



Yeast propagation

Alfa Laval SB Carlsberg Flask

Concept

The Carlsberg flask is used for sterilizing wort and propagating pure yeast culture for yeast propagation plants in laboratory scale.

Working principle

The flask is filled with wort to the net capacity corresponding to approximately 80% of the total volume.

Sterilization takes place in an autoclave, on a gas burner or an electric hotplate. After sterilization, the flask is placed in a refrigerator or a cold room in order to cool down the wort to the desired working temperature. Aeration of the cold wort is made through the membrane sample valve connected to the aeration lance.

Yeast culture can be introduced aseptically through the membrane fitting by means of a syringe. Alternatively, dry yeast culture can be transferred to the flask by the empty filter housing.

Standard design

The Carlsberg Flask is constructed as a cylindrical container with flat bottom. The Carlsberg Flask is equipped with breathing filters and a membrane sample valve for aeration and product transfer. Yeast can be added through a micro sample port by the means of a syringe.

Compliance to PED 97/23/EC of the European Community.



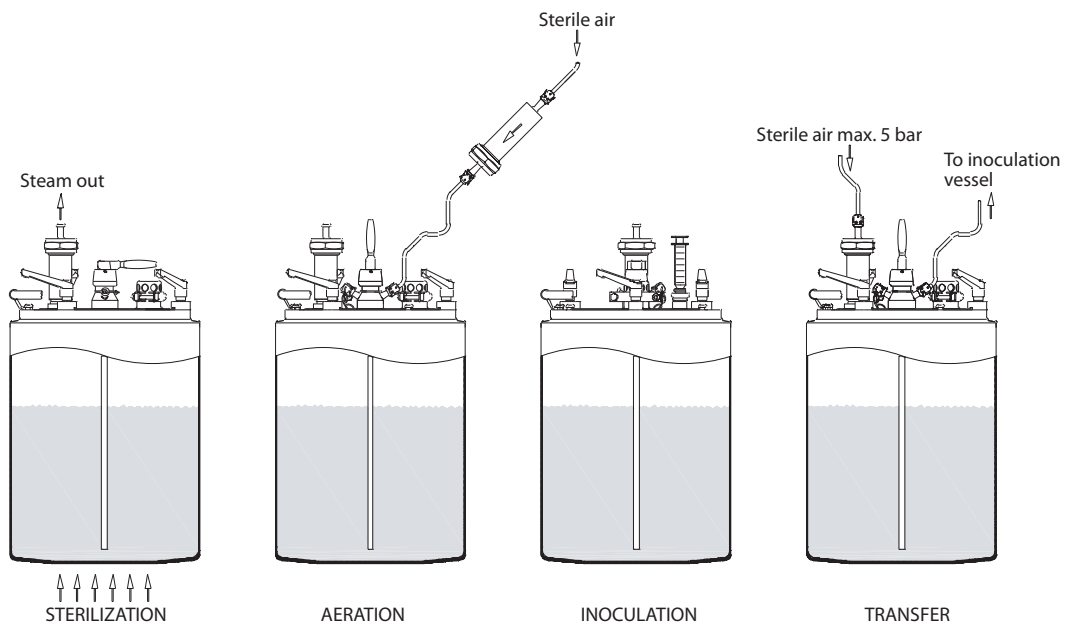
TECHNICAL DATA

Net volume	Total volume	Recommend transfer pressure	Allowable pressure
25 l	33 l	2-3 bar	6 bar

PHYSICAL DATA

Materials

Product wetted steel parts:	EN 1.4307 (AISI 304L)
Product wetted seals:	EPDM
Product wetted o-ring:	Silicone



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