›› Good beer - automatically

Homebrewing equipment made of stainless steel

» Fed up with mass produced beers?

True beer lovers are increasingly dissatisfied with beer that is industrially produced by big breweries. All too often its taste is generic and the ever growing list of brewing additives has induced many beer fans to think about alternatives. One of them is to brew your own beer. And this is where the Braumeister comes into play.

›› Patented technology made by experts

MADE IN GERMANY

DE Patentiert
Patent DE 101 50 395 B4

The ingenious thing about the Braumeister is that the malt is not extracted by a stirring device, but by gently circulating the wort. Everything takes place in one cauldron: mashing, lautering and boiling. This makes the entire brewing process simple and clean.

The fully automated control system monitors the entire brewing process and can be programmed based on the recipe utilised. Almost the complete Braumeister is made of stainless steel. Its high quality – made in Germany – is captivating.

Screen plate
Top and bottom with
coarse filter and fine filter

Malt pipe
Completely removable
for easy lautering

Heating
Does not come into
contact with the malt

Pump
Gentle circulation
of the wort

Control system
Fully automatic
and easy to use

» Now you can brew your beer everywhere!

The 10 litre Braumeister allows you to brew your beer even in the smallest of kitchens. And with the new wireless internet module you can even stay on the sofa during the brewing process.
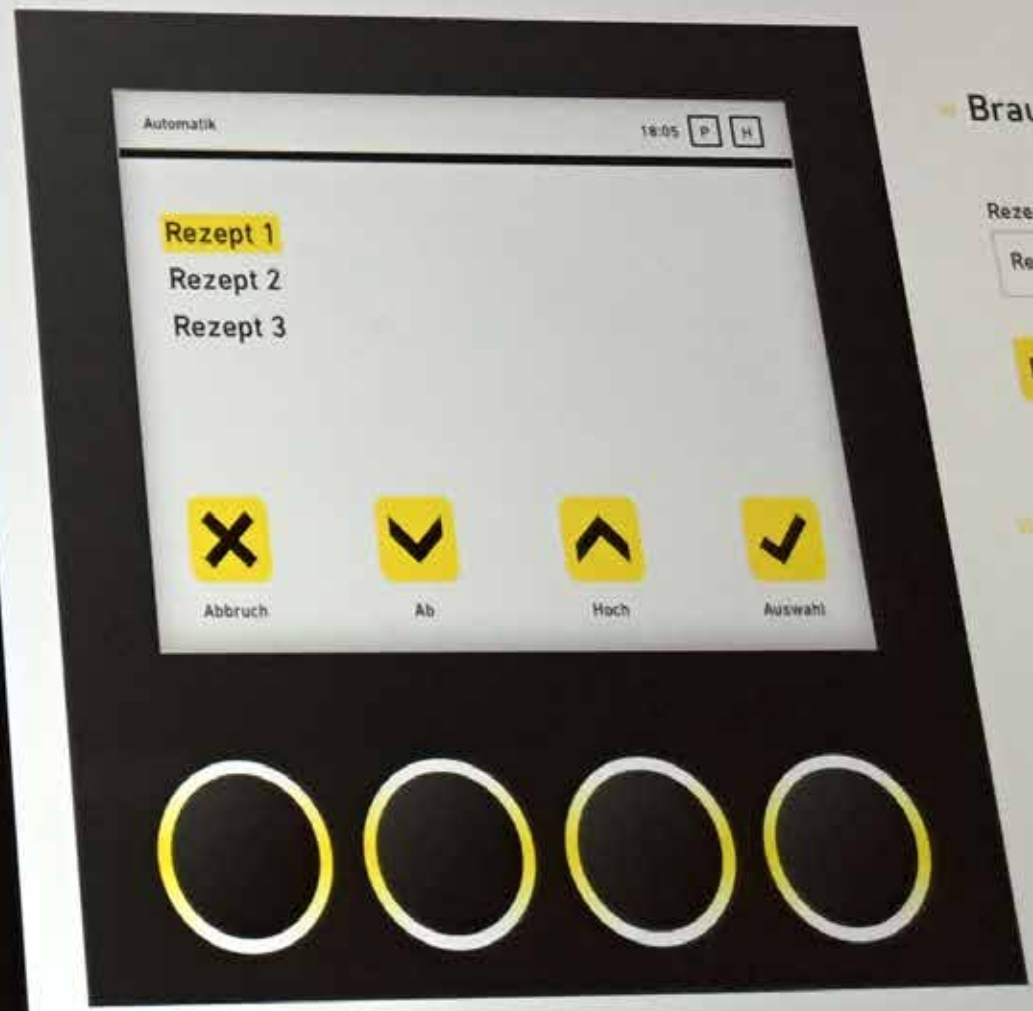
AUTOMATIK

24.0 °C   P   H   18:05   LETZTE AKTUALISIERUNG

» BraumeisterMobil

Automatik   18:05 [P] [H]

Rezept 1
Rezept 2
Rezept 3

✗	⌄	⌃	✓
Abbruch	Ab	Hoch	Auswahl

» Braustart

Rezept auswählen:

Rezept 1

Braustart ⟳

» Rezept 1

✓   EINMAISCH

    Temperatur

✓   1. RAST

    Temperatur
    Zeit: Sol

✓   2. RA

    Temp

›› 10 / 20 / 50 litre Braumeister

The Braumeister will turn also you into a Master Brewer. It was develloped for both the soon-to-be and the already active hobby and home brewer. Its compact size and simple operation make the Braumeister ideal for home use.

The fully automated control system brews with both standard and individual recipes. Time and temperature are precisely maintained throughout all brewing phases. In contrast to the cumbersome equipment of many other hobby brewing devices, the Braumeister does not require constant stirring. The patented malt pipe technology allows the gentle and effortless circulation of the wort. This way, nothing gets burned and there is no need for decanting during the brewing process.

Whether you prefer wheat beer, lager or ale: the Braumeister allows you the brewing of all kinds of beers. You will certainly taste the difference in quality between your own beer and the all too often interchangeable, featureless beers made for the masses.

Be warned though: once you have acquired a taste for home-brewed beer you might once and for all turn your back on those commercial brews that all taste the same. In other words: once you got to know the Braumeister, it'll be hard for you to renounce this natural type of beer brewing that gets by without pasteurization and chemical additives.

