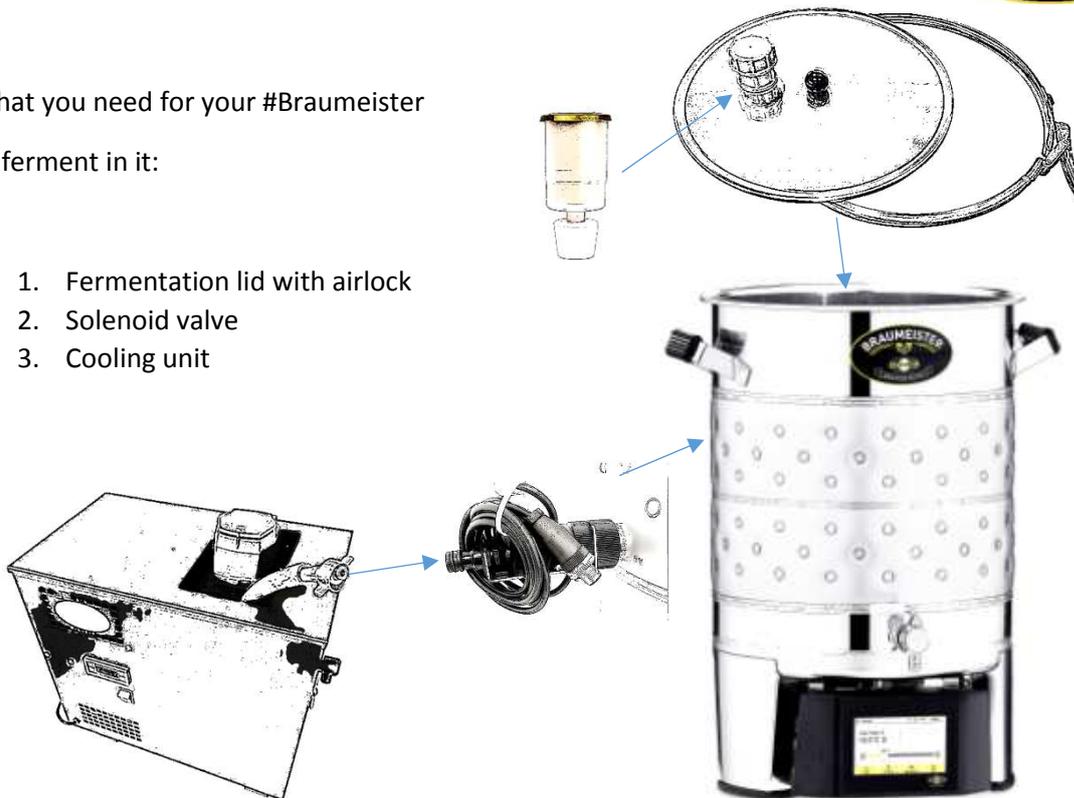


Ferment in the #Braumeister



What you need for your #Braumeister to ferment in it:

1. Fermentation lid with airlock
2. Solenoid valve
3. Cooling unit

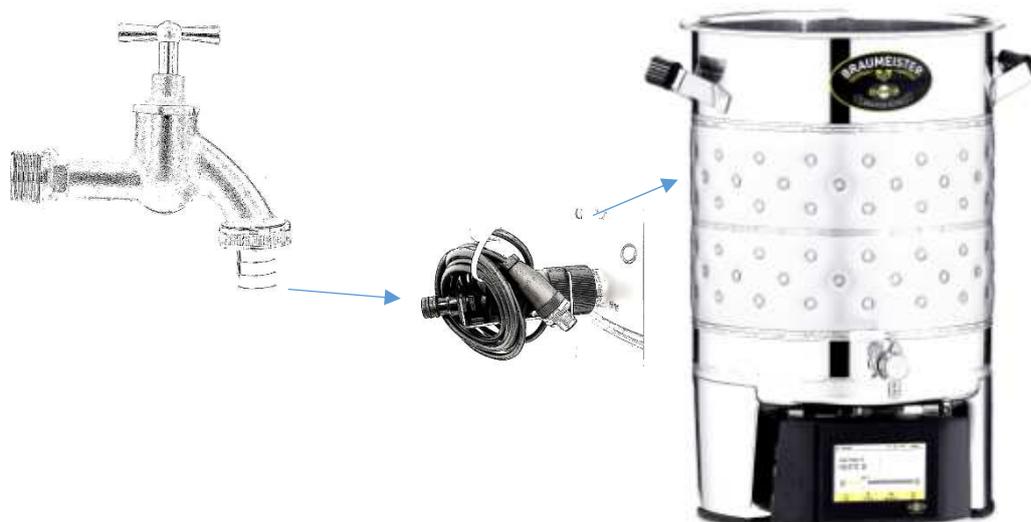


When you are done with hop cooking and you cooled down the wort you would first have to get out the wort into a container to clean the #Braumeister. After cleaning you will put the beerwort back into the #Braumeister with yeast. Then put on the fermentation lid and on here the airlock. Take the solenoid valve and connect it to the double-jacketed of the #Braumeister where the water of the cooling unit will go in – the other line will go back to the cooling unit. Now turn the #Braumeister On and go under settings and Gärmeister – here you can set now your fermentation temperature. The control panel of the #Braumeister – where the solenoid valve is plugged into will then open if the temperature will go 0,5C over the set temperature, so it can be cooled from the cooling unit. The control panel will never turn on the heating elements in this stage it will only control the solenoid valve. This is how you can ferment in the #Braumeister.

Automatic cooling after hop cooking with the #Braumeister



The only thing you need would be the solenoid valve



So if you are at the stage before it says start hop cooking you will see on the screen of the #Braumeister on the right – automatic cooling – if you have attached the solenoid valve to the Doublejacked and control panel it will be shown here. If you press on this button, you can set A temperature to the value you like to cool it after the hop cooking. Also connect one hose from your cold tap water to the solenoid valve and one from the double jacked to your sink. Turn on the cold water. Now start hop cooking – when hop cooking is over the controle panel of the #Braumeister will Then open the solenoid valve so cold water can run through the double jacked and cool it to The set temperature. This makes brewing again more automatically and you will save time as well.

Tilt Hydrometer with #Braumeister



Use the tilt hydrometer to show plato information on the control panel of the #Braumeister when you ferment in it or if you have the tilt hydrometer in a fermenter that will stand next to the #Braumeister. Also can the Tilt Hydrometer in combination with the solenoid valve and #Braumeister be used to control the fermentation in the tank standing next to the #Braumeister. As the tilt hydrometer will send the temperature to the control panel, it knows when to open the magent ventil which is connected to the double jacked of the fermenter. Sure a cooling unit has to be connected here as well to the fermenter.

To connect the Tilt Hydrometer with the #Braumeister you need to go to the menue burger on the upper left corner – then to Gärmeister. Move the Tilt Hydrometer a bit around and you will see it will automatically connect via Bluetooth with the #Braumeister and will show the plato and temperature information in the upper middle of the screen. When connected with the #Braumeister, the control penal will use the temperature from the tilt Hydrometer for the fermenting temperature.

So basically the new control panel has also the features like a Gärmeister Controlle that just come with the new #Braumeister.

