Instruction Sheet

Robobrew 35l All In One Brewery with Pump

Model: 8695

WARNING IMPORTANT INFORMATION !

1. Please read this ENTIRE instruction sheet before using the Robobrew unit. If you are unsure about any part of using this brewery please contact www.kegking.com.au
2. If the Robobrew is damaged in any way do not use it.
3. NEVER turn on the pump without attaching the recirculation arm shown in step 4 of the instructions. If you do not fit this arm you could be at risk of spraying hot wort into the air and into your face. Please NEVER turn on the pump without first attaching the recirculation arm first.
4. If at any stage the recirculation arm is not fitted and/or needs to be removed always ensure the ball valve is turned off (see instructions under the heading BEFORE WE START)

BEFORE WE START

The Robobrew home brewery is a fantastic unit for making high quality beer at home. When used correctly this brewery is safe to use, easy to operate and fast to clean up and store. It should be a joy to use this unit for making beer at home.

As we will be dealing with electricity, hot liquids, pumps etc. there is some inherent dangers that need to be considered. Always use a sturdy bench where the Robobrew cannot fall over. Do not brew in an area with poor ventilation, high foot traffic area or any area where children can reach the Robobrew unit.

Before you start using the brewery check that you have all the components in these instructions.

Please also check that before you fill the Robobrew unit that this ball valve on the side of the unit is turned off and is in the horizontal position (shown in the picture to the right).

1. Boiler False Bottom Assembly

This model of Robobrew has been designed with a false bottom. This false bottom HAS NOT been designed so you can place grain directly onto this screen. This false bottom is designed to protect your pump from solids and drawing in things such as hop pellets, flowers, grain, etc. This false bottom adds significantly to the reliable operation of the Robobrew units and it's recommended that this screen is always in place if the pump is going to be used.

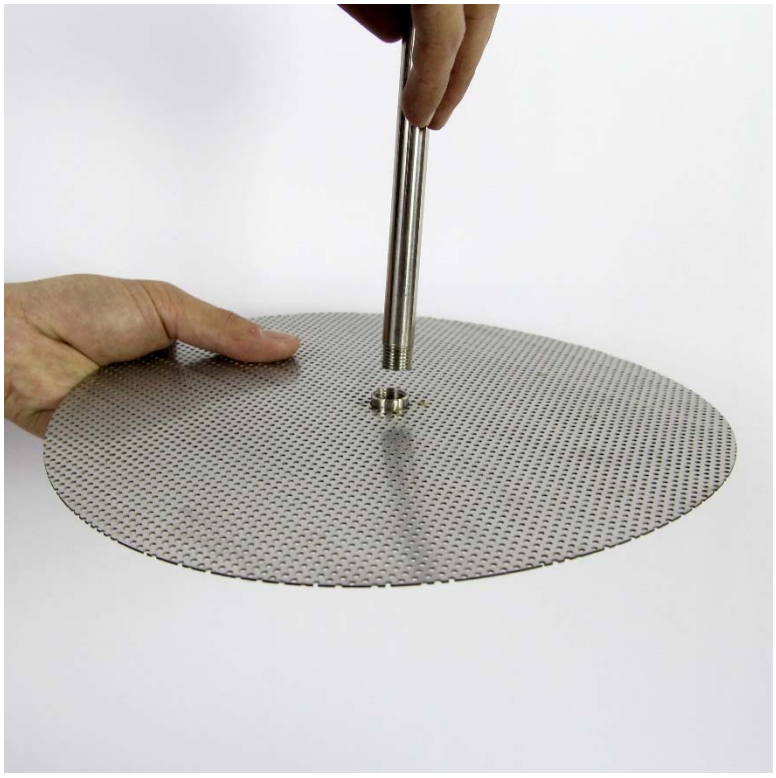
The false bottom has legs that suspend the false bottom about 20mm above the base of the boiler so all liquid that exits into the pump our out via the ball valve will be filtered using this screen.