10 / 20 / 50 LITRE BRAUMEISTER MODELS

| Tank volume l	Item No.	Weight kg	Shipping weight kg
10	41010	10	13
20	47070	15	22
50	45050	24	30

The Braumeister is available as a 10 litre, a 20 litre or 50 litre model.

TECHNICAL DETAILS OF 10 LITRE BRAUMEISTER

> Heating coil: 1,000 W output
> Pump: 9 W
> Power supply connection: 230 V
  (fuse protection min. 10 A)
> Control system: fully automatic brewing control
  (temperature, time, pump)
> Max. malt quantity: 2.8 kg

DIMENSIONS OF 10 / 20 / 50 LITRE BRAUMEISTER
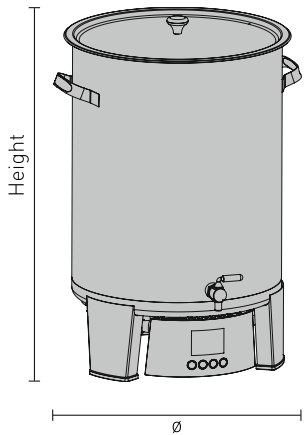
Tank volume	Height	ø	Packaging size
l	cm	cm	L x W x H cm
10	48	30	60 x 40 x 50
20	60	40	74 x 60 x 61
50	70	50	74 x 60 x 61

TECHNICAL DETAILS OF 20 LITRE BRAUMEISTER

> Heating coil: 2,000 W output
> Pump: 9 W
> Power supply connection: 230 V
  (fuse protection min. 10 A)
> Control system: fully automatic brewing control
  (temperature, time, pump)
> Max. malt quantity: 6 kg

TECHNICAL DETAILS OF 50 LITRE BRAUMEISTER

> Heating coil: 3,200 W output
> Pump: 2 x 9 W
> Power supply connection: 230 V
  (fuse protection min. 16 A)
> Control system: fully automatic brewing control
  (temperature, time, pump)
> Max. malt quantity: 13 kg

» MCA, Sao Paolo

Valter and Paolo are passionate hobby brewers. Their company MCA has been selling our products in Brazil for over six years.

10 LITRE BRAUMEISTER STARTER KIT

Consisting of

1 10 litre Braumeister
2 Stainless steel wort chiller 10 litres
3 Malt mill
4 12 litre fermenting vessel

5 Outlet tap for the fermentation vessel
6 Airlock and plug for the fermentation vessel
7 Large malt shovel

Starter kit 1–7
Item No.

41011

Our malt kits can be
found on page 17

| 1 | 2 | 3 | 4 | 5 | 6 | 7 |

20 LITRE BRAUMEISTER STARTER KIT

Consisting of

1 20 litre Braumeister
2 Stainless steel wort chiller 20 litres
3 Malt millation vessel
4 30 litre fermenting vessel

5 Outlet tap for the fermenation vessel
6 Airlock and plug for the fermentation vessel
7 Large malt shovel

Starter kit 1–7
Item No.

47071

Our malt kits can be
found on page 17

| 1 | 2 | 3 | 4 | 5 | 6 | 7 |

50 LITRE BRAUMEISTER STARTER KIT

Consisting of

1 50 litre Braumeister
2 Stainless steel wort chiller 50 litres
3 Malt mill
4 60 litre fermentation vessel

5 Outlet tap for the fermentation vessel
6 Airlock and plug for the fermentation vessel
7 Large malt shovel

Starter kit 1–7
Item No.

45051

Our malt kits can be
found on page 17

| 1 | 2 | 3 | 4 | 5 | 6 | 7 |

10/20/50 litre Braumeister and accessories

10/20/50 LITRE BRAUMEISTER

Product		Item No.
10 litre Braumeister » Made of stainless steel » Brewing quantity: 10 litres of finished beer (normal beer) = approximately 11 l of wort » Max. malt quantity 2.8 kg		41010
20 litre Braumeister » Made of stainless steel » Brewing quantity: 20 litres of finished beer (normal beer) = approximately 23 l of wort » Max. malt quantity 6 kg		47070
50 litre Braumeister » Made of stainless steel » Brewing quantity: 50 litres of finished beer (normal beer) = approximately 55 l of wort » Max. malt quantity 13 kg		45050

ACCESSORIES FOR THE SIMPLIFIED BREWING PROCESS

Product	Item No.
Wireless internet module › For the supervision of the brewing process within the wireless local area network via wireless internet router › For the update of the Braumeister control system to the latest software (firmware) › For all 10 to 500 litre Braumeisters with control system, respectively with control unit 2015	77455

ACCESSORIES FOR THE BREWING PROCESS

Product	Item No.
Stainless steel wort chiller for 10 litre Braumeister	77445
Stainless steel wort chiller for 20 litre Braumeister	72899
Stainless steel wort chiller for 50 litre Braumeister	72900
Stainless steel lid for 10 litre Braumeister	78035
Stainless steel lid for 20 litre Braumeister	78032
Stainless steel lid for 50 litre Braumeister	78033
Thermo sleeve for 10 litre Braumeister	77451
Thermo sleeve for 20 litre Braumeister	77354
Thermo sleeve for 50 litre Braumeister	77355

ACCESSORIES FOR THE BREWING PROCESS

Product		Item No.
		72897
Support cylinder for hydrometer		
Hydrometer › With temperature correction for measuring original gravity		72896
Shortened malt pipe for 20 litre Braumeister › For 10 litre brew with 20 litre Braumeister › Markings at bottom of drawbar: 12 l › Max. malt quantity 3 kg		77421
Shortened malt pipe for 20 litre Braumeister › For 25 litre brew with 50 litre Braumeister › Markings at bottom of drawbar: 20 l, 25 l, 30 l › Max. malt quantity 6 kg		79263
		72898
Large malt shovel		
Cleaning set		78027
Malt mill		72903
Hop sieve › Blocks outlet tap on 20 and 50 litre Braumeister		77391
»Speidels Braumeister« apron		77389

