

# BREWTRROLLER

## What is BrewTroller?

### Decision Guide

Need help deciding what kind of BrewTroller brewery you want? Check out our helpful Decision Guide!

<http://www.brewtroller.com/DecisionGuide.html>

### Buyers Guide

Looking for an overview of what you need to have to get a running BrewTroller? Our Buyers Guide goes over all the possibilities!

<http://www.brewtroller.com/BuyersGuide.html>

### Parts List

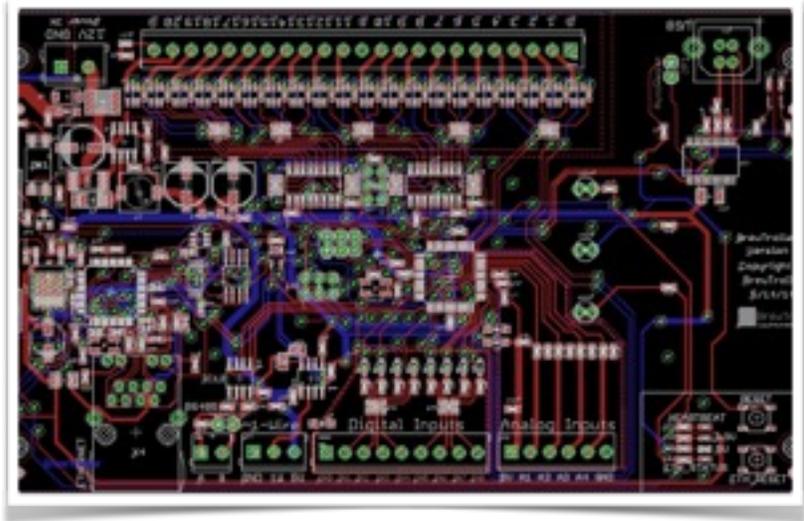
We have put together Parts Lists for your project, including links to components sold elsewhere that you might need! Check it out

<http://www.brewtroller.com/PartsList.html>

### Assembly Instructions

How to put it all together? Let us help with our Assembly Instructions

<http://www.brewtroller.com/assembly.html>



## BrewTroller Decisions

BrewTroller is all about possibilities. There are a lot of decisions that need to be made before you even get started. These include what kind of brewery (HERMS/RIMS/BIAB/etc), what your heat source is, how much automation you need, and much more!

The more planning you do ahead of time, the faster, and easier your brewery build will be! Nothing is more frustrating than needing that once switch or relay that you forgot, and not being able to brew when you thought you would while waiting for it to arrive!





## HERMS vs RIMS

The 2 most common systems are HERMS and RIMS systems. They both accomplish great beer, but approach the mashing steps differently.

**HERMS** systems feature a HEX (heat exchange) coil mounted in the Hot Liquor tank. By circulating your mash liquid/wort through this coil, you can maintain the temperature of your mash. You can change this temp by changing the temp of the hot liquor (water) surrounding the coil. Many believe this leads to less scorching as the wort is never in direct contact with the heat source

**RIMS** systems feature a RIMS tube instead of a HEX. A RIMS tube is a metal tube where the heating element (electric) is placed. Your wort/mash liquid is circulated through this tube, directly heating the liquid. This works well in Hybrid systems, and is a faster way to heat/change temp if setup right.

## *The 30,000 foot view*

Its time to think big picture, it really is the best place to start. What does this mean? It means, what kind of Brewery do you want? Think in the biggest sense here. Some of the common options are:

- HERMS (heat exchange recirculating mash system)
- RIMS (recirculating infusion mash system)
- BIAB (brew in a bag)
- Hybrid Systems (2 vessel, or 4 vessel)

This is where you will make the decisions about the type of brewing you want to do, the complexity of your brewery, and even future plans.

If you don't yet know what these things are, now is the right time to stop, and do some research.

## *Going to the source, the heat source*

Now that you've made the big decision, its time to start narrowing it down. There are a few important questions to ask yourself that will fundamentally change how you will approach the rest of the decisions you will make. The BIGGEST one is:

- Electric Heating
- Gas Heating
- Steam Heating

These 3 types of heat source, completely change the type of components that will go into your BrewTroller as they are controlled completely differently. All 3 (though steam is very uncommon on the homebrew scale) are very doable, and you should not be afraid to attempt any of them.

### *Getting into the details*

Once you've made this decision, its time to ask a few more questions.

- How much automation do you want?
- Do you want Web/Phone control?
- Do you want Auto/Off/On switches?
- Do you want auxiliary displays (PIDs)?
- Do you want to measure Volume?

Each of these questions will help you determine what accessories or other components you really need. This is all personal preference. I know some brewers prefer to keep most of the automation out of their brewery and they feel it takes the artistry out of it. Whereas, others like the use of motorized ball valves and volume measurement to enable repeatability, and allow them to concentrate on things other than flipping ball valves. Again, its a personal preference.

### *Conclusion*

I would encourage you to answer all of these questions, and think of others, and write them all down. Look at the overall direction of your decisions, and then decide on a path forward. This guide just scratches the surface of the possibilities. We at BrewTroller would be happy to help you answer any questions, just contact us on the website. There is also a user forum available, and a BrewTroller Users Group and BrewTroller Page on Facebook you can use to connect with other users!

We hope this guide has helped you to make the initial decisions on how to get started with BrewTroller. Our suggestion for a next step is to look at the BrewTroller Buyer's Guide to give you an overview of the products we offer to help you get started!

Cheers!