



ALL IN ONE
BREWING
SYSTEM



THE FINEST CRAFT BEERS ARE MADE FROM HOPS, MALTED GRAIN AND YEAST. THE GRAINFATHER OFFERS YOU INFINITE POSSIBILITIES JUST LIKE THE PROFESSIONAL BREWER.



FEATURES

ALL IN ONE

Mash, sparge, boil and cool all in one unit, meaning there is less equipment to use, clean and store.

ELECTRIC

The Grainfather is electrically powered and designed to be used in doors. No need for burners, or hot plates. Just plug in and go!

SIZE

30 L (8 US Gal) capacity. Perfect for small spaces. Packs everything back into itself for easy storage after use.

TEMPERATURE CONTROL

The built in element provides even heating across the base. Dial in the exact temperature for your mash. Can be used for both step mashing and single temperature mashing with very fast ramp up between steps.

INSULATION

Tempered glass lid for greater heating efficiencies before, and during the mashing stage.

EXPANDABLE GRAIN BASKET

The telescopic design system incorporated into the grain basket allows you to control the ratio of grain to water and keeps a consistent temperature throughout your grain bed. This also makes it possible to mash a wide range of grain bills, from low gravity beers all the way to high gravity.

PUMP

Used to gently recirculate wort through the grain during the mashing stage for better temperature control, sugar extraction and optimal brewing efficiencies.

EASY CLEANING

Pump filter, temperature control unit, piping, mesh plates are all easily removed and taken apart to make clean up as simple as possible after the brew day.

TIME OFF THE BREW DAY

Getting to correct temperatures faster, the all in one system, and easy clean up afterwards sheds hours off a typical brew day. Brewing with the Grainfather takes approximately 4 hours.



fig. 1

ANATOMY

SIZE

10 kg (22 lb)

CAPACITY

30 L (8 US Gal)

STAINLESS STEEL GRADE

304

HEATING POWER

NZ/AU/EU 2,000 Watt
USA 1,600 Watt

MAGNETIC DRIVE PUMP

6 Watt, 1,800 RPM

ALL IN ONE BREWING SYSTEM

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MASH, SPARGE, BOIL AND COOL
USING ONE SYSTEM

THE GRAINFATHER

THE GRAINFATHER

Expandable telescopic tubing in grain basket to allow you to change mashing area to suit all types of grain bills

Boiler Body - Made from high grade 304 stainless steel

Gauze filter to keep hops and stray grain in boiler

Magnetic Drive Pump

Recirculation pipe arm

Tempered glass top for insulation during mashing

Clips to attach the *Alchemist Series Alembic Dome Top and Condenser for distilling

Control panel to set mashing temperature, control pump, and set to boil

Top mesh screen

Temperature probe

304 stainless steel mash grain basket to separate the grain from the wort during the mashing process

Temperature probe inlet

Pump filter

Built in electric element, ideal for indoor use

Bottom mesh for grain basket

Copper inner coil

Counter Flow Wort Chiller to quickly cool wort to yeast pitching temperature

*Distilling attachments sold separately



STEPS IN THE BREW DAY

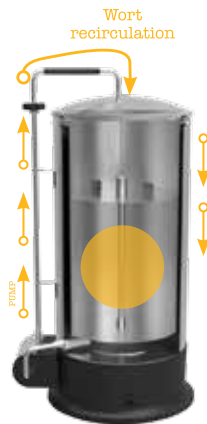
STEP 1: CHOOSE YOUR RECIPE

Once you decide what you want to brew, find a recipe with a “Grain Bill” which tells you exactly how much of which grains and hops you need to buy.



STEP 2: MASH

Mashing is the process of extracting all of the fermentable sugars and flavours from the crushed grain. Different temperatures will be recommended depending on your recipe. Once you are ready to brew, fill the Grainfather with water and place the lid on top. Dial in your mashing temperature and set the Grainfather to Mash and add the grains. During the mash, the pump will recirculate the wort through the grains, to ensure even temperature throughout. This maximises the extraction of sugars from the grain.



STEP 3: SPARGE

Sparge by pouring hot water over the grain to release any remaining sugars.



STEP 4: BOIL

Remove Grain Basket full of grain. Switch the Grainfather to Boil using the temperature control dashboard. Boil for the recommended time and add hops throughout the boil according to your recipe.

STEP 5: COOL

Use the Grainfather Counter Flow Wort Chiller to cool the wort down to 20°C (68°F) in under 20 minutes. Run the fresh, cooled wort straight from the Grainfather into a clean sterilised fermenter, ready to pitch the yeast.



STEP 6: FERMENT

Once in the fermenter, the wort will need to ferment for approximately 1 week, after which the beer is finished and can be bottled or transferred into a Mangrove Jack's Kegerator for drinking.



FURTHER STEPS

- DISTILLING AND THE GRAINFATHER

Whiskeys are also made from grain and follow a similar process to brewing beer in the Grainfather. After fermenting the whiskey wort, the Still Spirits Alchemist Series Alembic Condenser and Dome Top (sold separately) can be attached to the Grainfather to turn your brewery into a distillery!



TAKING YOUR BREWERY TO THE NEXT LEVEL

• STAINLESS STEEL FERMENTER

Made from high quality 304 grade stainless steel. Seamless interior makes cleaning easy and eliminates hard to clean bacteria that could spoil your beer.



• KEGERATOR

Serve your craft beer on tap and be the envy of your friends. The added bonus is you eliminate the bottling stage.



• COPPER ALEMBIC CONDENSER AND DOME TOP

Turn the Grainfather into a microdistillery. Attach the Still Spirits Alchemist Series Alembic Dome Top and fit the Condenser (sold separately) to the Grainfather for distilling.



BREWING WITH THE GRAINFATHER

The Grainfather's simple to use system is designed for craft beer lovers.

The all in one, temperature controlled unit makes learning to brew the traditional way, easy, regardless of whether you have any experience or not.

There is no limit to the types and styles of beer that can be made. From Pale Ales to Stouts, low alcohol or high, it's your time to get creative and make an exciting new brew each time.



www.grainfather.com

Reorder: 72177
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