ACCESSORIES FOR FERMENTATION PROCESS

Product	Item No.
	21047
Fermentation vessel 12 litre	
	21052
Fermentation vessel 20 litre	
	21006
Fermentation vessel 30 litre	
	21007
Fermentation vessel 60 litre	
	21008
Fermentation vessel 120 litre	
	21043
Outlet tap for fermentation vessel	
	21010
Airlock and plug for fermentation vessel	

SPEIDEL'S KELLERMEISTER

› The Kellermeister is a conical tank,
 ideal for unpressurised fermentation.
› Due to its special design the yeast collects
 in the cone and can be harvested and re-used.
› Fermented beer can be tapped off and
 bottled at the clear beer tap.
› The lid with dipping edge acts as fermentation
 lock. No separate airlock is necessary.
› The Kellermeister is made of food-safe
 polyethylene. Due to its smooth inner
 surface it is very easy to clean.
› Clear beer tap and main tap, ¾" female thread
› Includes 2x outlet tap
› Includes thermometer

Home-made Speidel quality

1 30 litre Kellermeister, Item No. 77367
2 65 litre Kellermeister, Item No. 77368
3 120 litre Kellermeister, Item No. 77369

STAINLESS STEEL FERMENTATION TANKS, SMALL

› For the fermentation of bigger amounts of beer we recommend
  Speidel's stainless steel fermentation tank.
› The special 3D inner surface facilitates the cleaning.
› The design of the double cooling jacket allows the connection of a
  cooling unit for the production of bottom-fermented beer.
› The stainless steel fermentation tank stands on three stable legs.
› Racking outlet ¾" IT
› Bottom outlet ¾" IT
› Double jacket 2 x 1" ET
› With cooling jacket
› Lid with drill hole for fermentation lock

1 Stainless steel fermentation tank 60 litres (non-pressurised),
  ø 44 cm, height 90 cm, item number FD-044-S Var 0019
2 Stainless steel fermentation tank 120 litres (non-presssurised),
  ø 44 cm, height 127 cm, item number FD-044-S Var 0020

ACCESSORIES FOR THE MATURING PROCESS

Product		Item No.
9 litre beer keg NC › Large cleaning port on top		77376
18 litre beer keg NC › Large cleaning port on top		77377

BEER TAP ACCESSORIES

Product	Item No.
»Picnic« beer tap kit **NC – keg – beer gun** › CO$_2$ bottle 2 kg › Pressure regulator › Hoses including connectors › Tap »Beer Pistol« with compensator	47100
»Barbecue« beer tap kit **NC – keg – beer dispenser** › CO$_2$ bottle 2 kg › Pressure regulator › Hoses including connectors › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V	47101

MISCELLANEOUS ACCESSORIES

Product	Item No.
Brewing kit including hops and yeast	
1 Brewing package for Koelner beer	72901
2 Brewing packages for wheat beer	72902
Brewing kit including hops and yeast **for Speidel recipes**	
1 Festbier	77270
2 Rauchbier (Smoked beer)	77271
3 Weizenbier (Wheat beer) 38°	77272
4 Pilsner (Lager)	77273
5 IPA	77274
6 Pilsner Eichenbock	77275

Recipes can be found at
www.speidels-braumeister.de

Recommendation for 20 litres of beer
› 1 package is sufficient for   2 brewing processes with the 10 litre Braumeister
                1 brewing process   with the 20 litre Braumeister
› 2 packages are sufficient for   1 brewing process   with the 50 litre Braumeister

T-SHIRTS

Product		Item No.
T-Shirts		
1 »Braumeister«		4777-M/L/XL/XXL
2 »Selbst braut der Mann«		4778-M/L/XL/XXL
3 »Logo«		4780-M/L/XL/XXL
4 »Die Braut«		4779-S/M/L/XL
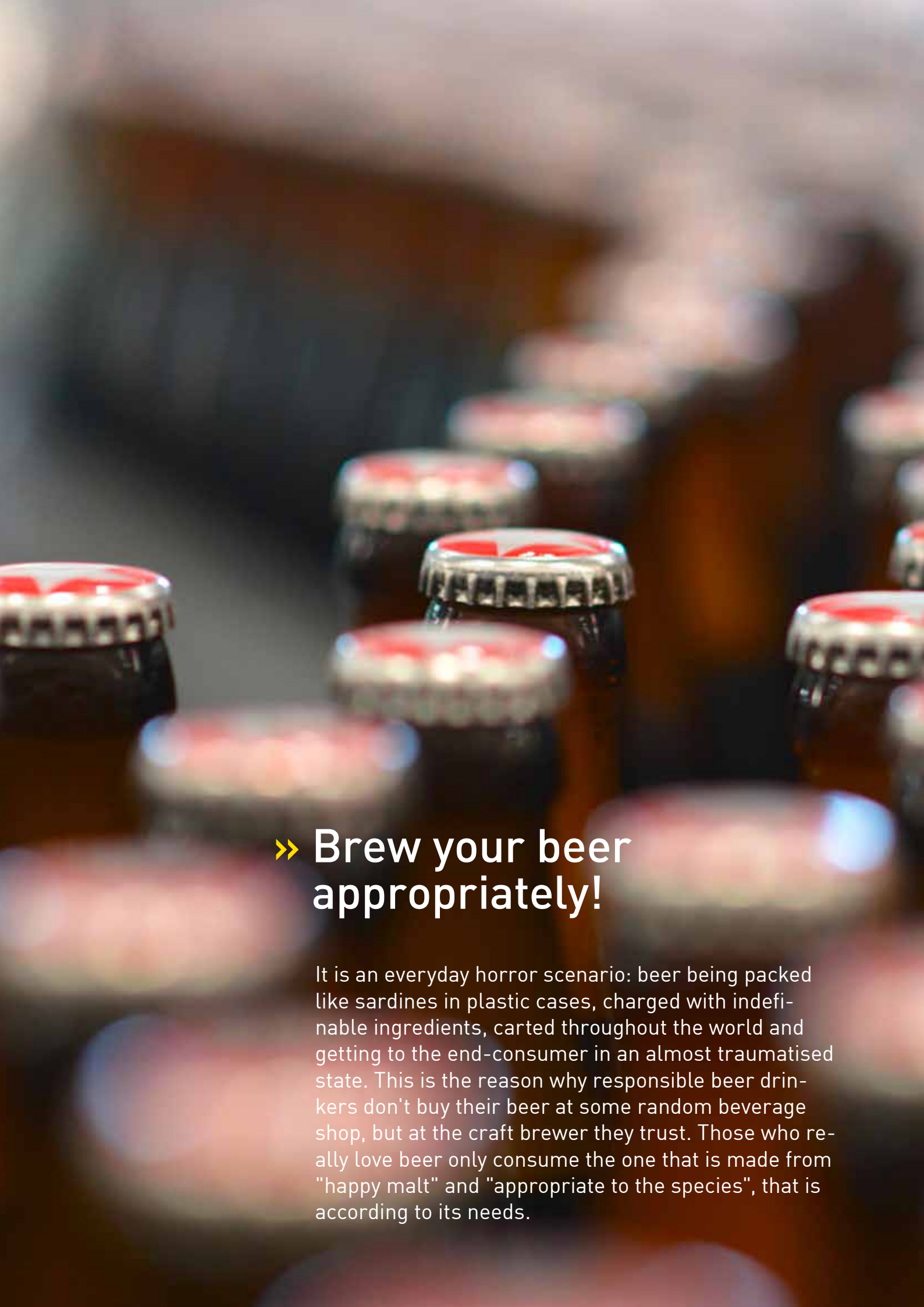
›› Brew your beer appropriately!

