




Revolutionising craft brewing



Flying Foam

NanoCraft



NanoCraft is developed by the highly experienced Flying Foam team and makes craft brewing a realistic option for every venue, large and small. Now you can offer premium craft beers and brews without the excessive cost restraints of a traditional craft brewery start-up – and realise the full potential of your venue.

Have you always wanted to include a quality craft brewing offering in your hospitality or retail venue?

Have you crunched the numbers and decided that it just doesn't make good business sense?

Well, maybe it's time to think again.

NanoCraft is revolutionising craft brewing.

- Premium hand-crafted brews created in your venue, in real time, presenting a venue unique craft brewing experience that your customers will love.
- A low capital, low operating cost, scalable craft brewing platform producing quality hand crafted beer in 600 litre brew batches direct to the dispense tap.
- A stunning architectural design presenting the highest quality fabrication envisioned to be the centre piece of any existing or new build.
- A complete end to end brewing service delivered by our dedicated and experienced Flying Foam team.



Brewing

One of the most significant costs of having your own craft brewery is the cost of employing a qualified, experienced brewer.

The operating costs of employing a dedicated brewer, stocking brewing ingredients, cleaning chemicals, and brewing premium beer, are extensive. NanoCraft's Brewing Service make these costs disappear.

Our nose-to-tail approach sees the brewing, fermentation, filtering and dispense of individually crafted brews

managed by our experienced, award-winning Flying Foam team for a cost effective per litre charge.

You'll have beautifully brewed beer at a fraction of the cost.

- 24/7 fully supported brewing process
- Highly experienced brewing team
- Competitively priced premium beer



Brewhouse

NanoCraft is a high-tech, two vessel brewhouse combining mash/lauter with kettle/whirlpool allowing for precision brewing of 600 litre brew batches with little or no impact on the hospitality environment in which it sits.

The brewhouse is customised to individual venue requirements with equipment clad in high grade brushed or polished stainless steel, polished copper, or a combination of both.

Create a focal and talking point for any venue with this architectural wonder.

- Small footprint
- Skid mounted brewhouse design
- Electrically fired kettle with steam expansion option
- Digitally monitored inputs
- Adjustable speed mash rakes
- Efficient vapour condensing mitigating steam and brewing odour



Cellaring

Architecturally designed, the cellar stack is a signature feature of NanoCraft. Configured with a fermentation tank below and a serving tank on top, the flow from brewing to tap is seamless.

NanoCraft guarantees quality fermentation and serving temperatures achieved within 0.5 of a degree. That's the perfect temperature for serving brews to your customers.

As with the NanoCraft brewhouse, all cellar stack claddings are bespoke to individual customers in either high grade polished or brushed stainless steel, polished copper, or a combination of both.

Your craft beer is ready to serve straight from the tap.

- Scalable volume output based on configuration
- Remote monitoring capability
- Seamless interface from bright beer tank to bar beer tap
- State-of-the-art fermentation and serving tanks
- Designed and registered pressure vessel meeting ASME Section VIII-1





Flying Foam provides a quality, end to end service for your craft brewing operation. We will manage every stage to seamlessly introduce NanoCraft into your venue.

- Designed and engineered in Australia
- Efficient building service design and interface for existing or new builds
- End to end service from conception to brewing
- 12-month warranty managed by Flying Foam
- 24/7 local support



Flying Foam

INTERNATIONAL FOOD & BEW CONSULTANTS

St. John Hammond

Ph: +61 413 447 711

Email: stjohn@flyingfoam.com.au

www.flyingfoam.com.au