Once the screen is in place fill the boiler with the desired amount of water for mashing in. Set the temperature on the display and wait for the water to heat up.

2. Malt Pipe Assembly

The malt pipe is the pie that sits inside the boiler and contains your grain. The malt pipe is made up of a top screen and a bottom screen.

As you can see from the right the bottom screen looks slightly different and it has no silicon seal and also has a stainless threaded rod that screws into the malt pipe bottom screen. Screw this threaded rod onto the bottom screen as shown.



Once the rod is screwed onto the bottom screen place the bottom screen inside the malt pipe so it's at the bottom of the malt pipe.

Once the bottom screen is in place use the extension tube and place this on top of the other stainless tube that you just attached to the bottom screen.

There is no need to push this extension tube all the way to the bottom.

After you have attached the extension pipe you can then use the small black plastic knob and put this over the hole at the top of the extension pipe. This knob will prevent grain for pouring into the middle of the pipe and ending up in the boiler.

You now need to transfer the malt pipe to the boiler. In order to do this you need to fit the malt pipe handle.

To fit the handle feed one end of the handle through one hole in the malt piple. Push the handle in on one side far enough so you have enough clearance on the other side to feed the handle into the opposing hole.

Once the handle has been fitted you can lift/maneuver the malt

pipe easily.

Use the handle to place the malt pipe into the boiler.

3. Mashing

Once the malt pipe has been assembled you can pour your grain into the malt piple. The malt pipe is designed to take up to abour 9kg of grain but in the majority of recipes you will probably only probably use 4-5kg.

Once the grains have been poured into the malt pipe it's important to stir in the grains and remove all dough balls (dry spots). Thoroughly stirring the grain will take you about 2-5 minutes.

Once you have stired in the grain fit the top screen (show to right)

The top screen should be placed so that it lightly touches the top of the grain and you should make sure the silicon seal is concentric against the inside diameter of the malt pipe.

Once you have fitted the top screen use the stainless siphon cone and place this over the extension tube with the cone side facing up.

Push down on the cone until the extension tube and cone is sitting gently against the top screen. (shown to left)

4. Fitting the Recirculation Pipe

WARNING: The recirulation arm must be fitted whenever the pump is in use. Follow these instructions to fit the recirculation arm.

Fit the silicon seal onto the bottom of the recirculation arm as show in the picture to the right.

Use the black hand wheel to attach the arm to the body of the boiler as shown in the photo.

There is no need to overtighten the hand wheel. Only light force is required and overtightening can result in premature wear on the silicon seal.

5. Temperature Adjustment

To adjust the temperature of the brewery simply hit the set butto until you see the numbers on the display flash. Then use the arrow keys to set the desired temperature.

The temperature on the display reads the temperature at the bottom of the boiler near where the element is mounted. It is important to understand that this is not the core temperature of the mash. If you recirculate for long enough the mash temp will eventually be close to the display temp. With that said if you want to increase the termperature of the mash it is normally fastest and easiest to overshoot the desired mash temperature by a few degrees while using a secondary thermometer in the mash to keep an eye on the core temperature of the mash.

A photo to the right shows the placement of the probe. The probe placement has been designed like this as it prevents the element from overheating and scorching wort by taking the temperature of the wort closest to the element.

6. Recirculation

Recirculation is something that can be done easily using the pump that is built into this model of Robobrew.

It is recommended to purchase some silicon tubing with the Robobrew as this will help with recirculation and also with transfering the wort from the Robobrew unit to your fermenter.

If you are recirculating during mashing it is recommend that you only use the 500watt element. This will normally be fast enough on it's own to gently heat the mash.

The recirculation speed can be controlled using the ball vave at the base of the recurculation arm.

7. Sparging

Once you have mashed your grain for 60-90 minutes it's then time to sparge the grain.

Using the malt pipe handle lift the malt pipe out of the boiler and rotate 90 degrees until you see the feet of the malt pipe locate near the wire supports. (see picture to the right)

Once the feet have been located place the malt pipe down and ensure its securely in place.

