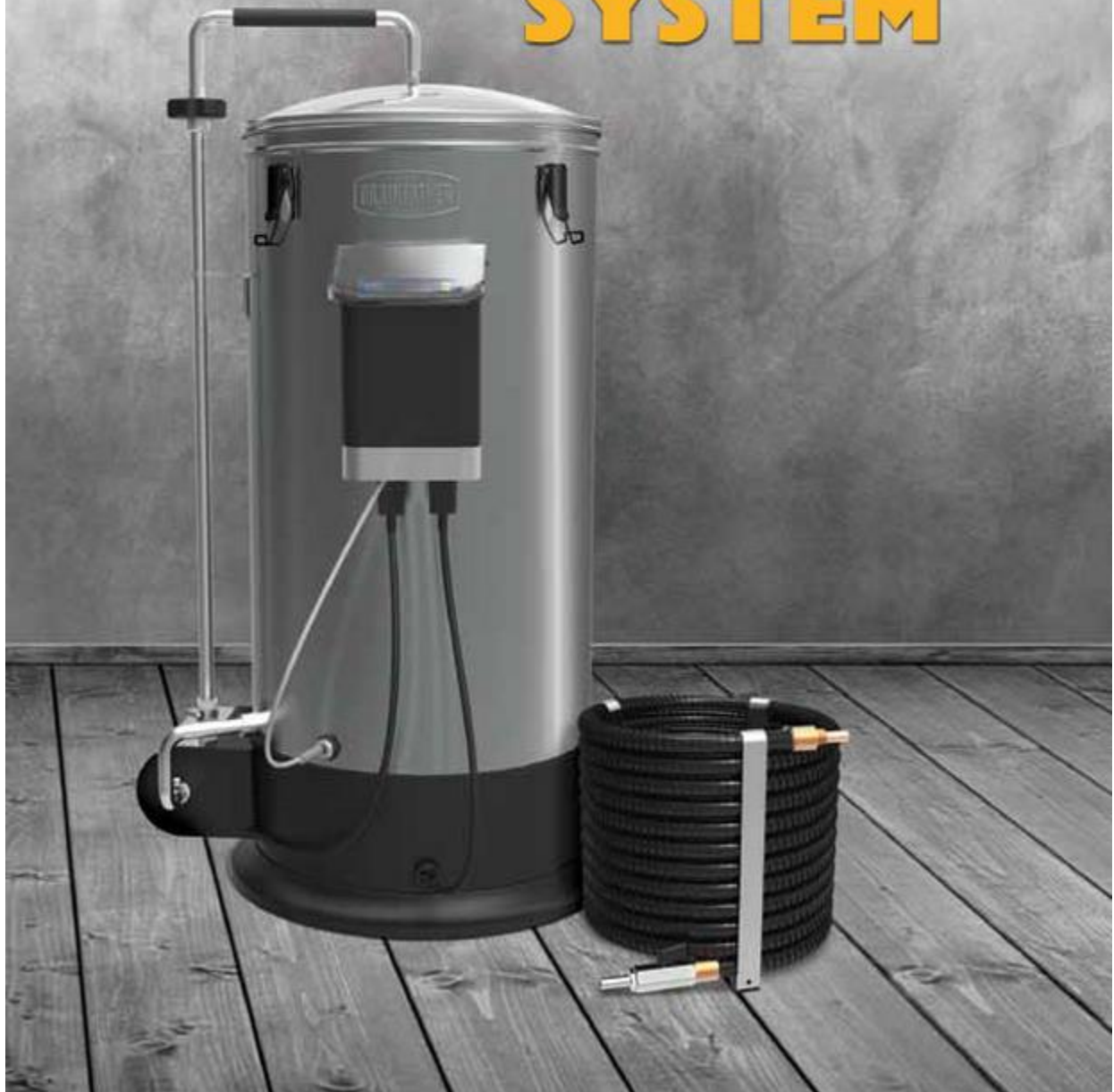




**ALL IN ONE**  
**BREWING**  
**SYSTEM**





# ANATOMY

**SIZE**  
10 kg (22 lb)

**CAPACITY**  
30 L (8 US Gal)

**STAINLESS STEEL GRADE**  
304

**HEATING POWER**  
NZ/AU/EU 2,000 Watt  
USA 1,600 Watt

**MAGNETIC DRIVE PUMP**  
6 Watt, 1,800 RPM

**ALL IN ONE BREWING SYSTEM**  
×  
**MASH, SPARGE, BOIL AND COOL USING ONE SYSTEM**

fig. 1



## STEPS IN THE BREW DAY

### STEP 1: CHOOSE YOUR RECIPE

Once you decide what you want to brew, find a recipe with a "Grain Bill" which tells you exactly how much of which grains and hops you need to buy.



### STEP 2: MASH

Mashing is the process of extracting all of the fermentable sugars and flavours from the crushed grain. Different temperatures will be recommended depending on your recipe. Once you are ready to brew, fill the Grainfather with water and place the lid on top. Dial in your mashing temperature and set the Grainfather to Mash and add the grains. During the mash, the pump will recirculate the wort through the grains, to ensure even temperature throughout. This maximises the extraction of sugars from the grain.



### STEP 3: SPARGE

Sparge by pouring hot water over the grain to release any remaining sugars.



### STEP 4: BOIL

Remove Grain Basket full of grain. Switch the Grainfather to Boil using the temperature control dashboard. Boil for the recommended time and add hops throughout the boil according to your recipe.

### STEP 5: COOL

Use the Grainfather Counter Flow Wort Chiller to cool the wort down to 20°C (68°F) in under 20 minutes. Run the fresh, cooled wort straight from the Grainfather into a clean sterilised fermenter, ready to pitch the yeast.



### STEP 6: FERMENT

Once in the fermenter, the wort will need to ferment for approximately 1 week, after which the beer is finished and can be bottled or transferred into a Keg.



### FURTHER STEPS

#### - DISTILLING AND THE GRAINFATHER

Whiskies are also made from grain and follow a similar process to brewing beer in the Grainfather. After fermenting the whiskey wort, the Still Spirits Alchemist Series Alembic Condenser and Dome Top (sold separately) can be attached to the Grainfather to turn your brewery into a distillery!

