



Registration No.	Number 00077		
Registration Date	September 27, 2011	Registration Category	Category 2

Name (Model, etc.)	【Equipment showing the development process of beer industry facilities】 (1)Hansen type yeast propagator (2)Wort kettle
Location	Higashi Ward, Sapporo City, Hokkaido SAPPORO BEER MUSEUM
Owner (Custodian)	Sapporo Breweries Ltd.
Manufacturer (Company)	(1)W.E.Jensen (2)MIYAKE INDUSTRIES CO., LTD.
Year Manufactured	(1)1911 (2)In around 1965
Reason For Selection	These production facilities show how the Japanese beer industry developed and expanded. This equipment for making pure yeast cultures is valuable because it brought about innovative improvements in the quality of beer brewing in the mid-Meiji Period. It improved the preservation of beer and its flavor purity by preventing bacteria contamination. In response to the demands of an age of mass production, continuing been improvements of cauldrons have been done to boil sweet wort efficiently and effectively in large quantities. Through trial and error, the cauldrons' shape, material, and function were varied over the years. The cauldrons were first made of copper, and in the next generation, in the 1980s, they were replaced by stainless steel. This copper container is unique in being preserved in perfect form.
Registration Standard	2 - A

Open/Closed to Public	Open to Public	
Photo		 <p>(2) Wort kettle</p> <p>(1) Hansen type yeast propagator</p>
Other useful information		