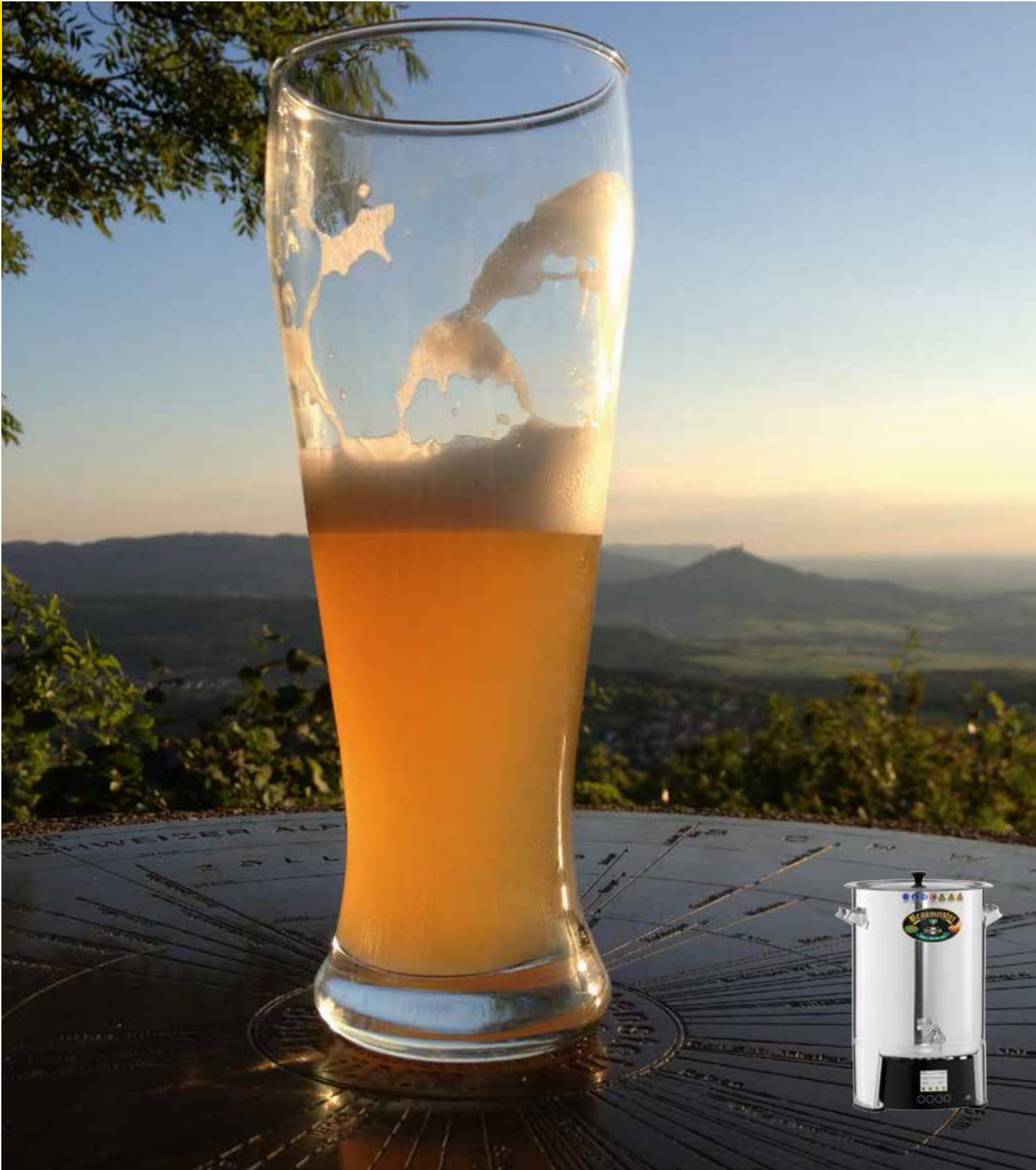


» Brew beer to your own taste!

