

PIONEERS FORGE THEIR OWN PATH

Mash, sparge, boil and cool
all in one 70 L unit

G70 FOR THE BRAVE





THE ORIGINAL ALL GRAIN BREWING SYSTEM JUST GOT BIGGER AND BETTER

From the creators of the original award-winning all grain brewing system, the Grainfather G70 represents the next level in brewing equipment. We've stepped up our game to bring you a smarter brewing system with a larger 70L capacity, improved design, wireless control, app integration and the same Grainfather signature quality guarantee.

Whether you're a homebrewer looking to raise the stakes or a commercial brewery looking to bring authenticity back to your pilot batches, the G70 is your true brewing companion. It gives you everything you need in one compact package that can be used virtually anywhere.



FROM MASH TO COOL IN A COMPLETE ELECTRIC SYSTEM



Mash

Once you've filled the G70 with water and dialled in your recipe's strike water temperature, you can add the milled grain. Let the G70 pump do the hard work as it recirculates the wort through the grains to ensure even temperature and continuous grain filtering.



Sparge

After mashing, you can lift the basket full of grain with the G70 lifting bar. With a 17kg grain bill capacity, you'll need to grab a brewing buddy for a two-person lift or individual brewers can use the bar with a stable winch system. The basket sits securely on the support ring above the boiler, where you can then sparge by pouring hot water over the grain to rinse and release any sugars.



Boil

When you've lifted the grain basket full of grain, simply press the heat button on the G70 smart controller to start the boil. Boil for the recommended time and add your hops throughout the process according to your chosen recipe.



Whirlpool

During whirlpool, you can add more hops after the boil and let them soak. You'll need to circulate the wort with a good stir and let it sit before cooling.



Cool

The Grainfather Counter Flow Wort Chiller makes transferring your brew into your fermenter easy. Connect it to the G70 and your cold water tap, to cool the wort down to 20°C (68°F) in under 20 minutes*. As the wort runs through the chiller and is cooled, it can then be transferred straight into a clean sterilised fermenter, ready to pitch the yeast.

Once your brew has been transferred into your fermenter, let it ferment for the required time and at the specific temperature depending on your recipe. After fermentation, bottle your beer or transfer it into kegs to pour straight from the tap. Then it's ready for drinking and sharing.

*Final wort temperature and cooling time will depend on the temperature of your local tap water.



70L of innovation, consistency and power have helped to create one of our most compelling systems to date. The inherent strength and safety capabilities of the G70 are matched by its bold, contemporary look and new smart brewing technologies.

We've changed the brewing game, so you can change yours.

Brew more beer

60L (16 US Gal) into fermenter with up to 7.5% ABV finished beer.

Produce premium quality, repeatable beer

through accurate PID heating control, high accuracy mashing, heat sensors and safety cut-out.

Large, high efficiency Counterflow Chiller

custom designed to lower wort temperature quickly, making transfer into your fermenter easy and sanitary.



Fast and easy cleaning

Clean in place capability minimises the need to remove and individually clean parts.

Get the expected gravity from your grains

A conical base for maximum brewhouse efficiency.

Wireless brew session control

Smart controller with built-in wireless connectivity and mobile app integration for step-by-step remote controlled brewing.



Uncompromising attention to detail, quality and innovation. These are the qualities that our designers have carefully considered to shape the Grainfather G70.

Unlike exposed elements, our **large conical heating element** covers 80% of the base surface, for maximum heating efficiency, reduced hot spots/scorching and easy cleaning.

Dual-stage hop filter for a hopping rate of up to 1.5kg (3.3lbs), which also reduces pump load and blockages.

Colour LCD controller screen with magnetic mounting for easy viewing from all angles and manual control.

G70 lifting bracket included for easy two person lifting or a stable winch system lifting for individual brewers.

Bottom drain below the false bottom means **minimal dead space**, maximising wort collection.

New rolled edge mash plates and hop filter for increased strength and easy set up.

Integrated sight-glass for easy volume readings during sparging.

Grainfather App integration allows access to brewing recipes, tools and calculators.

High temperature, high flow rate, food-grade pump. With an 8L per min flow rate, you can transfer your brew efficiently and safely.

Ball valve for sampling/draining. The water runs out quickly, emptying the unit in no time.

Safety aspects including locked in support ring, heavy duty, no slip brackets on the grain basket and protection from knocking the ball valve open.

Robust 304 stainless steel body and excellent build quality.

Built for big grain bills with the capacity to hold up to 17kg (37.5lbs) worth of grains.

Quick connect mash re-circulation hose included for fast brew transfer.

Automatic heat sensors and safety cut-out for dry boil protection.

Dust cover and quick connect **mash re-circulation hose** included.

Glass lid with handle included.

3 year signature Grainfather warranty.

You can rely on the G70 for accurate, repeatable recipe development and production. It delivers consistent and dependable results, so you can produce delicious brews to share.