It is an everyday horror scenario: beer being packed like sardines in plastic cases, charged with indefinable ingredients, carted throughout the world and getting to the end-consumer in an almost traumatised state. This is the reason why responsible beer drinkers don't buy their beer at some random beverage shop, but at the craft brewer they trust. Those who really love beer only consume the one that is made from "happy malt" and "appropriate to the species", that is according to its needs.

›› 200 / 500 litre Braumeister

Dreams can come true! Get independent and brew individual beer for your guests! Take advantage of the Braumeister's tried and tested concept of a compact brewing unit. Brewing, lautering, hop boiling, whirlpooling and cooling are all done in one kettle.

The fully automated brewing regulation conducts the brewing of individually set recipes and executes all brewing phases with exact time and temperature. Lautering is done easily and quickly by lifting the malt pipe with the builit-on lifting device. This way the execution of the lautering process is both quick and clean.

In addition, the device is mobile and easy to move. The space required is minimal. This makes the device ideal for restaurants, pubs, events or brewing communities. The low acquisition costs and a low price per litre ensure quick amortisation.

200 / 500 LITRE BRAUMEISTER MODELS			
Tank volume l	Item No.	Weight kg	Shipping weight kg
200	45200	150	200
500	46500	380	500

The Braumeister XXL version is available as 500 and 200 litre model.

DIMENSIONS OF 200/500 LITRE BRAUMEISTER

Height
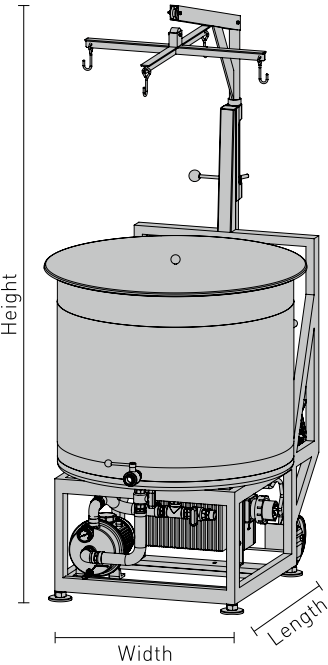
Width

Length

Tank volume	Length	Width	Height	Wooden crate
l	cm	cm	cm	L x W x H cm
200	136	90	210	132 x 100 x 175
500	253	130	277	245 x 135 x 141

TECHNICAL DETAILS 200 LITRE BRAUMEISTER

› Heating coil: 3 x 3,000 W output
› Pump: 370 W
› Power supply connection: 400 V (fuse protection min. 16 A)
› Total power consumption: 9.4 kW
› Cooling: 1.3 m² double jacket surface, with ice water, approximately 50 min to 25 °C with whirlpool
› Control system: fully automated brewing regulation (temperature, time, pump)
› Max. malt quantity 42 kg

TECHNICAL DETAILS 500 LITRE BRAUMEISTER

› Heating coil: 6 x 3,000 W output
› Pump: 370 W
› Power supply connection: 400 V (fuse protection min. 32 A)
› Total power consumption: 18.4 kW
› Cooling: 1.8 m² double jacket surface, with ice water, approximately 2 h to 25 °C with whirlpool, for shorter times additional external cooling necessary
› Control system: fully automated brewing regulation (temperature, time, pump)
› Max. malt quantity: 120 kg

