

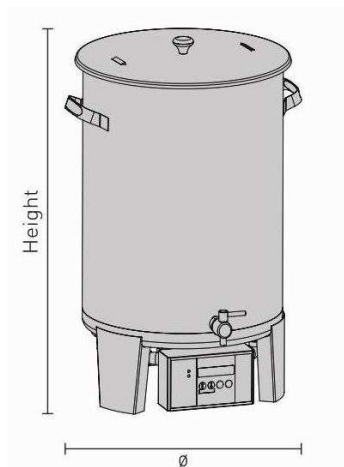
THE BRAUMEISTER

HOME BREWING MADE EASY

Stainless Steel Equipment Made in Germany



DIMENSIONS OF 20/50 LITRE BRAUMEISTER



Tankvolume Litre	Height cm	Ø cm	Packaging Size LxWxH cm
20	60	40	74x60x61
50	70	50	74x60x61

TECHNICAL DETAILS OF 20-LITRE BRAUMEISTER

- › Heating coil: 2,000W 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

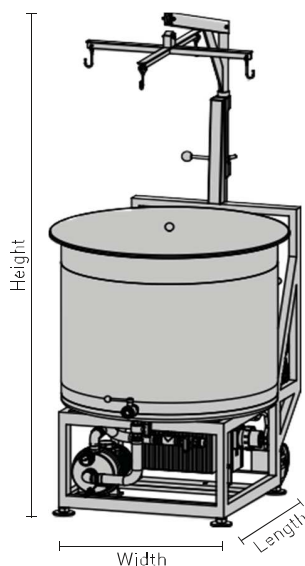
TECHNICAL DETAILS OF 50-LITRE BRAUMEISTER

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



The large Braumeister is available as a 500-litre or 200-litre model

DIMENSIONS OF 200/500 LITRE BRAUMEISTER



Tankvolume Litre	Length cm	Width cm	Height cm	Wooden crate LxWxH cm
200	136	90	208	132x100x175
500	253	130	277	245x135x141

TECHNICAL DETAILS OF 200-LITRE BRAUMEISTER

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

TECHNICAL DETAILS OF 500-LITRE BRAUMEISTER

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

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 various steps and runs through the four brewing phases fully automatically.

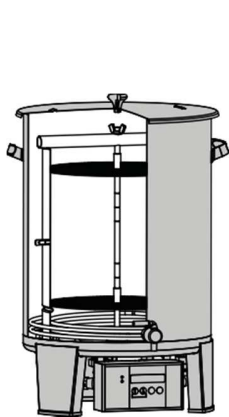
3 MASHING / BREWING

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

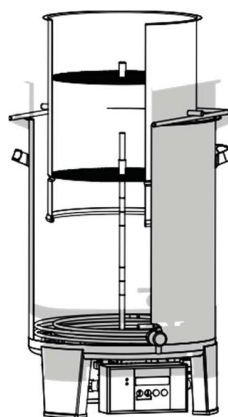
2 STARTING MASHING

Depending on the recipe and process, water is poured in and heated 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 the bracket and drawbar.

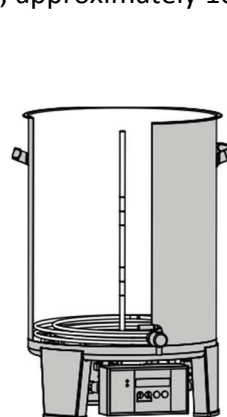
- 1 Protein rest
55°C, approximately 5min
- 2 Maltoserast
63°C, approximately 30min
- 3 Sacchrification rest
72°C, approximately 20min
- 4 Sacchrification rest
78°C, approximately 10min



1



2



3



4 LAUTERING

After the four phases have been run through, a warning tone sounds. Then the lautering process is easily and quickly done by removing malt pipe. In 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.

6 FERMENTATION / MATURING

After boiling, the wort is cooled as soon as possible to the fermentation temperature by a wort cooler or in the case of the 200 and 500-litre Braumeister by the double jacket, mixed with yeast and fermented in a suitably large tank (accessory). After several weeks storage in bottles or in a maturing barrel (accessory), the well-chilled beer can be tasted.

5 BOILING HOPS

With the lid open, the wort is boiled for 80min with hopes being added several times. The evaporated water is replaced by the addition of 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, a warning tone sounds again.

4



5



6



Patented technology made by specialists

The ingenious thing about the Braumeister: The goodness from the malt is not extracted by an agitator, but by gently circulating the wort. Mashing, lautering and boiling the hops – everything takes place in one boiler. This is what makes brewing beer so simple and clean.

The control system controls the brewing process fully automatically and can be programmed depending on the recipe. The Braumeister is almost completely made out of stainless steel and impresses users by its high quality – Made in Germany.

