

Blokes Shed Brewery Specifications

A programmable step mash system with PID control, gas heated kettle, HLT and a single fermenter. Ancilliary equipment includes a 2 door fridge and a wooden bar unit.



HLT

Stainless steel vessel insulated with a front mounted sight tube. 80L working capacity with 2 x 1800w 240v elements mounted in the base. Bottom outlet has various fittings to enable filling, sparge supply and general supply. Includes wall mounted steel frame. Temperature control by thermostat with a separate 150mm analogue dial gauge thermometer. Requires a single phase 20 amp supply.



Combi Mash/Lauter Tun

Electrically heated stainless steel vessel with inner bowl, heating cavity and outside rockwool insulation. Lauter plate is wedgewire with approx. 18% open area. A motorised and speed controlled mixing impeller is fitted to the vessel and this whole assembly can be completely removed for single infusion mashes. Can handle up to 15kg of grist at 3L/kg liquor to grist ratio.



Temperature control is by 3 elements fitted into the cavity between the inner bowl (only 2 currently used) and outer insulated skin. The elements are controlled by a Watlow 64 PID controller firing a solid state 40amp relay. A tube mounted PT100 temperature probe is also fitted into the mash from the mixing impeller mounting bridge. Runoff is taken from the central spigot and exits through the smaller ball valve on the bottom edge of vessel. Sparging is carried out using a fly sparge arm on a separate removable bridge that is plumbed to the HLT for the duration of the sparge cycle. Requires a single phase 20 amp supply.

Kettle

Stainless steel direct gas fired kettle – total volume 120L. Top half of kettle is clad with decorative vertical wooden strips bound with stainless steel straps. Kettle is mounted in a custom made steel frame that allows the kettle to be tipped over for draining trub. Kettle outlet is 1" TriClover with butterfly valve.

Heat is supplied from a 60Mj (60,000 BtU) Alexander (Sydney) made burner (included). Currently jetted for town gas, it can be re-jetted for LPG. Burner sits on steel frame independent from kettle vessel. Kettle includes a 6m copper cooling coil for immersion cooling of wort and a hinged lid with vent.



Fermenter

Stainless steel 80L German keg converted to a pressure vessel with a 200mm open top with hermetically sealed plate and clamp ring. Top plate contains PRV and pressure gauge. Sample tap is mounted at the bottom of the fermenter with a 0.5" TriClover fitting and sanitary tap.

**Notes**

MLT and Kettle are both mounted on casters for easy movement

Two door converted drinks fridge

Standard 2 door cooler with a special high torque compressor to handle the higher operating temperatures. Capable of fermenting at 18 to 20C or chilling down to 3C. digital controller and internal light. Set up to enable easy transfer of 80L fermenter to portable mobile table. Gas manifold and kegs not included.



Professionally built bar. Needs a strip and repolish on the working surfaces





Other items are also available:

Second 60L open fermenter with Perspex lid, some post mix kegs, 40L cider kegs, 80L wine keg with post mix fittings.

Located in Bowral, NSW and Mittagong NSW