Why use nitrogen capture?

FN/FNG series: Breweries

Reducing costs, gas independence and maintaining uptime in a renewable and environmentally friendly way are the concerns of brewers and the FN/FNG series meets those needs.

So many brewery operations can be replaced with FN/FNG nitrogen capture

CO_2 pricing is increasing and supply has been limited. A typical brewer can replace most non-carbonation based CO_2 with nitrogen capture. Purging, inserting, canning, bottling, keg washing and lab equipment can utilize the FN/FNG series. Our systems are installed under a fixed, flat rate program that locks the costs in for 2-700 cubic feet per hour and purities from 99-99.999.

By locking in a nitrogen capture system, you gain independence from supply shortages, weather, driver disruptions, leak based emergency run outs and price increases. Additionally, you have decided to replace a carbon intensive gas delivery infrastructure with a regenerative and earth friendly on demand nitrogen capture systems!

Where to use Nitrogen instead of CO_2

Nitrogen is commonly used in breweries for several purposes and rationals:

Inert vessels: Nitrogen is an inert gas, meaning it is chemically non-reactive with most substances at room temperature and pressure. This makes it an ideal choice for displacing wet, dirt compressed air, CO_2 or other gases that may react with the vessel or its contents, which could lead to unwanted chemical reactions or other hazards.

Safety: Nitrogen is non-toxic, non reactive and non-flammable, making it a safer choice than many other gases that are used to inert vessels.

Carbonation: Nitrogen is used to create a creamy and smooth texture in beers such as stouts and porters. This is achieved by dispensing the beer using a mix of nitrogen and carbon dioxide (CO_2) instead of just CO_2 alone. The nitrogen creates smaller bubbles and a smoother mouthfeel.

Preservation: Nitrogen is an inert gas, which means that it doesn't react with other substances. As such, it can be used to protect beer from oxidation, which can negatively affect the flavor and aroma of the beer. Nitrogen can be used to blanket beer during the packaging process to prevent contact with oxygen.

Dispensing: Nitrogen is also used to dispense beer from kegs or Brite tanks. This is also done for beers that require a creamy texture and a smooth mouthfeel. The nitrogen is used to pressurize the vessel and push the beer out, resulting in a creamy and smooth pour.

Overall, nitrogen is an important tool for brewers to create a wide range of beer styles with different textures and flavors.

Save CO_2, save money and save the planet!