

CO-FOUNDER NEEDED

Apply to co-found [here](#)
no later than FEB 28, 2025!

GreenBeer

Minimized wort boiling by stripping hot wort with carbon dioxide**THE PROBLEM**

Wort boiling is highly energy intensive using about 6 % evaporation in middle sized breweries and 2 % in big breweries. The reduction to 2 % is achieved by using very expensive cooking systems.

OUR SOLUTION

Diffusing carbon dioxide into the hot wort when pumped to the whirlpool will strip out DMS (dimethylsulfide) and other foul-smelling quality reducing organic matters from the wort. The carbon dioxide can be collected for reuse and the cooking time can be reduced by more than 50 % with 2 % evaporation. The method will fit for most beer types and most breweries which annually constitutes more than 1 billion hectoliters.

TASKS & RESPONSIBILITIES (FIRST 3 MONTHS)

Establish company structure, onboarding director, plan for finance, onboarding technical capabilities with additional sales capabilities. Initial financing/applications, start of selling to middle sized breweries in Scandinavia and Germany. Transfer of knowledge to partners.

Patent status

Frank Innovation ApS owner of "GreenBeer" has been granted Danish patent (DK 181621) for the technology, and an application for an international patent (WO2024/193861) has been published. The international patent also covers stripping with carbon dioxide in connection with High Temperature Wort Boiling, a continuous process performed in 8 minutes.

Academic background of current co-founders

William Frank: Master brewer (SBH), chemical engineer (DIA), HD (AAU). Else Birk: MSC Food Science, PhD, Gregers Østervig Frank: MSC Statistics, Exam Oecon.

Entrepreneurial background of current co-founders

William Frank: Technical director in a Swedish brewery, consultant for Scandinavian Brewing High School, co-founder of Grauballe Bryghus. Else Birk: Co-founder and director for Grauballe Bryghus, Lead auditor for Bureau Veritas and DNV. Gregers Frank: Director in KPMG, Founder of Femø Bryghus.

Target Market & Customers

The 90.000 breweries around the world are potential customers. First step might be Scandinavian, English and EU breweries.

CO-FOUNDER PROFILE WE ARE LOOKING FOR**Must-Have Qualifications/Background**

Potential director with economic and sales background. International oriented, paying own salary receiving ownership shares. Potential technical director with technical knowledge, outgoing, friendly, team worker.

Nice-to-Have Qualifications/Background

Knowledge about brewing.

Personal Fit

A need for partners engaging in commercialization to take over R&D results and patents – under a license/royalty agreement.

Milestones Achieved

MUDP project: Climate Friendly Wort Boiling in Breweries. Published by Miljøstyrelsen

- [Climate friendly wort management in breweries](#)
- [Klimavenlig Urthandtering i Bryggerier](#)

MUDP project: Wort Boiling without Boiling granted ultimo 2023, on-going. Together with Thisted Bryghus and Maskinfabrikken Hillerslev.

Milestones cover solutions for breweries with coking systems up to 100 hl output.

Financial Overview

Funding: 400.000 kr covering the work in ongoing MUDP project. Very low fixed cost.

Physical address

O.I. Offersensvej, Åbyhøj. Aarhus.