» Browar, Wojaszówka

Piotr Zajdel (see photo) and Krzysztof Ziobro founded their own brewery in an old school building in Poland in 2013. According to their customers they brew Poland's best beers with their 200 litre Braumeister and their pressure tanks from Speidel.
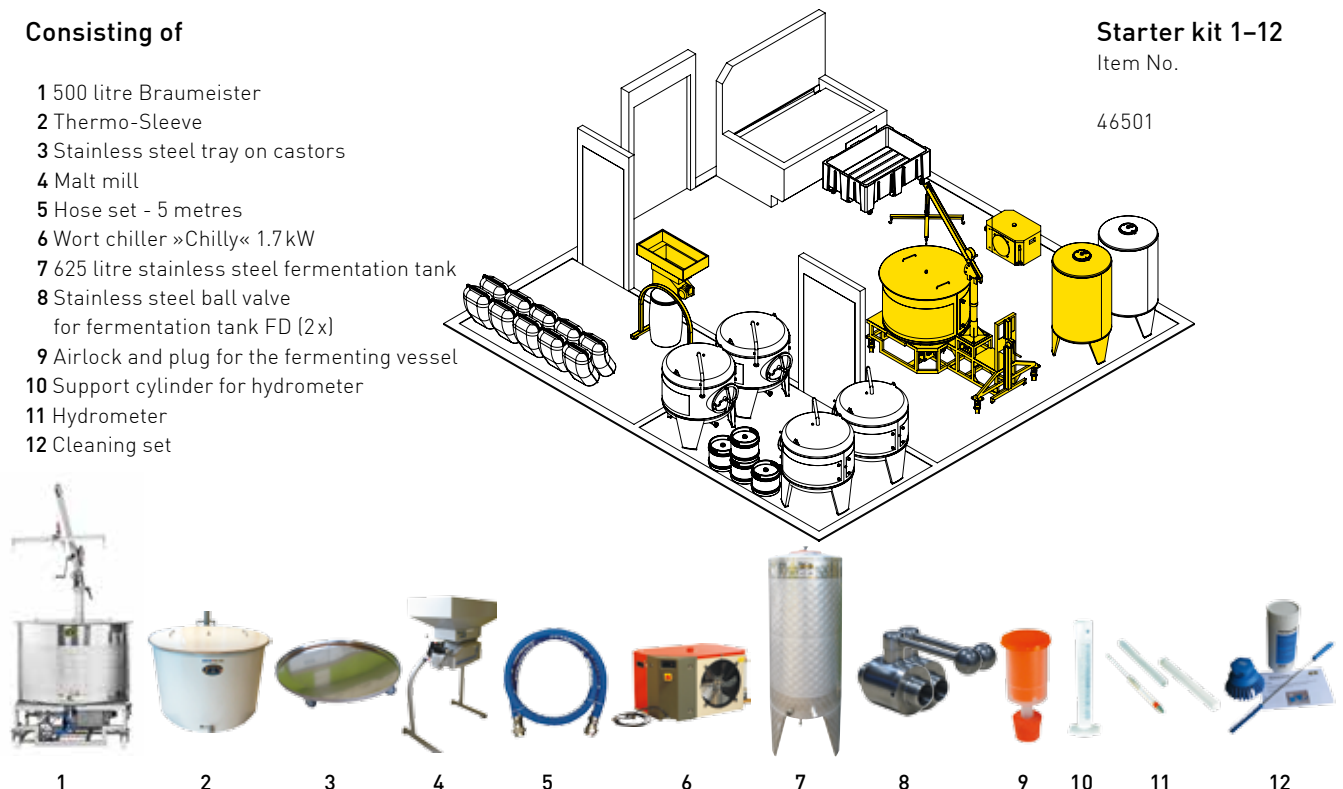
200 LITRE BRAUMEISTER STARTER KIT

Consisting of

1 200 litre Braumeister
2 Stainless steel tray on castors
3 Malt mill
4 Hose set - 5 metres
5 Wort chiller »Chilly« 1.7 kW
6 240 litre stainless steel fermentation tank
7 Castor base
8 Stainless steel ball valve
  for fermenting tank FD (2 x)
9 Airlock and plug for the fermenting vessel
10 Support cylinder for hydrometer
11 Hydrometer
12 Cleaning set

Starter kit 1–12
Item No.

45201

| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |

For maturing, corresponding pressurized maturing tanks or a corresponding number of kegs need to be taken into account.

500 LITRE BRAUMEISTER STARTER KIT

Consisting of

1 500 litre Braumeister
2 Thermo-Sleeve
3 Stainless steel tray on castors
4 Malt mill
5 Hose set - 5 metres
6 Wort chiller »Chilly« 1.7 kW
7 625 litre stainless steel fermentation tank
8 Stainless steel ball valve
  for fermentation tank FD (2 x)
9 Airlock and plug for the fermenting vessel
10 Support cylinder for hydrometer
11 Hydrometer
12 Cleaning set

Starter kit 1–12
Item No.

46501

| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |

For maturing, corresponding pressurized maturing tanks or a corresponding number of kegs need to be taken into account.

›› 200 / 500 litre Braumeister and accessories

Product	Item No.
200 litre Braumeister » Made of stainless steel » Brewing quantity 200 l of finished beer (normal beer) = approximately 230 l of wort » Max. Malzmenge 42 kg	45200
500 litre Braumeister » Made of stainless steel » Brewing quantity 500 l of finished beer (normal beer) = approximately 550 l of wort » Max. malt quantity 120 kg	46500

500 litre Braumeister Upgrade (additional cooker)
» Made of stainless steel
» For the cooking of 500 to 600 l wort in order
  for the 500 litre Braumeister to be available anew
  for mashing during the second brew
	46510

ACCESSORIES FOR THE BREWING PROCESS

Product		Item No.
Thermo-Sleeve for 200 litre Braumeister		77357
Thermo-Sleeve for 500 litre Braumeister › Boiler and cover insulation		77380
Support cylinder for hydrometer		72897
Hydrometer › With temperature correction for measuring original gravity		72896
Large malt shovel		72898
Cleaning set		78027
Hose set › Hose connector, 1" female connector (IT) **1** 5 m **2** 10 m		77363 77366
Malt mill with additional funnel and portal stand › 230 V 50 Hz		77371
120 litre barrel › For crushed malt › Fits exactly under the malt mill		21008

Product		Item No.
Stainless steel tray on castors for 200 litre Braumeister › For the support of the malt pipe		66584
Stainless steel tray on castors for 500 litre Braumeister › For the support of the malt pipe		66605
200 litre PE universal pan with castors › For the disposal of spent grain or the like › 126.5 cm x 85.5 x 46 cm (l x b x h) plus height of castors		10103
95 litre universal stainless steel keg › For the storage of malt › Airtight		UF-044-0095
Wooden mash paddle		77390
Apron »Speidels Braumeister«		77389

FERMENTEGG

› Suited for the fermentation of wine, beer and must
› Made of food-safe PE
› Wine, must and beer can float freely during
  the fermentation phase and the storage
› Spontaneous fermentation, more complex
  and more sophisticated wines and beers
› The oxigen permeability of the food-safe plastic
  allows a consistent oxygen impact and thus leads
  to an ideal process of fermentation and maturation.
› After the fermentation the smooth surface
  can be cleaned easily.