Pour warm water (approximatley 75-80C) ontop of the grain inside the malt pipe and this will rinse the grain of the majority of remaining sugars. This process will probably require 5-15 liters of water depending on your recipe and desired gravity that you are trying to achieve.

8. Boiling

Boiling is one of the final steps to making beer in the Robobrew. Simply set the temperature to 120C and turn on both elements. Once the Robobrew has started to boil normally the single 1900 watt element is sufficient to maintain a constant rolling boil.

9. Cooling

The Robobrew includes a immersion cooling coil.

Keg King also have an optional counter flow chiller as well but this is slightly more complicated to use and it is sold as an optional extra.

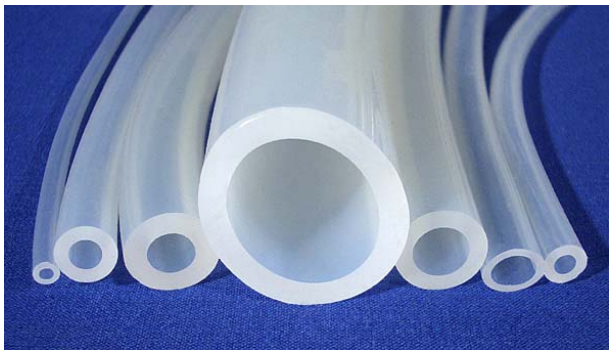
The immersion chiller is easy to use and clean. Simply connect your garden hose to each end and run cold water through this while it's immersed in the wort inside the boiler.

If you want to accelerate the cooling process you can also stir the wort while cooling or use the pump to recirculate the wort. This will greatly increase the speed at which the heat is extracted through the immersion chiller.

Compression fittings for the immersion chiller can be purchase separately if you want to use threaded connections. (see picture to left - part number 009326).

Another great method of cooling wort that saves time is hot-cubing. If you fill a plastic cube show to the right with hot wort then quickly fit the lid this will keep your wort in a sanitary environment. If you use this method make sure to purge air out of the cube and then simply leave the cube at ambient temperature for 24hrs to cool down.

Recommended Accessories



Silicon Tubing

Silicon tubing is great for transfering the wort from the Robobrew unit to your fermenter or into a hot cube. We recommend heavy duty silicon tubing with 12mm ID and 18.5mm OD. This tubing has part number 005496 and can be ordered from any good Keg King distributor. The Silicon tubing is plasticiser free so there is no BPA. It's also suitable for temperatures up to 200C so it's suitable for the transfer of hot wort. Unfortunately silicon tubing is more expensive than vinyl (PVC) tubing however it's better suited for this application.

Sodium Percarbonate Brewery Cleaner

Sodium Percarbonate is a great cleaner for removing protein, hop material and tannins that start to build up in your brewery. Sodium percarbonate is a popular choice for many home brewers as it's highly effective, it decomposes quickly into oxygen and sodium bicarbonate. It's very effective at killing bacteria, mold spores, virusus and various other microorganisms. So even once it's fully decomposed it does not harm finished beer if it happens to get left in the brewery somehow. It is sold in 400gram jars (part number #006172) and also 1kg bags (part number #006141).

Wooden Mash Paddle

Wood mash paddles are a great tool for any serious brewer. The wood does not scratch your stainless steel pots and the mash paddle design is ideal for removing dough balls.

Refractometer

A refractometer is a fantastic tool to take instant gravity readings of hot wort. This tool will help you optimise your sparging. If you want to collect the maximum sugars from your malt pipe you can keep sparging in the malt pipe until the wort falling from the underside of the malt pipe reaches 1.010. This tool is siginifiacntly better than the hydrometers as they give a faster reading without having to calibrate the reading based on the temperature of the wort.

Heavy Duty Gloves

These heavy duty gloves are great for handling chemicals, and also for grabbing items covered in hot wort. They have long sleeves on them and are perfect for brewing with. Part number #008718)