Measuring Level of Wort in a Brew Kettle

The Application
The Brew Kettle is typically a large copper vessel with several steam coils in the bottom. The wort slurry is added to the kettle until the coils are covered. The wort is then boiled.

The Problem
The level of the liquid wort needs to be determined to make sure the steam coils are covered. It is also important to continually monitor the level of the wort to control the temperature, minimizing boil off. The nature of the application, hot, steamy, boiling surface, make many level technologies unsuitable.

The Solution
AMETEK Drexelbrook installed RF Point level switches above the steam coils to indicate coverage. An RF Continuous system was also installed to continually monitor the level of the wort to control the cook time and minimize boil off.

Benefits
- Efficiently controls cook time
- Positive indication of coil coverage
- Minimize boil off
- No routine maintenance required. Install it and forget it.

*Consult factory for higher temperature of pressure.

Other solutions:
- Grain Storage
- Lanter Tun
- Pitch Yeast Tank
- Wash Mixer
- Wet Spent Grain
- Fermenter
- Cereal Cooler
- Hot Wort Tank
- Spent Yeast Tank

Typical Uses:
- Continuous Level
- Inventory Management
- Point Level
- Overfill Protection
- Waste Management
- Regulatory Compliance