Homebrewing equipment made of stainless steel

2015

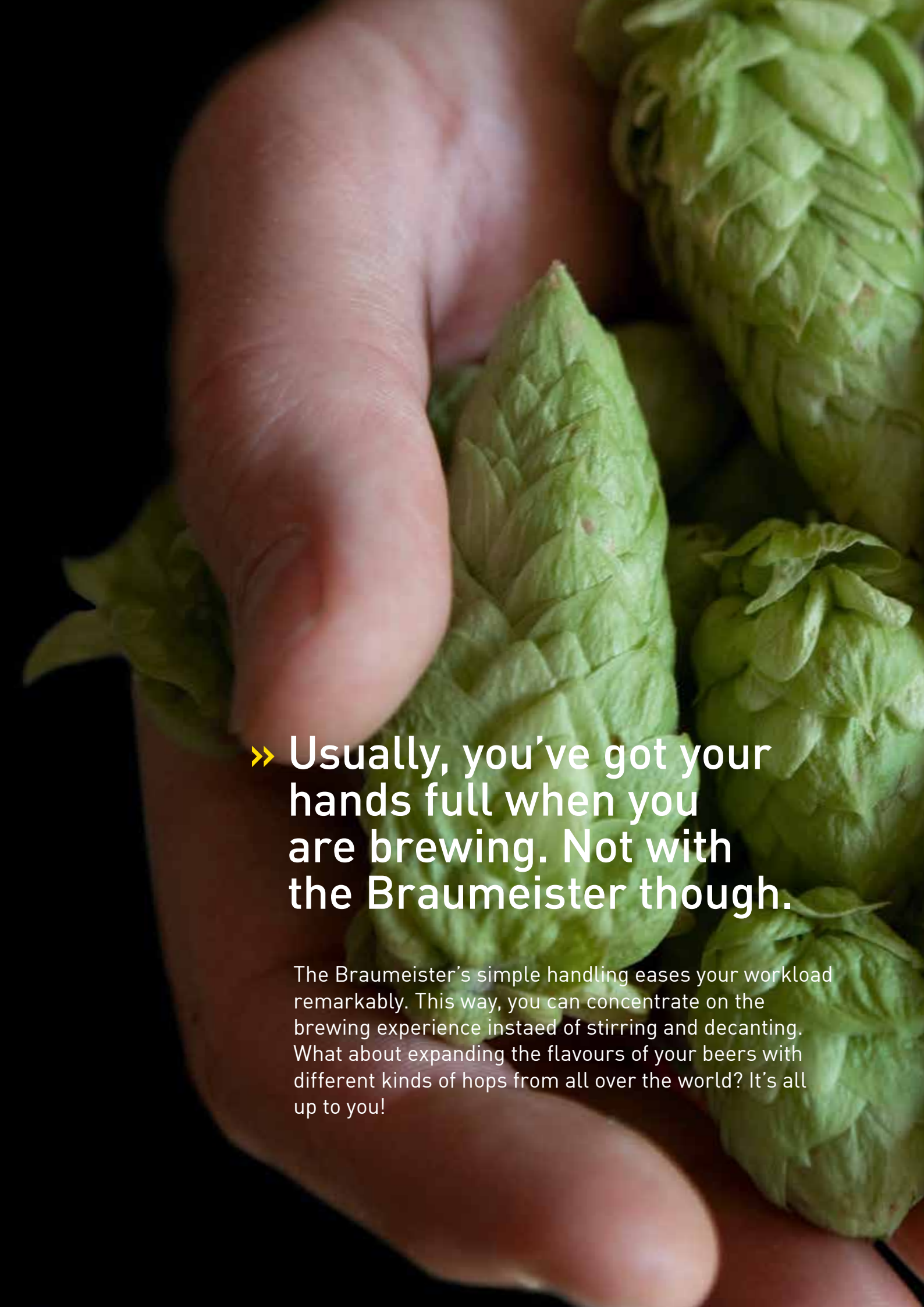




» Fed up with mass produced beers?

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.



A close-up photograph of a person's hand holding several green hop cones. The hand is positioned on the left side of the frame, with fingers gently gripping the hops. The hops are vibrant green and have a textured, scale-like appearance. The background is solid black, which makes the green hops and the skin of the hand stand out. The lighting is soft, highlighting the texture of the hops and the skin.

» Usually, you've got your hands full when you are brewing. Not with the Braumeister though.

The Braumeister's simple handling eases your workload remarkably. This way, you can concentrate on the brewing experience instead of stirring and decanting. What about expanding the flavours of your beers with different kinds of hops from all over the world? It's all up to you!





» Patented technology made by experts

MADE IN GERMANY



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.





» Now anybody can brew beer!



The new 10 litre Braumeister has arrived: its format is so handy that the device can be used even in the smallest of kitchens, making this kind of Braumeister the ideal tool for occasional, fast brewing as well as for the testing of particular beers in small quantities. Once you have discovered the Braumeister's efficiency, you might even want to have it around you permanently.



