# Keg King Guten 40L Program Guide

User guide

ABSTRACT

This guide was written by Walter Ellem, as a step by step instruction to program the Keg King Guten 40L unit, this is to go with the Video as supplied from the website for those of us who need written instructions.

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# Contents

# 1. After turning the unit on - Start Screen



# 2. Basic Menu functions

a. **Press Auto / Pause to bring up the starting control-programming functions**
   i. This will bring up Recipe 0 Step 1
b. To select or program your 2$^{nd}$, 3$^{rd}$ recipes etc.
   i. Press 'Power' and 'Timer' at the same time
   ii. Then you can change the recipe No by selecting the '+' or '-' keys
   iii. Then select "Start / Stop' then select 'Auto Pause' to begin the programming of the steps.
c. By pressing "Auto / Pause" it will take you to the next step
d. To change the step **Temperature** select the 'Temp' button and use the '+' or '-' keys to change the setting
e. To change the Step **Time** select the 'Time' button and use the '+' or '-' keys to change the setting
f. To change the Step **Power** select the 'Power' button and use the '+' or '-' keys to change the setting
g. You can only have **1 boil step** then the unit will swap hop steps which you will get 9 Steps
h. To stop the 'Hop' steps you will need to set the time to '0' this will then stop you from having any other steps

## 3. Here is an example of a program I use for a Red Ale

https://hoppydaysbrewingsupplies.com.au/product/i-killed-kenny-23l/

*I killed Kenny (23L)*

*"A malty Irish Red Ale with a toasty malt character and a beautiful ruby colour"*

      a. Step 1 – Mash 60 minutes @ 65°c
      b. Step 2 – Boil 60 minutes
      c. Hop Step 1 – 60 minutes - 25g Challenger
      d. Hop Step 2 – 60 minutes - 10g East Kent Goldings
      e. Hop Step 3 – 10 minutes - 20g East Kent Goldings
      f. Whirlpool
      g. Dry Hop - 25g Challenger

# 4. Here are the programming steps

a. This is program 3 for my unit
b. Press 'Power' and 'Timer' at the same time, then press + twice
c. Then select "Start / Stop" then select 'Auto Pause' to begin the programming of the steps
d. Step 1 (Mashing)
  i. Press 'Temp' and the + icon until you get a temp of 65°c
  ii. Press 'Time' and the + icon until you get a time of 60 minutes
  iii. Once you happy with the step select 'Auto Pause'
e. Step 2 (Boiling)
  i. Press 'Temp' and the + icon until you get a temp of 100°c (Boil)
  ii. Press 'Time' and the + icon until you get a time of 60 minutes
  iii. Once you happy with the step select 'Auto Pause'
f. Step 3 (Hop 1)
  i. This step will be labeled 'BOILING'
  ii. use the '+' or '-' keys to change the time setting, this step is 60 minutes
  iii. Once you happy with the step select 'Time'
g. Step 4 (Hop 2)
  i. This step will be labeled 'BOILING'
  ii. use the '+' or '-' keys to change the time setting, this step is 60 minutes
  iii. Once you happy with the step select 'Time'
h. Step 3 (Hop 3)
  i. This step will be labeled 'BOILING'
  ii. use the '+' or '-' keys to change the time setting, this step is 10 minutes
  iii. Once you happy with the step select 'Time'
i. Step 4 (Hop 4)
  i. This step will be labeled 'BOILING'
  ii. use the '+' or '-' keys to change the time setting, this step is 0 minutes
  iii. To complete the program press 'Start / Stop'
j. This will take you back to Step 1, press the 'Start / Stop' button the cycle through the program ensuring its correct then you will see the end screen

k. Press the 'Start / Stop' button again, then press 'Manual / Pause' then push 'Manual / Pause' again for 5 seconds and when you let go it will chime to indicate it has saved the program, then push the 'Start / Stop' button twice, it will take you back to the start screen.

l. Press the 'Auto / Pause' button to load the program, then press 'Start / Stop' to begin the recipe
    i. The R3S1 will be flashing to show it is heating up and the program has started.

## 5. Step notes and tips

### a. What is "whirlpooling" your beer

https://byo.com/mr-wizard/what-does-whirlpooling-your-beer-mean-and-how-do-you-o-it/

Homebrewers can use whirlpools just like the big guys. Instead of pumping the wort after boiling, use a big spoon to stir persistently in a circular motion in one direction. This will generate a mini-whirlpool. Stir the wort at a good clip for one to two minutes and allow it to rest for 10 to 20 minutes before draining the wort into your wort cooler. Watch as the wort level gets low. If you really want to separate as much hops and trub as possible, stop the flow when the trub pile starts to suck into your wort chiller.

### b. Keg King product and video

https://www.keg-king.com.au/guten-40ltr-micro-brewery.html

### c. Keg King Updated Instruction Manual Available

https://drive.google.com/file/d/1I3SfbtmNWTZcy3EeZkQqaHd7zvr3Kj80/view