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WHO WE ARE?

Brew & Hub is an initiative of Cervecera Independiente, part of the New Business Unit at Mahou San Miguel.

Through this project, we aim to support the sector by providing a pioneering space in Spain, for all of those lacking their own facilities or who seek to grow beyond their current limitations. Our doors are always open to collaborative projects between brewers who wish to create new recipes together.

Brewhub was born out of the need for a collaborative space for the brewing community at large, where ideas can be shared while brewers produce their beers with the latest technology and guaranteed quality.



**Brew
&Hub**

OUR FACILITIES

CUTTING EDGE BREWING TECHNOLOGY

In our Córdoba facility, you can count on the best and most versatile technology to produce your beer in addition to a top-notch team of technicians that can help brew an endless variety of beer styles as well as other beverages.

Our plant was built from the ground up, designed by us with your needs in mind. Our goal is to allow your imagination free rein so you can develop increasingly innovative products.

In that both our facility and team are of top quality and due to our stringent routines and laboratory controls, we are able to deliver you a product that is quite simply of the highest standard.

A brief summary of our equipment

MILL Milled malt, drums or IBCs. With us you have the choice of using specialty malts or the savings of using a base malt. Hammer mill and extractor.

BREW HOUSE We are equipped with a 70hL mash tun (50hL 17 °P), a 50 hL buffer tank and a 50 hL acidification tank. Our kettle allow for batches from 25 hL to 70 hL and the whirlpool has a maximum capacity of 52 hL.

HOP DOSERS Our facility features an array of dosers for use at different points in the brewing process to add hops or other ingredients under the most hygienic and controlled conditions.

FERMENTORS We have 10 isobaric fermentors of 100hL and 5 isobaric fermentors of 200hL as well as a Dry Hopping portable tank. Our centrifuge pump has a capacity of 20 to 250 hL/h.

YEASTS Two yeast propagators complete with a 5 hL Turbo Air system. Completely automated CIP system for use with hot or cold.

PACKAGING Bottling line capable of up to 3,500 bottles an hour. Canning line running 3,000 cans an hour. Keg line filling 6 hL an hour. 33 cL bottles, 40 cL cans and both 20 and 30 L KeyKeg. Full inspection of crown caps, labeling, filling and internal imaging.

**Brew
&Hub**

WHAT WE DO?

Brew&Hub in Cordoba is a groundbreaking facility, a place built based upon a vision. We aim to become a benchmark in the craft beer industry, not only domestically but internationally as well. We provide a space where brewers can produce their beers with all the quality controls and assurances that define us after more than 125 years in the sector.

Our ultimate goal is to promote the brewing industry in Spain. To do so, we provide tailor made brewing solutions, always with the latest technology and the constant supervision of highly trained, specialized professionals.

The true value of Brew&Hub lives in versatility of the facility. Our plant has been specifically designed to produce a wide array of styles, in a broad range of sizes. Additionally, you can count on cutting edge technology to customize your product on-site, throughout the entire process, from product design to packaging and labeling.

The packaging lines give you a wide range options to finish your product. From beginning to end, our facility gives you the ability to stay on trend and innovate, no matter the style, ingredients or type of fermentation.

Each Brew&Hub product is packed and labeled with care in a fully customizable box, available in a wide range of finishes. The final product arrives completely tailored to the client's needs.

Also cans can be printed with a minimum volume.



**ALE
LAGER
SOUR
BARREL AGED**

**Brew
&Hub**

CAPACITIES



ALOVERA PP



CORDOBA BH

Beer



Lager



Ale



Sour



Fruit

Spontaneous



Barrel Aged



Alcohol Free



Cider



Sangria



Kombucha



Sparkling Water



Kefir Water



Hard Seltzer

Bottle



33cl LN



33cl LN TR



33cl LN AP



73,5cl (Cork cap)

Can

33cl



40cl

KeyKeg

10l



20l



30l



Bottle 33cl.LN



Bottle 33cl.LN AP



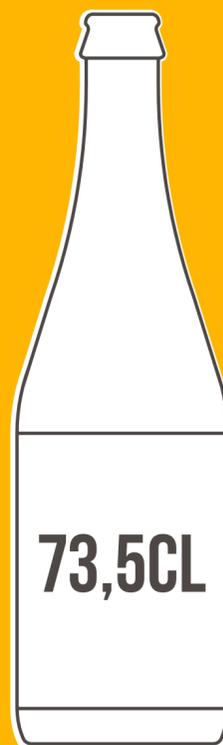
Bottle 33cl.TR



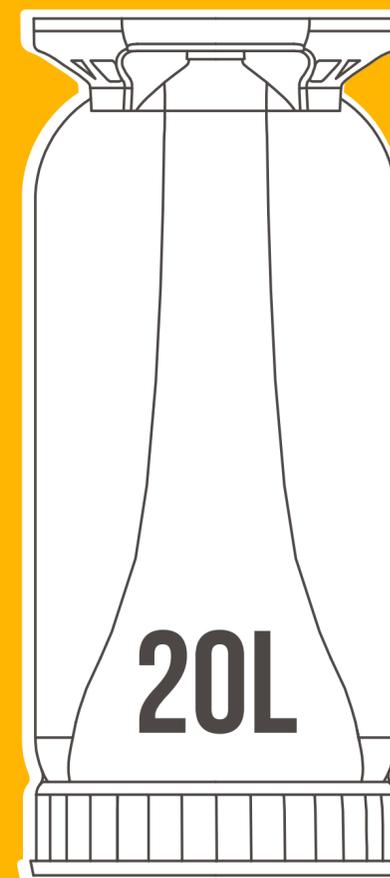
Can 33cl.



