



# CUSTOM KETTLE BUYER'S GUIDE

## HOT LIQUOR TANK

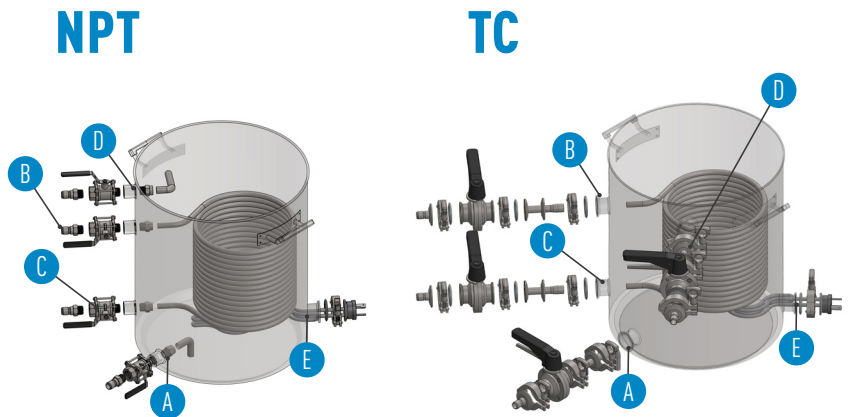
The hot liquor tank is used as a heat source for the mash tun. It helps heat up the strike water by recirculating through the HERMS coil and helps maintain mash temps, then provides the sparge water. The recirc port on the top of the HERMS is to help maintain even temps throughout.

## FITTING OVERVIEW



## PORTS NEEDED

- A. Drain Port**
  - Used to drain liquid from the kettle.
- B. HERMS OUT**
- C. HERMS IN**
  - Used to recirculate mash through the HLT to control temps.
- D. Recirc port**
  - Helps keep even temps throughout the HLT.
- E. Element**
  - Heats water.



*\*All ports need a valve and fitting of your choice plus silicone tubing. For a fitting overview, please see above.*

### HLT NPT CHECKLIST

- 4x Ball valves
- HERMS coil (includes push-to-connect fitting)
- Side pickup tube (includes push-to-connect fitting)
- Shorty pickup tube (includes push-to-connect fitting)
  - This will pick up liquid from the bottom of the kettle, limiting dead space
- Heating element (includes clamp and gasket)
- Silicone tubing (not pictured)
- 4x Fittings
  - 4x MNPT x MQC and 4x FQC Barb
  - OR**
  - 4x MNPT x barb

### HLT TC CHECKLIST

- 4x Butterfly valves
- 13x 1.5" TC clamps
- 13x 1.5" Gaskets
- Spike+ HERMS coil (fittings included)
- Spike+ Side pickup tube (fitting included)
- Spike+ Shorty pickup tube (fitting included)
  - This will pick up liquid from the bottom of the kettle, limiting dead space
- Heating element (clamp and gasket included)
- Silicone tubing (not pictured)
- 4x Fittings
  - 4x 1.5" TC x MQC and 4x FQC Barb
  - OR**
  - 4x 1.5" TC Barb