

Automation Option:



Mash Tun (left)

Heat Source:

Electric heated false bottom (1450 watts)
Temperature monitored and controlled

Tank Material: Drawn Stainless

Capacity: 17.4 gallons

Space under false bottom: 0.7 gallons

Hot Liquor Tank (center)

Heat Source:

One low Density Element (4500 watts)
Temperature monitored and controlled

Tank Material: Drawn Stainless

Capacity: 17.4 gallons

Kettle (right)

Heat Source:

Two low Density Elements (6000 watts total)
Heat setting user adjustable / temp. monitored

Tank Material: Drawn Stainless

Capacity: 17.4 gallons

Power Requirements:

220Volt AC
30 AMP breaker (GFCI recommended)*

Pump Specs:

1 ea. Re-circulation pump 5.0 GPM (fixed)

Used for HLT re-circulation and for chilling.

1 ea. Strike Pump 5.0 GPM (fixed)

1 ea. Re-circulation pump 1.6 GPM (fixed)

Used to re-circulate the mash

2 ea. Peristaltic pumps 0.2 GPM (adjustable)

Both synchronized for sparging. One for the sparge water and one for the mash drain. Will maintain the mash level.

Plumbing Specs:

Tank fittings & valves- Stainless

Misc. fittings - Brass

Plumbing manifold - Copper

Tubing - Santoprene and beverage grade PVC

* In-line GFCI (optional)

The Control Panel:



How it works.....

The center of the Automation Option is a Micro-Processor that handles all of the batch settings, critical timing, and temperature controls.

By utilizing the LCD display, the batch settings are entered:

- Strike Temperature / Strike volume / Mash temperature / Mash time / Boil time

The kettle heater power and sparge rate is set on the dials.

The photo eye is then positioned on the kettle site tube for the desired volume.

The Sequence.....

After the system is set up and the water and grains are added, the micro-processor takes over. The liquor is heated to the strike temperature and the precise amount of liquor is transferred to the mash tun. The mash temperature is maintained by the microprocessor for the entire mash time. The sparge process then begins and continues until the photo eye on the kettle site glass signals the appropriate volume is collected. The kettle heaters are then engaged bringing the wort to a boil. The microprocessor will then alert the brewer with a buzzer indicating boiling has commenced. At the same time the heat is automatically lowered to avoid a boil over. Boiling is continued for the set time and the heaters are turned off. The buzzer sounds indicating the sessions is complete. Chilling is then carried out by the brewer.

NOTE: The system can be manually operated at any time during the process by using the three way switches.....up is for auto....center is for off....down is for on.