Speidel Quality from our own production

1 Fermentegg 250 litre,
  width 76 cm, height 120 cm, Item No. 21070
2 Fermentegg 600 litre,
  width 103 cm, height 157 cm, Item No. 21080

STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

› For the fermentation of larger quantities
  of beer we recommend Speidel's stainless
  steel fermentation tank.
› The special 3D inner surface facilitates cleaning.
› For the production of bottom-fermented beers
  the double cooling jacket is arranged
  for the connection of a chiller.
› The stainless steel fermentation tank
  is safely supported by three stable feet.
› Clear beer tap, 1" male connector
› Main tap 1" male connector
› Double jacket , 2 x 1" male connector NW 10
  nozzle with blind cap for thermal detector sheath
› Cooling jacket
› Lid with hole for fermentation lock

Speidel Quality from our own production

1 Stainless steel fermentation tank 240 litres
  (pressureless), ø 55 cm, height 152.4 cm
  Item No. FD-055-S Var 0047
2 Stainless steel fermentation tank 525 litres
  (pressureless), ø 82 cm, height 146.6 cm
  Item No. FD-082-S Var 0067
3 Stainless steel fermentation tank 625 litres
  (pressureless), ø 82 cm, height 166.1 cm
  Item No. FD-082-S Var 0068

STAINLESS STEEL PRESSURE TANKS

› For the maturation / fermentation (conus tanks) of larger amounts of beer we recommend Speidel's stainless steel pressure tank for up to max. 1.2 bar
› The special 3D inner surface facilitates cleaning
› With double cooling jacket at the tank cylinder for the maturation and fermentation of bottom-fermented beers outside a cooling chamber
› Made in compliance with the guidelines for pressure equipment 97/23/EG including approval from Germany's Technical Inspection Agency (TÜV).

› Curved top layer with pressure dome NW 400
› Safety valve mounted on top layer
› Type plate for the identification of the container
› Multi use connection: nozzle NW 25 DIN 11851 moulded on top layer for T-adapter for the connection of CO_2 valve and plug apparatus or sprayhead holder NW 10 for cleaning.
› Nozzle for sample taking NW 10 DIN 11851
› Temperature measuring-welded threaded connector NW 10 DIN 11851
› Clear drain outlet 1" ET
› Complete drain outlet 1" ET
› Double jacket 2 x 1" ET
› Tank with cone-shaped base 60° or bumped boiler head.

1 Stainless steel pressure tank 120 l, ø 55 cm, height 103 cm, Item No. FD-055-S Var 0044
2 Stainless steel pressure tank 240 l, ø 55 cm, height 155 cm, Item No. FD-055-S Var 0045
3 Stainless steel pressure tank 625 l, ø 82 cm, height 174 cm, Item No. FD-082-S Var 0064

1 Stainless steel pressure tank ZKG 120 l, ø 55 cm, height 124 cm, Item No. FD-055-S Var 0046
2 Stainless steel pressure tank ZKG 240 l, ø 55 cm, height 175 cm, Item No. FD-055-S Var 0043
3 Stainless steel pressure tank ZKG 625 l, ø 82 cm, height 215 cm, Item No. FD-08-S Var 0063

ZKG on request also available in non-pressurised version

ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

Product	Item No.
Cooling unit Cool 0,3 kW › The perfect solution for small 60 and 120 litre FD fermentation tanks › Including an integrated circulation pump, temperature control and Gardena connection › Temperature +5°C with water, up to -5°C with glycol	77457
Cooling unit Chilly 1,7 kW › Temperature -10°C to +25°C › Hose connector set for 240 l / 525 l / 625 l fermentation tank and pressure tanks	72905
Fermentation temperature-regulating system FermFlex	77375
Threaded jacket NW 10 for thermometer / **Thermal detector FermFlex**	64071

ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

Product	Item No.
Thermometer	63887
Pedelstal on castors for FD 60 litre / 120 litre › Elevation 16 cm	77520
Pedelstal on castors for FD 120 Liter / 240 Liter / ferment-egg 250 Liter › Elevation 16 cm	77400
CIP and filling lid for fermentation tanks FD	86162
Disc valve for fermentation tank FD / pressure tanks › IT–ET 1", AISI 304	87882
Stainless steel ball valve for fermentation tank FD › IT–ET 1", AISI 304	64939
Stainless steel ball valve for ferment-egg 250 litre / 600 litre › ET–ET 1", AISI 304	69315
Reduction / extension of AG ¾" to ET 1" › IT ¾"–IGT1"	45062
Fermentation lock and plug for the fermentation tank	21010
Stainless steel discharge outlet › ET ¾" with counter nut › V2A	65276
GEKA-coupling › IT 1", AISI 304	66540
GEKA-coupling › Spout ½", AISI 304	66633

STAINLESS STEEL PRESSURE TANKS

Product	Item No.

T-adapter piece
› For CO_2-connection/shut-off tap and plug apparatus
› Lateral 2 x ET ¾"
› At bottom NW 25 for the connection to the fuel nozzle on top layer

87711

Plug apparatus Piccolino
› Fits on T-adapter piece
› IT–ET ¾"

87712

CO_2-shut-off tap
› Fits on T-adapter piece
› IT–ET ¾"

87986

Spray nozzle with spray nozzle holder
› Spray nozzle NW 10
› NW 25 for connection to the fuel nozzle on top layer

87833 + 87847

Sampling tap NW 10
› Standard edition
› Without knuckle spiral option

64949

Sampling tap NW 10 knuckle
› Flame-resistant tap
› Connection thread for knuckle spiral

83922

Knuckle spiral
› For sampling tap

83866

Closing cap ¾"

64524

Closing cap NW 25

76493

ACCESSORIES FOR THE MATURATION PROCESS (KEGS)

Product	Item No.
30 litre beer keg › Basket fitting	77361
9 litre beer keg NC › Large cleaning port on top	77376
18 litre beer keg NC › Large cleaning port on top	77377

ACCESSORIES FOR THE MATURATION PROCESS (KEGS)

Product	Item No.
»Barbecue« beer tap kit (NC – keg – beer dispenser) › CO_2 bottle 2 kg › Pressure regulator › Hoses including connectors › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V	47101
»Pub« beer tap kit (Euro – keg – beer dispenser) › CO_2 bottle 2 kg › Pressure regulator › Dispense head »Korb« › Hoses including connectors › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V	47102
»Pubflex« beer tap kit (NC + Euro – keg – beer dispenser) › CO_2 bottle 2 kg › Pressure regulator › Dispense head »Korb« › Euro + NC hoses including connectors › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V	47103

›› Beer to your own taste

Bid farewell for ever to indistinguishable, mass-produced beers and brew with a real taste! Be it wheat beer, lager or ale, be it beer made according to a given recipie or to your personal fondness of experimenting: with the Braumeister everything is possible.

