



necial Beer

MORENA

### **DRIVE BEER:**

that is , a Company who does research endlessly, to offer a product always different and suitable for satisfying all customers' particular needs.





The data contained in this catalogue are provided only as indicative. Drive Beer, at any time, may make changes to all the described product of this catalogue.

The pictures and photos of this document, not necessarily show the standard version of the products.

### MyBrower and production method Patented by:

#### DRIVE BEER s.r.l.

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# The Bag in Box revolution in the Beer World

Special Beer



MVBrewer

Draught Beer Dispenser

The "New Project" division of the Tarricone Group, after some vears of studies, research and trials, has developed a unique and revolutionary worldwide system, which will have a revolutionary impact on the draught beer market.

Thanks to a new brewing method, patented by Drive Beer, it is possible to produce a high gravity beer for a Bag in Box packaging.

Thanks to an innovative device. called "MyBrewer", patented worldwide from Drive Beer, it is possible to add CO2 to Bag in Box beer, to give to the product the correct CO2 level and, in the case of high gravity beer, to diluting it for reaching the preset alcohol level by simply adding city potable water, duly purified by "MyBrewer" itself. It is possible to install "Mybrewer" upstream to any draught beer dispenser, between the Bag in Box and the tapping device.

"Mybrewer" sanitization operations are very easy to carry out ensuring a perfect sanitization.

### The Bag in Box and its advantages

- THE BAG IN BOX handling is easier and it allows to economize on warehousing and transportation.
- **THE BEER TASTE** is the same of the keg beer taste. The beer is not over carbonated as it happens for the keg beer, therefore the taste and the freshness of the beer remain unaltered throughout the time.
- SHELF LIFE is 12 months, but once opened, within 2 weeks.
- THE BAG IN BOX can be connected in parallel.
- ALL KINDS OF TAPPING DISPENSER can be exploited for Bag in Box, provided that they are connected to MyBrewer.
- MyBrewer can be also connected to one single tapping dispenser of a multiple tap plant, and it is possible to tap, at the same time, from other tapping dispenser, beer form kegs or other products. This does not affect the existing tapping device and, at any time, it is possible to remove Mybrewer and continue to tap beer only from kegs.
- THE BAG IN BOX IS DISPOSABLE, once used it is not necessary to return it.
- THE BAG IN BOX avoiding to pay any bail.
- WITH NO RISK TO LOSE KEGS, it is then possible to reach every market and supplying a large range of customers also abroad.

WITH RESPECT TO THESE ADVANTAGES, THE QUALITY AND PRICE OF THE BEER REMAIN UNCHANGED.

## The Bag in Box products

Bag in Box

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There are two kind of products, packaged into Bag in

Traditional beer and high gravity beer, to be diluted at a preset alcohol degree.

There abovementioned types of beer are pils, lager, pure malt, alcohol-free etc., with any alcohol content, from 0,0% ABV to 30% ABV. These beers are produced with a method patented by DriveBeer and packaged into Bag in Box, sized It 3, It 5, It 10, It 20, It 25, It 30, It

In the case of high gravity beer, to obtain 3 lt of pils beer with 4,6% ABV with William, we mix 1 lt of high gravity beer at 13,8 % ABV, with 2 lt of water, so from a bag in box of 25 lt we will obtain 75 lt of beer. Or to obtain 6 It of pils beer, with a 4.6 % ABV, we mix 1 It of high gravity beer at 28% ABV, with 5 It of potable city water, so from a bag in box of 25 lt we will obtain 150 lt

Regarding the alcohol-free beer the ratio is 1/4, beer/city water.

