

10 Tubing & Hose Buying Tips for Brewers



Have you considered all of the elements involved with your brewing processes? The various ingredients, temperatures, pressures, cleaning chemicals? How about the tubing that your beer will flow through? It can be challenging to make sure you've covered all the bases.

This brochure was developed to help you select the right tubing and hose, so that you can better concentrate on more important things . . . like your beer.

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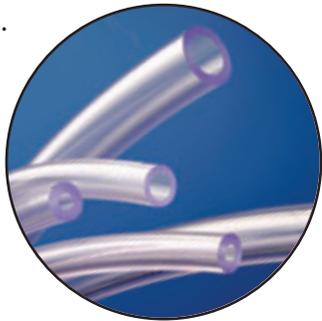
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1 Know the temperatures involved.

Can the tubing or hose you're investigating withstand the temperature of the liquids traveling through it, as well as the temperature of the environment it's in? Tubing and reinforced hose made from silicone is ideal for all brewing temperatures, but it's especially well suited for high temp applications such as **mash vessels, brew kettles and hot liquor tanks.**

Other tubing materials are better suited for **low temperature processes and draft beer dispensing.**

Keep in mind that the higher the temperature, the less pressure the tubing or hose can handle.



2 Be aware of pressure and vacuum.

Will your beer travel through the tubing or hose under pressure or by vacuum? Certain tubing materials or modes of construction, such as an unreinforced extrusion, cannot handle these situations, but reinforced hose often can. Depending on the type of reinforcement (polyester braid, multi-layered fabric, monofilament polymer, stainless steel wire), certain types of hose are well suited for pressure applications, while others are better for vacuum.

3 Consider flexibility and resistance to kinking and crushing.



Will the tubing or hose need to bend around other equipment? If so, choose a highly flexible product or one that's manufactured with characteristics to **prevent kinking.** Will it lay on the ground and be stepped upon or run over?

A product that will either bounce back from or withstand these conditions should be considered. Another option is to determine whether the tubing or hose can be suspended from above to prevent these situations.

4 Check the tubing or hose for approved ingredients.

Does the tubing or hose you're considering need to be constructed with FDA (Food and Drug Administration), NSF (National Sanitation Foundation) or other association-approved ingredients? Perhaps you simply prefer that NSF-51 listed products are the only ones that come into contact with your brew. If so, check the supplier's catalog or specification sheets for these approvals.



5 Look for incompatible beer ingredients or substances.

Does the beer flowing through the tubing or hose contain any ingredients – like, oh, alcohol – that may react poorly with the tubing or hose material? Or, does the material of the tubing or hose contain substances that may react adversely with the beer? What other fluids or gases might the tubing or hose come in contact with? Consider, for instance, **cleaning products** or gases that may exist in the same room as the tubing or hose. The substances may seem harmless, but their effects on particular tubing and hose materials should be investigated.

6 Know whether the tubing or hose will impart a taste or odor to the beer flowing through it.

What could be more critical to a brewer? Certain tubing and hose materials will, simply by their nature, not transfer any taste or odor. Silicone is a

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good example. But other tubing materials may contain additives called plasticizers that assist with their manufacture and help them remain flexible. These plasticizers can occasionally leach out from the tubing or hose and inadvertently transfer an odor or

flavor to the liquid flowing within.

Additionally, tubing or hose can contain a buildup of bacteria, or **beer spoilers**, after extended use, and those beer spoilers can result in off-taste. Some tubing is manufactured with ingredients that destroy beer spoilers, thereby preserving your beer's intended flavor. When selecting your tubing or hose, be aware of these characteristics and how they can affect your brew.

7 Determine whether the products being conveyed must be seen within the tubing or hose.

Do you want to be able to see your beer as it flows to check for color, consistency, progression or to note measurements? Depending on its material and construction, tubing and hose can be transparent, translucent, or opaque.



8 Learn whether the tubing or hose can be sterilized and reused.

Will the tubing or hose withstand sterilization with a chemical cleaning agent? Does it simply flush clean? Can it withstand cleaning brushes used on the interior, or would brushing scratch the surface, leading to crevices where beer spoilers can take hold? Knowing the answers to these questions

could **save you money** and **save your batch**, so be sure to ask. Also, consider that depending on the labor and equipment involved to clean the tubing or hose, it may be less costly to simply replace it. No tubing will last forever. Even with careful and frequent cleaning, you need to change it regularly.

9 Consider quality carefully.

As mentioned in Tip 6, the flavor of your brew is of utmost importance, and anything that touches your creation can affect it. You'll want top quality tubing for moving your beer and all its components throughout your processes. Make sure it's made by a **reliable and trusted manufacturer** that has controls over its processes, traceability of raw material ingredients, and is easy to get in touch with in case of a problem.

10 Don't forget about fittings and clamps.

In most cases you'll need to attach the tubing or hose to other equipment. Fittings and clamps come in many different materials, both plastic and metal, so you can select the best match for your brewing application. Fitting styles vary as well and must be carefully matched to your tubing material and size. Remember, too, that the fitting's material, as well as the tubing material, must be compatible with your application.



Bonus Tip

Contact the Fluid Transfer Specialists® at BrewSavor™ by NewAge® Industries for your tubing, hose, and fitting needs!

Take advantage of our team's brew industry knowledge and experience to help you select the best products for your critical processes. We even have a **Beer Specialist on staff!** Once you're sure of what you need, benefit from millions of feet of tubing and hose in inventory, along with a variety of fittings and clamps, and a nationwide distribution network.

Call BrewSavor at 888-777-0147 or 215-526-2300, send e-mail to info@brewsavor.com, or find us online at www.brewsavor.com.



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