›› The brewing process

1 PROGRAMMING

Depending on the recipe, the Braumeister is programmed with the appropriate brewing times. The brewing process starts by switching over to automatic brewing. The control system guides the user through the various steps and executes the four brewing phases automatically.

2 MASHING

Depending on the recipe and method, water is poured in and heated up to 38 °C. Then the malt pipe with the sieve inserts is put in position. Malt is poured between the sieve inserts. The malt pipe is fixed with bracket and drawbar.
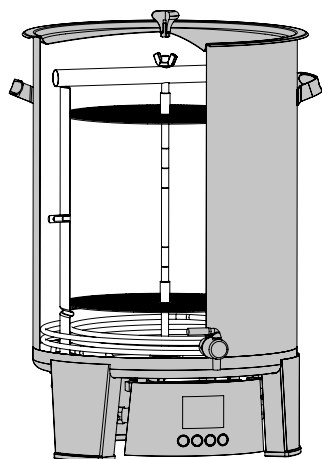
Kettle with malt pipe (Brewing process)
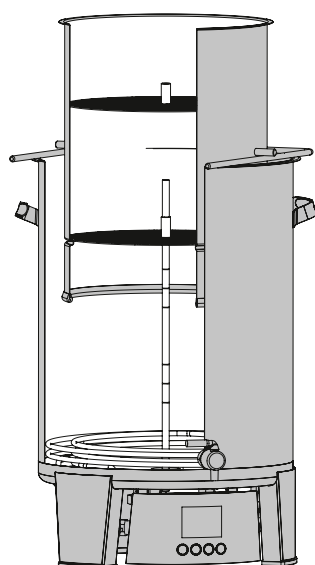
Kettle with malt pipe removed (lautering)

Kettle without malt pipe (Boiling the hops)

The individual steps of the brewing process are described again in detail in the manual.

3 MASHING / BREWING

The pump switches on. Due to the resulting water / wort circulation, the starch is extracted from the malt. The four brewing phases are executed as programmed, for example as follows:

1 Protein rest
55 °C, approximately 5 min
2 Maltoserast
63 °C, approximately 30 min
3 Saccrification rest
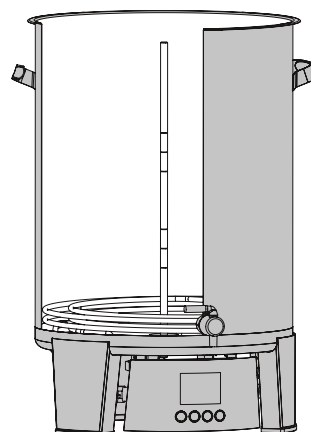72 °C, approximately 20 min
4 Saccrification rest
78 °C, approximately 10 min

4 LAUTERING

At the end of the four phases an acoustic signal sounds. The subsequent lautering process is quickly executed by simply removing the malt pipe. In the case of the 200 and 500 litre Braumeister this is done by means of the lifting device. Allow to drain a few minutes and remove – if necessary, pour water through the malt (sparge) to achieve a better yield.

5 BOILING HOPS

With the lid open, the wort is boiled for 80 minutes with hops being added several times. The evaporated water is to be replaced by adding fresh brewing water. The original gravity can be finally adjusted by adding or leaving out water. The drawbar on the Braumeister serves as a level meter. At the end of the boiling phase, an acoustic signal sounds again.

6 FERMENTATION / MATURING

Immediately after the boiling of the wort the temperature of the wort is brought to the level of the fermentation temperature by a wort cooler or (in the case of the 200 and 500 litre Braumeister) by a double jacket; the wort is also mixed with yeast and fermented in a suitably large tank (accessory). After several weeks of storage in bottles or in a maturing barrel (accessory), the well cooled beer can be consumed.

›› Hops and malt

1 HOP PELLETS

Aroma or bittering hops in pressed form. The bitterness of the hops is given in % alpha acid and usually ranges from 4 % to 17 % alpha. Because they are practical to store and use, this is the most common type.

2 UMBELS

Arome hops or bittering hops in the form of dried umbels. The bitterness of the hop is given in % alpha acid. Umbel hops are primarily used for flavouring the beers at the end of the brewing process.

Hop pellets might not look as nice as umbels, but they are easy to dose.

3 PILSNER MALT (EBC 2–3)

Pilsner malt is suitable for the production of all light beers or as a base malt for specialty beers.
› Pilsner beers
› Any other type of beer

4 MUNICH MALT (EBC 15–20)

Munich malt underlines the typical character of beer by enhancing the aroma. It also achieves a strong beer colour.
› Malt beers
› Fest beers
› Strong beers

5 VIENNA MALT (EBC 7–9)

To achieve »gold coloured coloured« beer and to enhance full flavour / rich taste.
› Lagers
› Fest beers
› Home-brew beers

6 LIGHT WHEAT MALT (EBC 3–5)

To enhance the typical top-fermented aroma. Makes lean, tangy beers and highlights the typical wheat beer aroma.
› Wheat beers
› Kölsch beers
› Altbier types
› Top-fermened draught beers
› Light beers

7 CARAPILS MALT (EBC 3–5)

Carapils improves foam and foam stability and makes the beer full-bodied.
› Pilsner beers
› Light beers
› Non-alcoholic beers

8 SMOKED MALT (EBC 3–6)

Smoked malt gives the typical smoky flavour.
› Smoked beers
› Lagers
› Cellar Beers
› Beer specialties
› Wheat beers

›› Grain and Grape, Australia

The Australians have been offering everything connected to home brewing and winemaking for a good 25 years. Their brewing courses are extremely popular.