BREWERY PRESTON



Brewery Balis



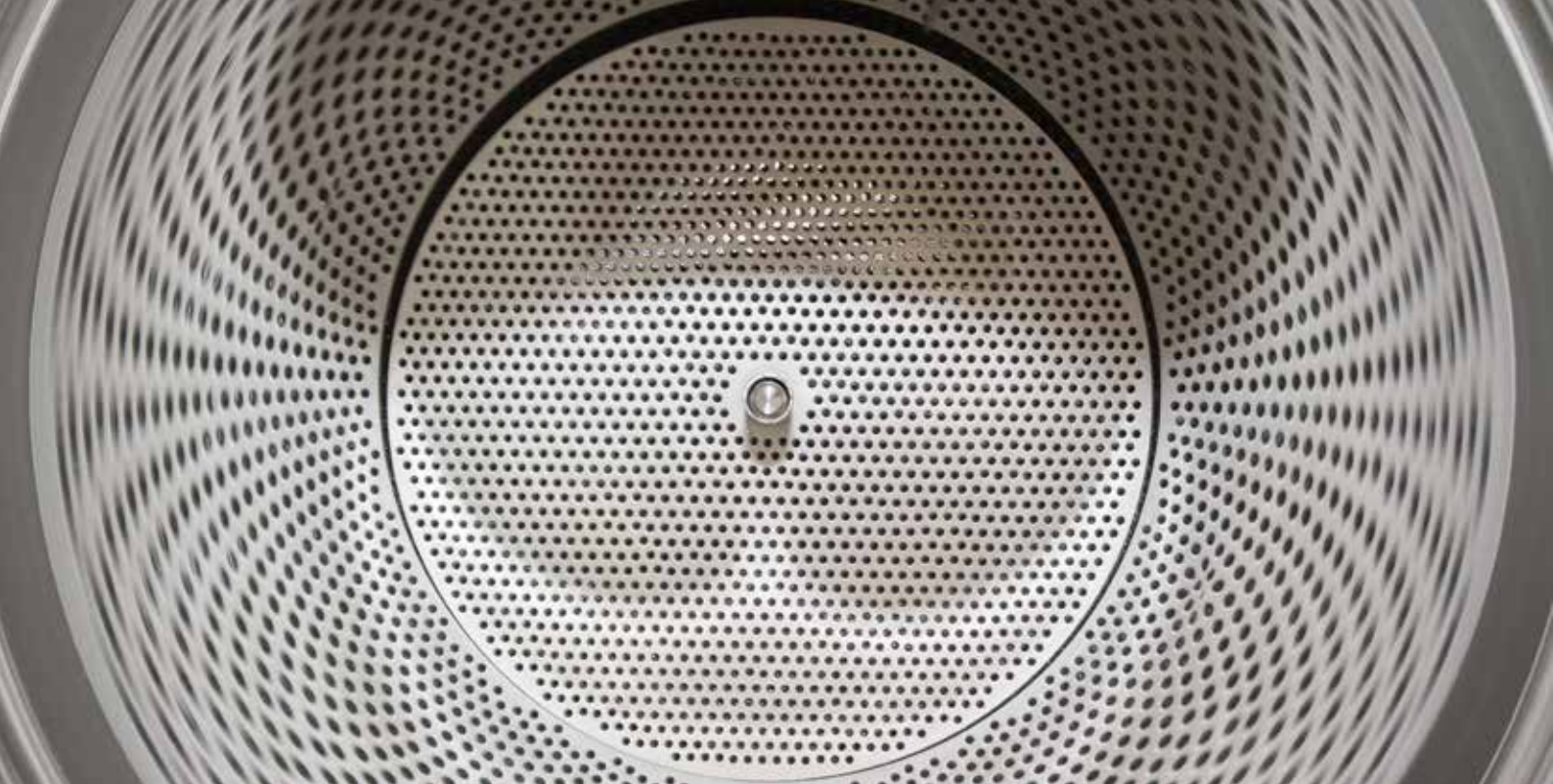
Brewery Pegman



Brewery Hughes



Brewery Kyllönen



» 10 / 20 / 50 litre Braumeister

The Braumeister will turn also you into a Master Brewer. It was developed 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	20
50	45050	24	32

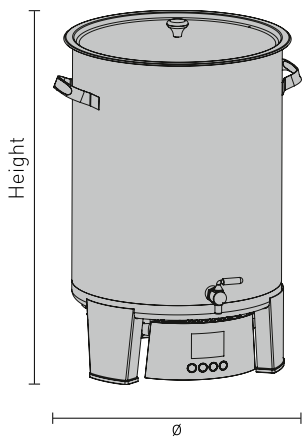


The Braumeister is available as a 10 litre, a 20 litre or 50 litre model.

