plants of various volumes; we can offer the size you will need for your brewery.

Advantages:

- › you will get brewer's yeast in stable quality and required amount;
- › you will not need to use older yeast generations in tanks;
- › the station can be equipped to sterilize and clean the used wort that fails to have required parameters;
- › it is possible to sterilize the used water and air with a UV lamp;
- › a corresponding CIP station will be supplied with the station.



More information on propagation stations



Vessels for storing and dosing yeast

Non-pressurized storage vessel:

- › for storing yeast between fermentation;
- › comprises a cooling duplicator for cooling by glycol;
- › fitted in a folding frame that allows draining water during washing of yeast.

Pressurized mobile yeast dispenser:

- › suitable for pressurized dosing to pipes or a tank;
- › mounted on a mobile frame;
- › equipped with a washing head.



Sanitation station, keg washer, non-stationary pump

Sanitation station (CIP)

Sanitation station CIP makes sure your beer production device and pipes are perfectly clean. It transports sanitation solutions, heats them to a required temperature, and transports the solution by pipes or a hose pipe to the sanitized device.

We can tailor made CIP for your brewery:

- › for mini breweries and small industrial breweries we supply two and more-vessel CIP stations, meeting the strictest criteria;
- › for small industrial breweries we offer separate two and more-vessel CIP stations for brewhouse and cold operation;
- › for microbreweries a small mini breweries we offer a simpler solution in the form of a vessel for solution preparation with a pump and potential heating.

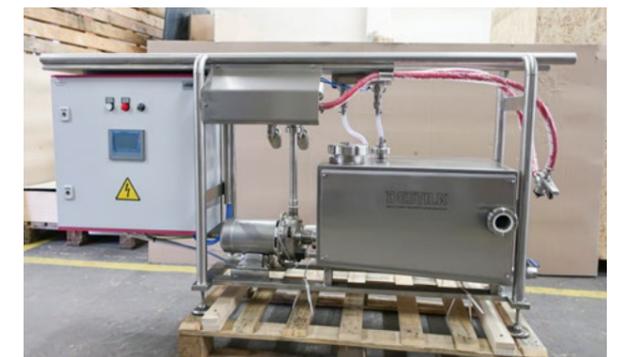
Advantages of more vessel automated CIP station:

- › it is equipped with a pump for dosing solutions with conductivity sensors for concentrated solutions;
- › heating of a sanitation solution by a heating steam exchanger or electric heaters is regulated automatically;
- › allows using acidic and basic sanitation or disinfecting detergents based on peracetic acid (persteryl);
- › may be used for neutralizing sanitizing solution;
- › may be controlled with a control panel and work in an automated mode.



KEG washer

- › makes sure KEG barrels are sanitized in smaller premises, such as microbreweries and mini breweries;
- › serves as a short-term replacement in case of a breakdown of an automated washing line in bigger breweries;
- › KEG washing is performed with a prepared sanitation agent from a central container and the device can be extended with a steaming function;
- › sanitation process is fully automatic.



Mobile pump

You can easily plug the pump to any part of the technological line with pressurized pipes

