

CRAFT BEVERAGE SOLUTION

Small scale carbon capture technology.

CiCi®Oak







Opportunity to capture, recover & re-use vs releasing off-gas from production process

Elevate your brand among









Earthly Labs technology reduces our supply chain risk while reducing our emissions footprint. As a result, we reduce cost, make better beer, and invest in clean air. It's a no-brainer.

-Pat Craddock, CFO, Griffin Claw Brewing Company





We had reclaimed CO₂ gas in two of three beers we won at GABF this year.

-Charlie Berger, Co-Founder, Denver Beer Co.







Plug-and-play CO2 capture and recovery solution for craft brewers

Real-time gas purity sensor technology

Ensures purity targets are met and reduces total energy consumption

CO₂ capture software

Enables real-time analytics and cloud-based mobile dashboard

Sorbent bed

Scrubs VOCs, acid gases and aromas to achieve purity

Installs in one week



Modular, small size system Fits into tight, wet, brewery spaces and meets modern safety and equipment standards

> Regenerative dryers Remove moisture

Compact and unique chiller design Converts CO₂ gas to liquid in minutes

> Produces super premium beverage-grade CO₂

CiCi Solution Components



Foam Trap & Smart Foam Trap

Capture CO₂ from fermentation vessel and maintain pressure



CO₂ Storage

Hold recovered CO₂ liquid and can be used to capture and carbonate at the same time



Vaporizer

Revaporize to boost CO₂ flow to meet carbonation needs



CO₂ Monitoring Software

Both within CiCi and via mobile, track real-time performance data and alerts while providing CO₂ volume data



