

BREWING

1 CONTROLLER

Depending on the chosen recipe, an appropriate working mode is set by the HomeBrew controller. After the selection is made, the brewing process begins. The system guides the user through the different steps and automatically performs all four phases of brewing.

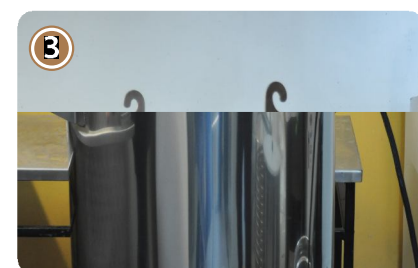
2 MASHING

Malting is a process which turns the substances in the malt into sugars, amino acids and healthy components of great importance. HomeBrew 50 allows the programming of different modes for mashing by setting the necessary temperature and duration of each step of the process. At the beginning of the process the pump turns on and the water starts circulating through the malt. By doing so the colour of the water changes depending of the type of malt that is been used. It is necessary for the installation to be levelled, so that the cylinder for malt can overflow equally.



3 FILTERING

In the end of Mashing phase, the HomeBrew controller sends a sound signal for the start of Filtering phase. This is a process which separates solid from liquid phase, i.e. the wort from the malt bran. The cylinder for malt is raised and then taken for draining. Hot water can be added during this period, in order to extract additional components from the malt bran. Also, the boiling with hops phase can be pre-started for time compensation.



4 BOILING WITH HOPS

After the mashing is done the brewing begins. The main goals are achieving the desired concentration, sterilization and hopping the wort, raising the colour in intensity, lowering the pH in the wort. During brewing the lid must be slightly opened. This process must be strictly controlled in order to prevent the wort from overflowing. The duration of brewing is between 60 and 90 minutes. The HomeBrew controller allows for programming of one, two or three steps for the adding of hops according to the recipe.



5 FERMENTATION

The main process which turns the wort into brew is the alcoholic fermentation of the sugars, triggered from the barm. Immediately after the brewing, the wort must be cooled. The cooling is done by a serpentine, which is mounted on the heater's place. Cold water is been used for cooling down the wort to the desired temperature. After disinfection of the vessel the wort is returned for fermentation. The prepared barm are added and an appropriate temperature is been kept. After all the fermentation is done, the brew is ready for consummation.

