## Why use nitrogen capture?

## FN/FNG series: Breweries

educing 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

 ${\rm CO_2}$  pricing is increasing and supply has been limited. A typical brewer can replace most non-carbonation based  ${\rm CO_2}$  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<sub>2</sub>

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<sub>2</sub> or other gases that may react with the vessel or its contents, which could lead to unwanted chemical reactions or other hazards.

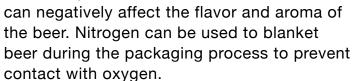
Safety: Nitrogen is non-toxic, non reactive and non-flammable, making it a safer choice than many other gases that are used to inert vessels.

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<sub>2</sub>)

instead of just CO<sub>2</sub> 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





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<sub>2</sub>, save money and save the planet!