



Tricking Out your HomeBrew System

10 Things I couldn't Brew without

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10. All Grain Stand and Layout



All Gravity System

- Traditional
- Simple to use
- Gravity never fails
- Small foot print
- Minimal cost



1 Pump System

- Smaller in height
- Small footprint
- Uses some gravity
- Use advantages:
 - Pump
 - Excess Heat



2 Pump System

- Lowest Height
- Largest Footprint
- Easiest Access
- Lots of Potential



9. Hard Piped Burner System



8. Good Vessels with Valves



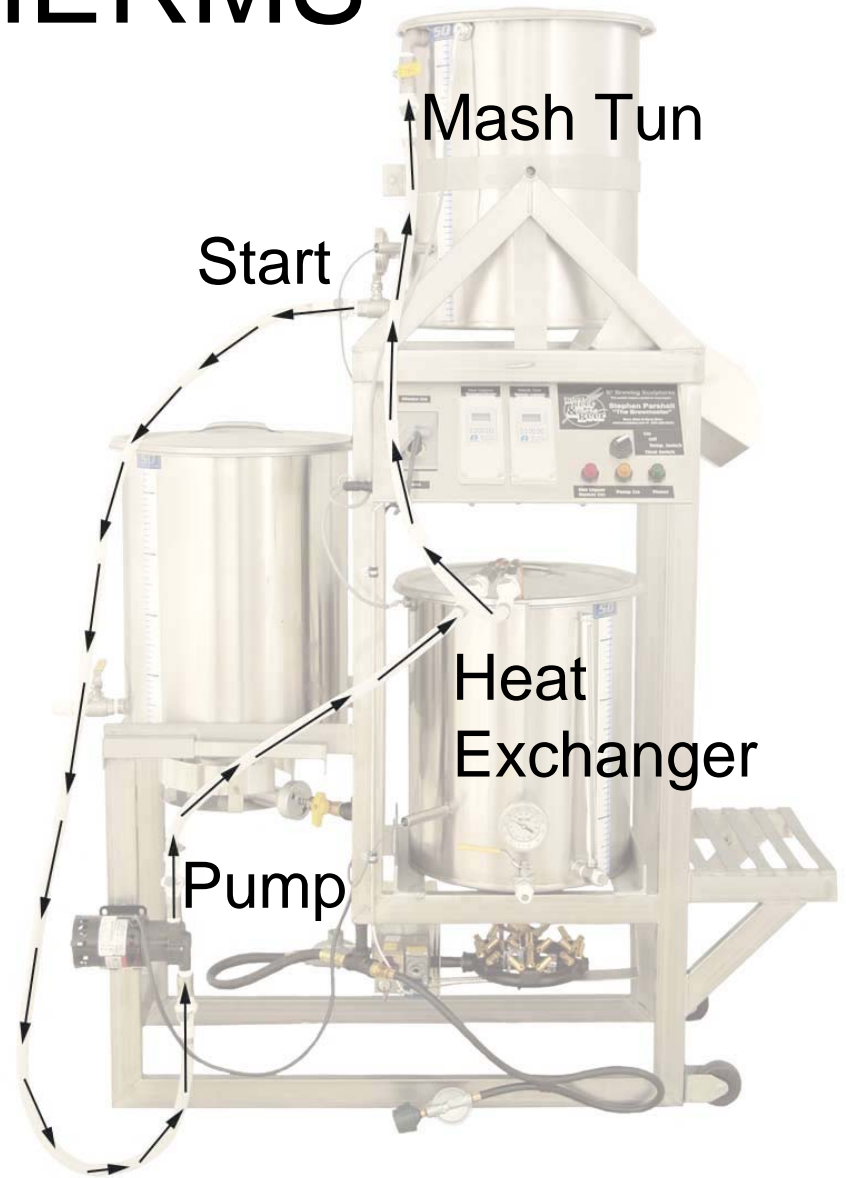
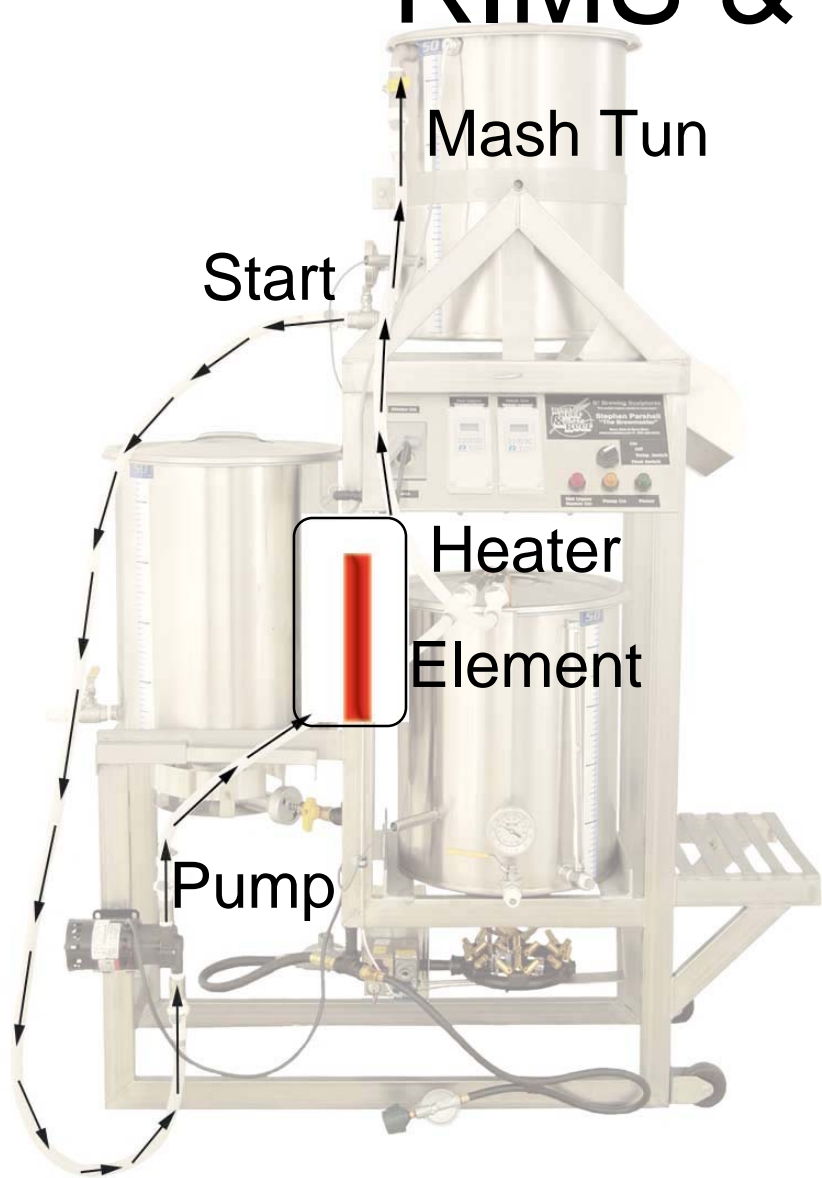
7. Tubing and QD's



6. Pump

- Easier and Safer than lifting
- Allows recirculation
- Allows for HERMS or RIMS
- Going to a counterflow chiller
- Recirculation in an immersion chill
- Filling fermentors that are higher than the kettle
- Easier Cleaning Cycle
- Other possibilities...?

RIMS & HERMS



5. Heat Exchangers



Cooling Wort

Heating

4. Digital Controllers

- Fermentation Control
- Mash Temp Control
- Hot Liquor Control
- Warnings



3. Pilot Light



- Helping Hand
- Consistent Temp
- Easier to manage
- Consistency in brewing

2. Float Switches

- Sparging
- Grants
- Hopbacks
- Filling from an filter
 - (regular or RO) solenoid



1. Good Temp Control Fermentation



World of Possibilities

- PID Controllers
- Solenoid Actuated Valves
- Laser/ Ultrasound Switches (boilover protection)
- Electric elements (HL Tank, RIMS)
- Tankless Hot Water heater (huge)
- Hopback
- Brew Room Possibilities
 - Hanging Electricity
 - Cleaning Systems
 - So Much More