More information on components and accessories for breweries



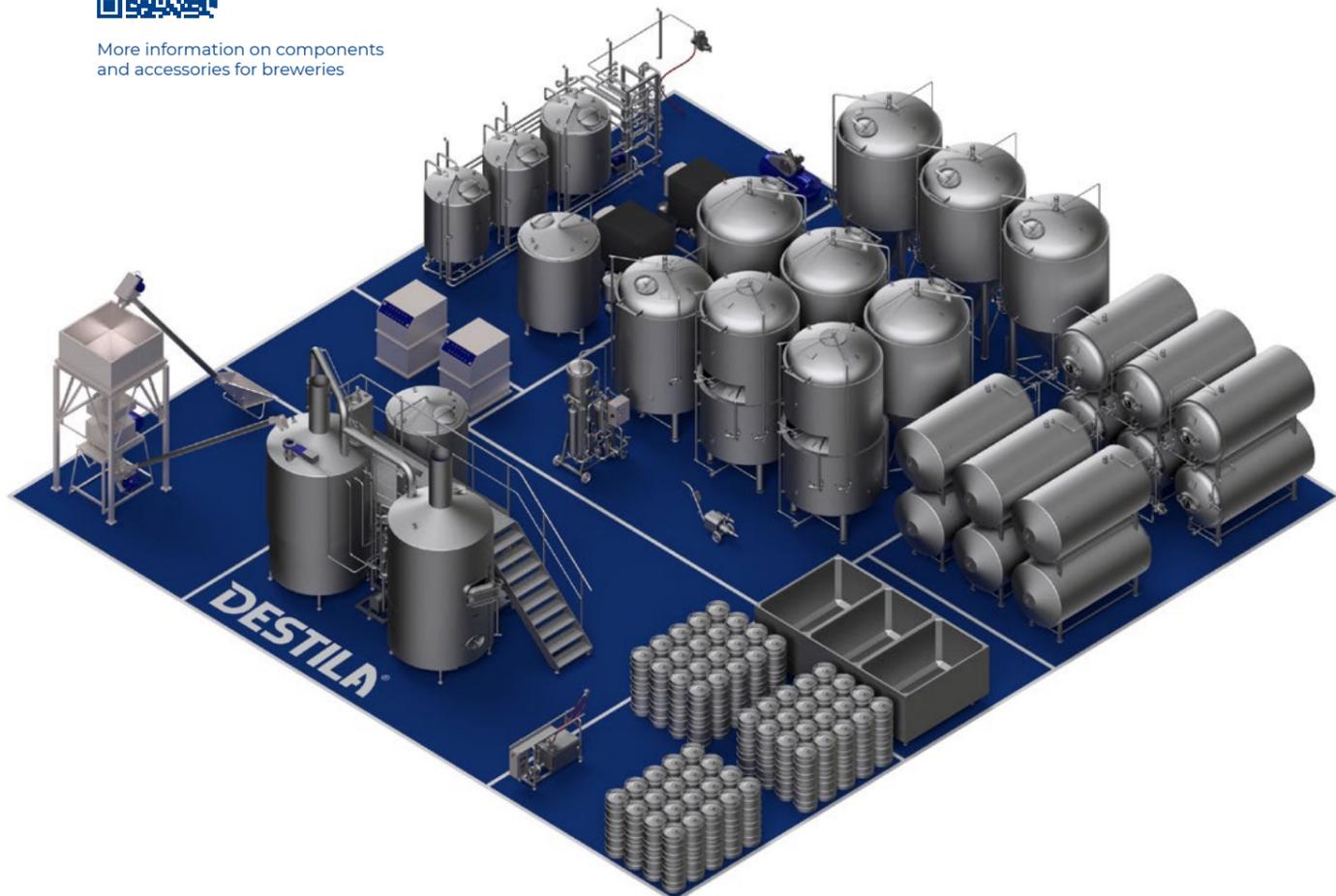
Accessories for breweries

Delivery of brewery technology includes:

- › washing lines with various outputs and equipment (one washing head, two washing heads)
- › washing line capacity 10 KEG/h, 25-30 KEG/h, etc.)
- › grinders or grinding lines
- › steam generator
- › cooling units
- › compressor
- › nitrogen generator



More information on components and accessories for breweries





Filtration device



More information
on filtration and
stabilization

We produce stationary and mobile candle filters (potentially whole lines). Stationary filters on a separate frame have a filtration area of 6–8 m² and large filtration lines with a separate freestanding filter an area of 10–60 m². The system may include a microfilter.

Stationary filters and lines

FKS type filters are primarily designed for filtration of beer. They work on a basic filtration area of 6–60 m², they are of a modular type. It means we are able to tailor made them based on your current needs! We supply filtration lines with different degree of operating automation – from manual control up to fully automated filtration lines.

Advantages:

- › optional automation level – higher degree of automation guarantees higher filtration reliability (lower demands for operating staff) and lower consumption of kieselguhr while maintaining required filtration quality;
- › optional extension with optimized dosing of filtration agents (control based on increase of differential pressure or degree of cloudiness);
- › tailor made system – filtration lines can be assembled in order to fully meet your needs in terms of conception and layout;
- › filtration lines are usually complemented with buffer tanks that prevent shock waves during switching of tanks before and after the filter.

Mobile candle filters FKS

Mobile candle filters serve for filtration of beer, wine and other beverages. Capacity output of a single cycle is 25–30 hl per 1 m² of a basic filtration area depending on beer filterability. Mobile candle filters have basic filtration area of 1–4 m².

Advantages:

- › they have a solid construction – have no vibrations that would break the filtration layer;
- › long service life of filtration elements (candles);
- › filters and their filtration elements are easy to clean and sanitize without the need to disassemble the filter body.



Filtration and stabilization of beer, wine and other beverages

Filtration is an important phase in making beverages (beer, wine, ...) for transport and subsequent sale.

It allows to remove sludge and thus improve biological and colloidal life to a required level.

Filtration and stabilization processes with filters DESTILA allow to get a filtrate fully conforming to current needs.

DESTILA, s.r.o. has focused on filtration for more than 50 years!



Cross-flow filters DESTILA, DCF type

Filtration device DCF is designed for final filtration of still wines without auxiliary filtration agents. In order to reach required parameters of the filtrate, membrane cross-flow microfiltration uses ceramic filtration modules with chosen selectivity. They determine clarifying ability, microbiological effectiveness, and capacity output of the filtration cycle.

Filtered liquid (retentate) circulates through filtration modules with the use of the main pump. The filtrate (permeate) permeates filtration membranes by means of the pressure difference. The retentate flowing through filtration modules takes the lees from the membrane surface, thus helping to keep its permeability. The stable performance during the filtration cycle is ensured by the cyclic back washing of the membranes.

Advantages:

- › zero waste technology, lees after filtration are biodegradable;
- › with no further costs on filtration agents;
- › no wine oxidation occurs during filtration;
- › prevention of undesirable refermentations;
- › keeping higher primary and secondary aromatics of wine;
- › possible filtration of wines containing bentonite;
- › reduction of filtration cycles – a single filtration is sufficient to ensure microbiological stability;
- › possible use as the last step before filling;
- › integrated heating element for sanitation without the use of a CIP station;
- › Czech producer – quick service;
- › individual and friendly attitude to customer;
- › automation level based on the needs and wishes of users.



non-filtered wine



filtered wine



residual lees



Manufactured in the Czech Republic, delivered worldwide.



More references



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1947

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