

Get More Out of Your Hops



maxxLūp[™]

MUELLER

PAUL MUELLER COMPANY

maxxLūp

Flexibility, Safety, Quality, Efficiency

Get more out of your hops! Our *maxxLūp* provides a pressure rated solution to the often inconvenient process of dry hopping. This flexible vessel can also handle coffee, spices, fruit, and many other adjuncts to infuse creativity into your products.

Cost Efficiency

- Users report up to 50% reduction in hop use while achieving the same or better sensory analysis when compared to traditional methods.
- Eliminates lengthy steep times for adjuncts.

Cleanability

- Large outlet valve allows for easy removal of spent hops and adjuncts.
- Dedicated spray balls for the vessel and screen ensure complete CIP.

Improved Quality

- Our motor-free solution employs fluid flow to harness the essential oils and resins in hops and adjuncts while mitigating the risk of shear damage.
- The configuration of the *maxxLūp* allows the vessel to be purged, reducing the introduction of unwanted oxygen into the product.

Flexibility and Mobility

- Our removable screen design allows for thorough inspection and works with a variety of ingredients including cone or pellet hops, coffee, spices, and fruit.
- Designed for use in both the cellar and the brewhouse with casters that allow the user to move the vessel throughout the brewery.

Safety

- Eliminates the need to access the top of the fermenter for dry hopping.
- Pressure rated and ASME Code-stamped options are available.



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