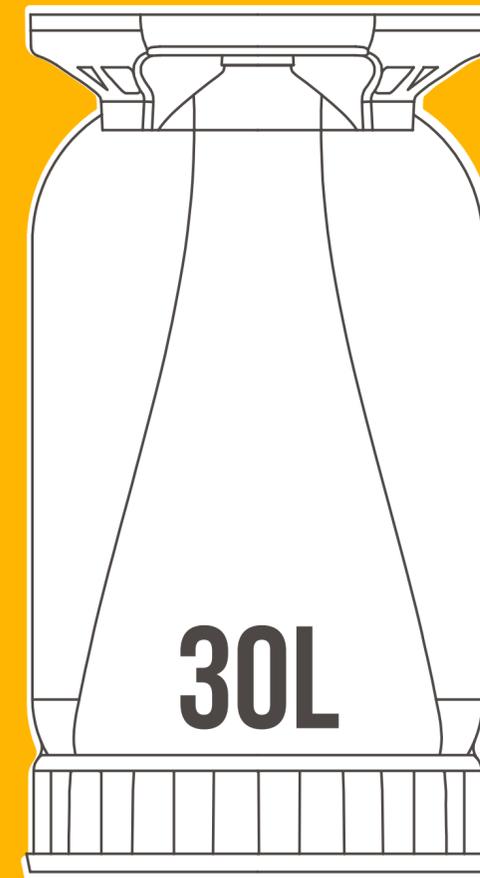
Can 40cl.



Bottle 73,5cl.



Keykeg 20L.



Keykeg 30L.

**Brew
&Hub**

CAPACITIES

ALOVERA PP

MINIMUM VOLUME (Beer)

(Minimum volume at fermentor)

Approximate volume

9 - 10°P	38-34hl
11 - 13 °P	31-26hl
14 - 16 °P	23-20 hl
17 - 19 °P	19-17 hl
20 - 22°P	16-14 hl
23 - 25°P	12-10 hl
26 - 28°P	9-8 hl
29 - 31°P	8-6,5 hl
32- 34°P	6-5,5 hl

Bottle

33cl LN

Label Two pieces

Sleeve

Printed

12box

24box

73,5cl (Cork cap)

Sleeve

Printed

6box

One Way Kegs

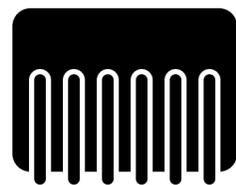
Keykeg

20l

30l



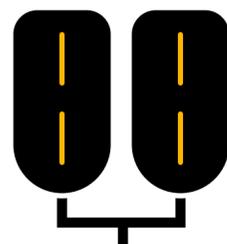
Av. del Río Henares, 68
19208 Alovera, Guadalajara, Spain



PRESS FILTER



ISOBARIC FERMENTORS
25 to 240 (hls)



YEAST PROPAGATOR



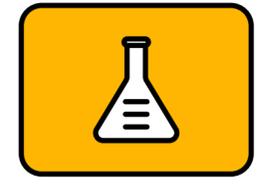
CENTRIFUGE PUMP



FILTER



PASTEURISER



LABORATORY

**Brew
&Hub**

CAPACITIES

CORDOBA BH

MINIMUM VOLUME (Beer)

(Minimum volume at fermentor)

Approximate volume

9 - 10°P	69-62 hl
11 - 13 °P	56-47 hl
14 - 16 °P	43-38 hl
17 - 19 °P	48-42 hl
20 - 22°P	40-37 hl
23 - 25°P	37-53 hl
26 - 28°P	48-44 hl
29 - 31°P	43-39 hl
32- 34°P	37-52 hl



Carretera Nacional IV - A Polígono industrial
Las Quemadas km 397. 14014 Córdoba, Spain

Bottle

33cl LN

Label Wrap around

Sleeve

Printed

12box

24box

33cl LN TR

Label Wrap around

Sleeve

Printed

12box

33cl LN AP

Label Wrap around

Sleeve

Printed

12box

Can

33cl

Label Wrap around

Sleeve

Printed

12box

24box

40cl

Label Wrap around

Sleeve

12box

One Way Kegs

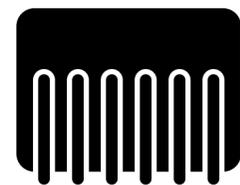


One Way Kegs

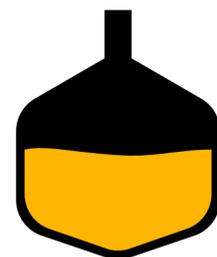
Keykeg

20l

30l



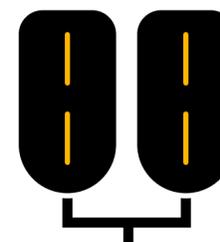
PRESS FILTER



SOURING TANK



ISOBARIC FERMENTORS
100/200 (hls)



YEAST PROPAGATOR



CENTRIFUGE PUMP



LABORATORY

Coming
Soon

Coming
Soon

**Brew
&Hub**

QUALITY

ISO 22000
FSSC 22000
ISO 9001

Allergens free analytics



**Brew
&Hub**

**ADDITIONAL
SERVICES**

**Logistic Services
Warehousing Services
Graphic design Services**



Brew&Hub



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