

User Manual of Brewhouse

Usage:

The brewhouse is used to brew wort, combining a mix of milled grain , and water, and heating this mixture in mash tun. After mashing, the beer wort is boiled with hops in brew kettle.

Structure:

The brewhouse is composed by one mash tun with mixing device and steam jacket, one brew kettle with steam jacket, one pump connected between mash tun and brew kettle, system pipes, valves and one visible buffer tank between the connected pipes. The mash tun and brew kettle are three-layer vessels: inner tank, steam jacket, and outer tank. The space between steam jacket and outer tank are filled with PU insulation, to protect the temperature in the inner tank.

The product is the normal pressure operating equipment.

Putting into service:

Install the brewhouse at suitable position, and adjust the feet to make sure the tank is horizontal. Connect the brewhouse with electricity, and start brewing. combine the milled grain and water, mix them by the mixing device.

Use and Maintenance:

Mix the milled grains in the mash mixer/kettle using hot water. The steam heating in the mash mixer/kettle makes it possible to do temperature steps if required. After it reaches its temperature and mixing time, to separate the wort from the grains by the false bottom. Transfer the clear wort from the mash tun to the brew kettle, when the transfer is complete and the wort is boiling, the mash tun can be cleaned. After boiling, whirlpool the wort in the brew kettle. Transfer the bright wort from the brew kettle through the heat exchanger to the fermenter. Any fitting found wrong, have to be replaced.
The vessels in brewhouse are non-pressure vessels.

Warnings:

The machines must be checked on a regular basis to make sure it is operating correctly and safety. The connected pipes and valves needs to be of sufficient accuracy and checked on a regular basis.