» Brewing recipes

FESTBIER
20 LITRE BRAUMEISTER

Ingredients

23 l	Brewing water to start with plus sparging water
2.0 kg	Pilsner malt
2.5 kg	Munich malt
0.5 kg	Carapils
40 g	Tettnang hop (4,2 % alpha)
1 packet	Saflager S23 yeast

Preparation
Mash programme

1   60 °C › Mashing
2   63 °C › 25 min
3   73 °C › 40 min
4   78 °C › 10 min
5   Boiling › 80 min

Hop addition
30 g Tettnang hop
› 70 min before end of boil
10 g Tettnang hop
› 10 min before end of boil

Original gravity
12 °P at 21 l

Fermentation
Fermentation temperature
at around 12 °C

Maturation
2–3 days at room temperature,
then 3–4 weeks in fridge at 5 °C

RAUCHBIER (SMOKED BEER)
20 LITRE BRAUMEISTER

Ingredients

23 l	Brewing water to start with plus sparging water
2.70 kg	Munich malt
1.35 kg	Smoked malt
0.45 kg	Carapils
25 g	Hallertau hops (4,2 % alpha)
1 packet	Saflager WB 34/70 yeast

Preparation
Mash programme

1   60 °C › Mashing
2   63 °C › 20 min
3   73 °C › 30 min
4   78 °C › 5 min
5   Boiling › 80 min

Hop addition
20 g Hallertau hop
› 70 min before end of boil
5 g Hallertau hop
› 10 min before end of boil

Original gravity
12 °P at 21 l

Fermentation
Fermentation temperature
at around 12 °C

Maturation
2–3 days at room temperature,
then 3–4 weeks in fridge at 5 °C

IPA
20 LITRE BRAUMEISTER

Ingredients

23 l	Brewing water to start with plus sparging water
4.0 kg	Pale Ale malt
0.5 kg	Carapils
50 g	Centennial hop (12.3 % alpha)
100 g	Cascade hop (6.8 % alpha)
1 packet	Safale US-05 yeast

Original gravity
12 ºP at 21 l
Fermentation
Fermentation temperature at around 22 °C
Maturation
2–3 days at room temperature, then 2–3 weeks in the fridge at 5 °C

Preparation
Mash programme

1 63 °C › Mashing
2 63 °C › 70 min
3 73 °C › 5 min
4 78 °C › 5 min
5 Boiling › 80 min

Hop addition

25 g Centennial
› 70 min before end of boil
25 g Centennial
› 55 min before end of boil
40 g Cascade
› 40 min before end of boil
30 g + 30 g Cascade
› End of boiling + cooling

PILSNER (LAGER)
200 LITRE BRAUMEISTER

Ingredients
230 l	Brewing water to start with plus sparging water
38.0 kg	Pilsner malt
2.0 kg	Wheat malt
280 g	Tettnang hop (4.2 % alpha)
2 packets	Saflager S23 yeast

Preparation
Mash programme
1 38 °C › Mashing
2 63 °C › 40 min
3 73 °C › 25 min
4 78 °C › 10 min
5 Boiling › 80 min

Hop addition
200 g Tettnang hop
› 70 min before end of boil
80 g Tettnanger
› 10 min before end of boil

Original gravity
12 °P at 210 l

Fermentation
Fermentation temperature
at around 12 °C

Maturation
2–3 days at room temperature,
then 3–4 weeks in the fridge at 5 °C

WEIZENBIER (WHEAT BEER)
200 LITRE BRAUMEISTER

Ingredients
230 l	Brewing water to start with plus sparging water
20.0 kg	Wheat malt
20.0 kg	Pilsner malt
180 g	Tettnang hop (4.2 % alpha)
2 packets	Safbrew WB06 yeast

Preparation
Mash programme
1 50 °C › Mashing
2 63 °C › 15 min
3 73 °C › 35 min
4 78 °C › 15 min
5 Boiling › 80 min

Hop addition
180 g Tettnang hop
› 70 min before end of boil

Original gravity
12 °P at 210 l

Fermentation
Fermentation temperature
at around 22 °C

Maturation
2–3 days at room temperature,
then 2–3 weeks in the fridge at 5 °C

» Cost calculation
200 litre Braumeister

The following cost calculation can be applied to a brew of approximately 200 litres of beer.

The numbers are rough figures for Germany and depend on the costs of ingredients, electricity and taxes in the respective Federal State.

The calculation does not include labour costs.

EXAMPLE OF CALCULATION

Malt + hops	45.00 Euro
Electricity	9.00 Euro
Water	10.00 Euro
Beer tax (Germany)	17,00 Euro
Total	81,00 Euro
	41 cents per litre

» Legal aspects (valid for Germany)

Hobby brewers who produce home-made beer for personal use are allowed to make up to 200 litres of beer per year free of tax. This beer must not be sold. Larger amounts of beer require the payment of a so-called beer tax. The home brewer has to give notice to the nearest Main Customs Office prior to the beginning of the brewing. This is set out in writing in the Directive on Implementation of the German Law on Beer Tax:

§ 2 - Production by home and hobby brewers

(1) beer, when made by home and hobby brewers in their own household for private use only and without being sold, is exempt from taxes up to an amount of 2 hectolitres within one calendar year. Beer made by home brewers in non-commercial communal breweries is considered as beer produced in the home brewers' households.

(2) Home and hobby brewers must declare both the production and the location of the production to the Main Customs Office prior to the brewing. The declaration must specify the amount of beer expected to be produced in the current calendar year. The Main Customs Office may allow exemptions. The competent Customs Office where the first brewing activity needs to be registered can be found on the website of the local customs office. For the sale or dispensing of home-brewed beer, the beer tax has to be paid right from the start and the brewing quantity has to be declared in advance. Since 2004 no brewmaster title is required for self brewers, even if the beer is sold or traded in larger amounts. The only distinction that is made is whether the beer is served in your own restaurant/pub – in this case you will be assessed as restaurant – or sold in shops – in this case you will be assessed as business.

›› Brewing courses

Do you want to know how to brew your own beer from hop, malt and water? Or do you just want to learn more about your favourite drink and enjoy it with others? Then you should join a brewing course. Brewing courses are not primarily about well polished brew kettles. More than anything they are about the craft of brewing as such and about the companionship of like-minded folks. In case you are interested, your dealer can provide you with more information. At www.speidels-braumeister.de you find addresses in your area and more information.

$Cl:SO_4 = 0.8$
Witbier

Ca
$CaCl_2$
$CaSO_4 \cdot 7H_2O$
$CaCO_3$

2.5 kg Pilsner Malt
1 kg Flaked Wheat
kg Wheat — gelatinised @ 80°C
ed Oats
ed Oats
64°C Mash
Sparge @ 75°C

TANKS MADE WITH PASSION

www.wagnerwagner.de

www.speidels-braumeister.de

Technical implementation of the products are without obligation.