With the WORTSTAR® wort aeration system, GEA has developed an innovative, hygienically designed aeration unit that, compared with conventional aeration systems, both treats the wort gently and operates very efficiently.

**Top marks for a novel aeration unit**

When cooled, the wort is oxygenated, which increases the yeast activity and allows the fermentation process to begin:

- Sterile air is introduced into the wort
- The annular gap nozzle in the unit creates a partial vacuum
- The air is entrained with the wort, which results in excellent bubble size distribution
- The small bubbles provide a large contact surface area for oxygen uptake by the wort.

Equipped with all necessary instrumentation and ready for plug & play, the system has become our standard for obtaining optimum yeast flotation and activity, and more precise fermentation curves, which guarantees the production of superior quality beer.
WORTSTAR®

The GEA wort aeration system

Fully automatic wort aeration system: DN 40 to DN 125
The product trap is an important component of the wort aeration system, ensuring that no liquid is fed into the air pipe as a result of pressure shocks in the wort pipe. Comprising a stainless-steel container with an integrated sight glass, spray ball and level limit switch, the product trap is fully automated. When the level limit switch indicates that the filling level has been reached, the supply from the air pipe to the aeration nozzle is closed.

Your benefits at a glance:
- Hygienic safety owing to an integrated product trap
- Continuous and precise wort aeration derived from fully automatic control
- Fine and even introduction of air into the cold wort through an annular gap nozzle
- Optimum oxygen uptake by the wort
- Hygienically designed
- Clean-in-Place (CIP)-compatible
- Completely preassembled and tested system
- Air pressure monitoring and air flow monitoring or air mass flow monitoring
- Optional switch cabinet, prewired and factory tested

Technical data:
- Capacity range: 100–1400 hl per hour
- Wort flow rate: 1.0–2.5 m/s
- Pressure loss wort pipe: max. 1.5 bar
- Air pressure: 6.0–8.0 barg

Semi-automatic wort aeration system for CRAFT-STAR® and COMPACT-STAR® – DN 25 to DN 65

Your benefits at a glance:
- Continuous and precise wort aeration
- Fine and even introduction of air into the cold wort (annular gap nozzle)
- Optimum oxygen uptake by the wort
- Hygienically designed
- Clean-in-Place (CIP)-compatible
- Completely preassembled and tested system

Technical data:
- Capacity range: 20–320 hl per hour
- Wort flow rate: 1.0–2.5 m/s
- Pressure loss wort pipe: max. 1.5 bar
- Air pressure: 6.0–8.0 barg

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