



**Brewmaize**

The Amazing Brew Solutions

ISO 9001:2015 Certified



**TURNKEY BREWING SOLUTIONS  
FOR BAR AND PUB**

[www.brewmaize.com](http://www.brewmaize.com)





# About Brew Maize

BREWMAIZE is the brand name of Micro Brewery manufacturing division of M/s Malik Polychem Ltd, which is over fifty year old company in the business of manufacturing of specialized Process Equipment for Pharmaceutical & Food Industry.

We are the only manufacturer in North India for Microbrewery equipment & have a major advantage of GMP facility due to Pharmaceutical background. We provide complete brewing solutions, right from brewery setup to raw material supplies to freshly brewed quality standard beer in unlimited flavours.

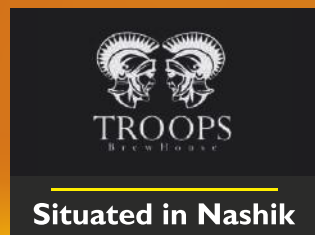


# Work Experience and Projects

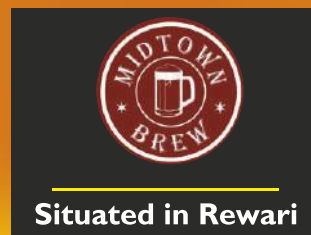
We have set up more than 10 microbreweries in Different Part of India. While 8 of our projects are on the stage of completion.



Situated in Jalandhar



Situated in Nashik



Situated in Rewari



Situated in Gurgaon

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# Brewing Technology

A Microbrewery or craft brewery is a brewery that produces a small amount of beer. The term is typically applied to breweries that are much smaller than large scale commercial breweries and are independently owned. Such breweries are generally characterized by their emphasis on quality, flavor and brewing technique.

Beer is made from barley malt, hops, yeast & most importantly, good water. In short, you first crush barley malt and soak it in warm water (65C-70C) to extract sugars. Then drain this sweet water (called wort) and boil to disinfect it. During boil, you add hops to balance the sweetness. Boiling extracts bitterness from hops. Hops also add aroma to the beer if added late in the boil. After boiling, the wort is cooled to 18C and yeast is added. Fermentation is carried on for 7-10 days and then after another 7-10 days at 2C, the beer is ready.

Well, nearly ready-its human flaw to reduce something so magical into something so mechanical. Process begins right from the time we think of how we want a beer to taste and what we want it convey to the drinker. Then we write and re-write recipes, constantly brewing them in small batches and tweaking them meticulously to get the final product to what we want it to be. Each of these beers have been brewed in small batches to perfect the recipe before they reach you.

## Beer Making Process





# Brew Pub Solutions

We Provide a Complete Turnkey Solutions for your Microbrewery.

## SETTING UP OF ENTIRE BREW PUB ON TURNKEY BASIS:

Interior Designing	Bar Setup	Kitchen Setup
Furniture, Lighting, Air Conditioning etc.	Staff Recruitment and Training	Menu Designing

## SETTING UP OF MICROBREWERY ON TURNKEY BASIS:

- Design, manufacture & supply of complete Microbrewery setup.
- Complete Erection, installation & commissioning of Setup at clients site.
- Manufacturing of quality Beer which ensure hassle free availability of beer at the outlet.
- Raw material supply.
- Maintenance of plant which reduces breakdown time & expense.

### MODULE OPTIONS

BREW CAPACITY/BATCH	1 HL, 2HL, 3HL, 5HL, 10HL, 20 HL.
PLANT FINISH	MATT, MIRROR, GOLD, COPPER
HEATING METHOD OF BREWHOUSE	STEAM HEATED WITH BOILER (ELECTRIC OR GAS FIRED), ELECTRIC HEATED (WITH DIRECT HEATING COIL)
NO. OF FLAVORS	MINIUM : 3 FLAVORS MAXIMUM : 8 FLAVORS

## BEER FLAVOURS

Indian Pale Ale Beer
Dark Beer
STOUT Beer
Scottish Ale

Wheat Beer
Premium Beer
Belgian Style Rye
Double IPA

Bohemia Beer
Smoked Rye Ale
Larger Beer
Porter Beer

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## Advantage

- Maximum Profitability - low production cost helps in selling beer at higher profitability.
- Space Saving - Our Product is manufactured as per your availability of space.
- Low labor intensive - A large part of our Microbrewery is automated, hence has a minimum labor requirement.
- Easy to use - Breweries are designed as per the needs of brewer hence are extremely user friendly.
- Long life - All contact parts are made of high quality stainless steel hence ensuring minimum wear and tear.
- Quality - All our Microbreweries are designed and manufactured as per ASME Division VIII and (GMP) norms.

## Quality Assurance

- GMP standard Manufacturing to product International Standard Equipment.
- Use of High Quality Welding Consumables & Process for long life & Maintenance free Equipment.
- Top of the Line Finishing of Equipment.
- High Quality S.S304 L Grade Material.
- No compromise on promised Thickness & Specification of Material.
- Complete SS pipe line for Entire Process for high efficiency.
- Using SS pipe line for rust free system.
- All Fittings are TC End in all plant for easy maintenance.
- All vessel are hydro test passed as per design.
- Using International quality of Valves & Fittings.
- Using high quality Safety Accessories to ensure Zero Risk Plant.
- Using International Quality Bunging Device to maintain the pressure into the vessels.
- Using high quality of Sampling Valve for contamination free plant.
- World Class PLC & Instrumentation System to get accurate temperature and commands.
- Best in Class Chiller to get uninterrupted chilling for beer.
- Italian Cleaning In process (CIP) for contamination free Maintenance.

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# CONTACT US

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