



Reliable

The level is reliably detected, even under layers of foam

Cost effective

Maintenance-free operation thanks to non-contact measuring principle

User friendly

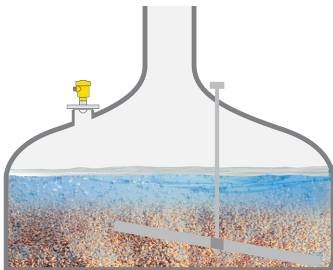
Simple installation and setup

Mash tun

Level measurement in the mash tun

The crushed malt is mixed with brewing water to create the mash. The mixture is heated in the mash tun and the natural enzymes convert the insoluble grain starch into soluble malt sugar. During the process, all the malt ingredients important for the beer are transferred to the brewing liquor. The end product is then clarified, separating the enriched brewing liquor from the solids. Continuous level measurement is required during the cooking process.

[More details](#)



VEGAPULS 6X

Level measurement with radar in the mash tun

- Exact measuring results independent of process conditions
- Trustworthy measuring results despite foam and condensate
- High plant availability, because wear and maintenance free

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VEGAPULS 6X[Show Product](#)**Measuring range - Distance**

120 m

Process temperature

-196 ... 450 °C

Process pressure

-1 ... 160 bar

Accuracy

± 1 mm

Frequency

6 GHz

26 GHz

80 GHz

Beam angle

≥ 3°

Materials, wetted parts

PTFE

PVDF

316L

PP

PEEK

Threaded connection

≥ G¾, ≥ ¾ NPT

Flange connection

≥ DN20, ≥ ¾"

Hygienic fittings

Clamp ≥ 1½" - DIN32676, ISO2852

Slotted nut ≥ 2", DN50 - DIN 11851

Varivent ≥ DN25

hygienic fitting with tension flange DN32

hygienic fitting F40 with compression nut

Hygienic screw connections ≥ DN50 tube ø53 -

DIN11864-1-A

Hygienic flange connection ≥ DN50 DIN11864-2

Hygienic clamp connection ≥ DN50 pipe Ø53 - DIN11864-

3-A

DRD connection ø 65 mm

SMS 1145 DN51