Size	Packaged size	90.5cm (h) x 62cm (w) x 57.5cm (d)
	Net size	83cm (h) x 53cm (w)
Weight	Gross weight	46.5kg (102.5lbs)
	Net weight	36.5kg (80.5lbs)
Volume	Capacity	Max preboil volume: 70L (18.5 US gal)
	Batch volume	Max: 65L (17.2 US gal) Min: 40L (10.5 US gal)
Grain Weight (Dry)	Maximum	17kg (37.5lbs)
	Minimum	8kg (17.6lbs) <small>Note: Additional micro pipework will be required</small>
Steel Grade	Boiler	304
	Grain basket	304
Steel Thickness	Boiler	0.8mm
	Grain basket	0.8mm
Power Requirements	NZ, AU, EU, SA, US, CA	3300 Watt 220-240 V 50Hz/60Hz
	UK	2900 Watt 220-240 V 50Hz
Power Cable Length	NZ, AU, UK, EU, SA	2.5m
	US, CA	1.8m
Sight Glass – Clean in place (CIP) removable cap	Material	Stainless outer cover Polycarbonate inner

Note: The G70 requires a 15 amps socket, except in the UK (13 amps)

Element	NZ, AU, EU, SA, US, CA	3150W power 380mm diameter
	UK	2750W power 380mm diameter
Temperature Probe	Type	NTC type
	Thermowell location	Boiler base
Pump	Power	32W
	RPM	2600 (50Hz)/3000 (60Hz)
	Heat rating	120C
	Max capacity	27L per min (50Hz)/32L per min (60Hz)
	Max unit flow rate	6mL-1
	Voltage	220/240V
Recirculation Pipe	Frequency	50/60HZ
	Connection type	Hosebarb
Thermal Protection	ID	10mm
		Automatic software cutout, self resetting hardware cutout and backup thermal fuse
Mash Tun Dead Space Volume		6.8L (1.8 US gal)
Boil-Off Rate		4L (1.1 US gal) per hour
Counterflow Wort Chiller Cooling Performance		+5°C (+41°F) from cooling (ground) water temperature at a flow rate of 3L (0.8 US gal) per min* <small>*Final wort temperature and cooling time will depend on the temperature of your local tap water</small>
Connectivity		Wireless control via Grainfather Community App
Warranty		3-year faults and defects

Wireless control is a built-in optional feature where you can use your mobile device as a remote control. When connected to the Grainfather app, you can access a suite of brewing tools, calculators and recipes, making the brewing experience more enjoyable than ever before.



Our vision of harnessing new technology for Grainfather users and homebrewers alike, is not limited to equipment.

With the Grainfather App you can take all your brewing tools, recipes and calculators wherever you go. You also have the ability to automate mash schedules and multitask without losing any of the hands-on brewing fun.

The Grainfather app lets you

- Brew 1000's of community recipes or create your own signature brews with the advanced recipe creator.
- Make quick and accurate advanced brewing calculations without leaving the app.
- Connect fermentation tracking devices like Tilt, Plaato and iSpindel to easily track and record your brew data in one place.
- Monitor your brew session on the go with alerts and notifications.



  Download from the Apple App Store or Google Play Store

TAKE YOUR BREWING TO THE NEXT LEVEL

The Grainfather G70 is fully compatible with our Conical Fermenter and Glycol Chiller and can be complimented with our Kegerator for the ultimate advanced brewery setup.

Bring your brews to life with our innovative brewing systems. With our range of products, there is no limit to the type and style of beer that can be brewed. From lagers to stouts, low or high alcohol, you can get creative and make an exciting new batch of beer every time. Plus, when you buy Grainfather, you're backed by our signature warranties and a global team to help you every step of the way. You can also join a community of experienced brewers through our app with access to free recipes, tools, tips and advice.

Shop the range
shop.grainfather.com



Conical Fermenter

A high grade, double walled, stainless steel conical fermenter that allows you to dump yeast, take samples and transfer your wort via a dual function valve. Use with the Glycol Chiller to fully control the heating and cooling of your fermentation.



Glycol Chiller

Temperature control is one of the most crucial elements for producing a good quality beer. The Grainfather Glycol Chiller allows you to accurately control your fermentation temperature to ensure you are brewing the best beer. It can even power and control up to four Conical Fermenters with individual fermenting schedules.



Kegerator

Serve your craft beer on tap and never clean a bottle again! Dual and triple tap options available, so you can serve more than one of your favourite beers at the same time.



WE'RE A TRULY GLOBAL COMMUNITY OF BREWERS

We're a global team with offices and warehouses in the USA, UK, Europe, Australia and New Zealand, who are passionate about helping our customers get the most out of their system.

Our dedicated and knowledgeable customer service representatives can assist you with any brewing related queries, no matter how technical. We're also confident that our products will produce professional, craft brewery-like results. That's why all Grainfather equipment comes with a 30 day satisfaction money back guarantee, and a 3 year Grainfather warranty – so you can try it out with everything to gain and nothing to lose.

Download the Grainfather App and become a member of the brew crew. Connect and discover recipes, brew with advanced tools and calculators and share your experiences with other brewers. After all, brewing is better together.

We're here to support you on your brewing adventure!



We use the G70 to brew pilot batches for our production brewery. The ease of set up, use and cleaning makes brewing easy. The resulting wort/beers scale up to our production runs seamlessly with similar profiles. We've now got a better handle on pushing new recipes through our Brewhouse."

*John Morawski, Head Brewer
Laughing Bones Brewing Co.*



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