

Brewing requires large amounts of heat, water and malted grain. All of these components are necessary for growing yeast which turns natural sugars into alcohol. In a brewery yeast is a beneficial fungus, however if ambient humidity levels remain unchecked, microbes and fungus may grow in its place and disrupt the brewing process.

Hygiene is an inherent problem in any brewery or distillery. The growth of mold and fungus on walls, in the hops storage area and in the fermentation and yeast rooms is caused by one common factor...humidity.

The brewing process requires very low temperatures which can result in condensation on the tanks and vats containing the beer. In addition the presence of high humidity due to frequent water usage for cleaning make conditions perfect for condensation and growth of bacteria. Dehumidification can eliminate organic corrosion, mold, mildew and fungus in yeast rooms, fermentation rooms, storage facilities and kegging areas. Other benefits of dehumidification include improved sanitary conditions, reduced maintenance costs, frost free operation and quicker drying of floors after washing.

Maintaining high quality in all aspects of the production of beer is of prime importance to all beer brewer employees. So when they had problems with condensation, bacteria and sanitary conditions within their production area they should apply for dehumidification.



Humidity control in
breweries

TEMPERATURE AND RELATED HUMIDITY (RH) CONTROL GUIDELINES IN BREWERIES

Area	Temp, ° C	RH (%)
Hops Storage	2	45% - 55%
Fermentation Rooms	12-18	40% - 45%
Filtration Rooms	12-16	40% - 45%
Grains Storage	16	35% - 40%
Kegging Areas	12-16	40% - 45%