TECHNICAL DETAILS OF 10 LITRE BRAUMEISTER

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

DIMENSIONS OF 10/20/50 LITRE BRAUMEISTER



Tank volume l	Height cm	∅ cm	Packaging size LxWxH cm
10	48	30	60x40x50
20	60	40	74x60x61
50	70	50	74x60x61

TECHNICAL DETAILS OF 20 LITRE BRAUMEISTER

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

TECHNICAL DETAILS OF 50 LITRE BRAUMEISTER

- › Heating coil: 3,200W output
- › Pump: 2x9W
- › Power supply connection: 230V (fuse protection min. 16A)
- › Control system: fully automatic brewing control (temperature, time, pump)
- › Max. malt quantity: 13 kg



» This is what our customers say

»Right now I'm enjoying my 41st brew. Thanks to your advice and ›my‹ Braumeister I have brewed what to me, personally, is the best beer ever. Brewing with the Braumeister is still a lot of fun. Actually, it is simply perfect. There are a couple of things I could do without in my life, but the Braumeister is not among them. Suggestions for improvement? I can't think of any! The Braumeister is perfect.«

Heinz F., Germany

»Last weekend my wheat beer finished first at the Cape Town Home Brewers Contest and a large part of the victory is the merit of the Braumeister!«

Jan S., South Africa

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
- 8 Brewing package for Koelner beer (sufficient for 2 brews)

Starter kit 1-8
Item No.

41011



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 fermentation vessel
- 6 Airlock and plug for the fermentation vessel
- 7 Large malt shovel
- 8 Brewing package for Koelner beer (sufficient for 1 brew)

Starter kit 1-8
Item No.

47071



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
- 8 2 brewing packages for Koelner beer (sufficient for 1 brew)

Starter kit 1-8
Item No.

45051



» 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 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 20 litre Braumeister		78032
Stainless steel lid for 50 litre Braumeister		78033
Thermo sleeve for 20 litre Braumeister		77354
Thermo sleeve for 50 litre Braumeister		77355
Support cylinder for hydrometer		72897
Hydrometer > With temperature correction for measuring original gravity		72896

ACCESSORIES FOR THE BREWING PROCESS

Product	Item No.
<p>Shortened malt pipe for 10 litre brew with 20 litre Braumeister » Markings at bottom of drawbar: 12l » Max. malt quantity 3kg</p>	77421
<p>Shortened malt pipe for 25 litre brew with 50 litre Braumeister » Markings at bottom of drawbar: 20l, 25l, 30l » Max. malt quantity 6kg</p>	79263
Large malt shovel	72898
Cleaning set	78027
Malt mill	72903
<p>Hop sieve » Blocks outlet tap on 20 and 50 litre Braumeister</p>	77391
»Speidels Braumeister« apron	77389

ACCESSORIES FOR FERMENTATION PROCESS

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



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, 3/4" female thread
- › Includes 2x outlet tap
- › Includes thermometer

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

Home-made
Speidel quality



ACCESSORIES FOR THE MATURING PROCESS

Product

Item No.

5 litre maturing barrel

- › Air vent bung
- › Tap



72904

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

- > CO₂ bottle
- > Pressure regulator
- > Hoses including connectors
- > Tap »Beer Pistol« with compensator



47100

»Barbecue« beer tap kit NC – keg – beer dispenser

- > CO₂ bottle
- > Pressure regulator
- > Hoses including connectors
- > Beer dispenser with continuous-flow cooling Pygmy 25, 230V



47101

MISCELLANEOUS ACCESSORIES

Product

Item No.

Brewing kit for 20 litre Braumeister

- > Malt (uncrushed)
- > Hops
- > Yeast
- 1 Brewing package for Koelner beer
- 2 Brewing packages for wheat beer



72901


72902

DVD: Beer seminar by Conrad Seidl

- » 120 min
- » German
- » History, production, beer styles, brewers and a much more



77370

A close-up, profile view of a man's face on the right side of the frame, looking out towards a beach and ocean. The background is a blurred landscape of a sandy beach, blue water, and a clear blue sky. The man's skin is fair and has some hair on his face.

» Now also available as a 500 litre model

When our clients told us that they were looking for a Braumeister bigger than the 200 litre model, we invented this big version. Many small breweries have, in fact, been surprised by their own success and even the large Braumeister is in continuous use there. This led us to the production of the new 500 litre Braumeister for catering services and not-too-tiny-breweries. It goes without saying that the 500 litre version is, too, made with the patented Braumeister technology and the usual top Speidel quality.





» 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 built-in 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.

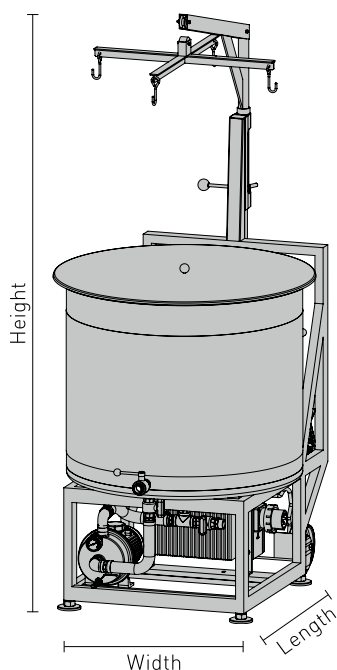
200 / 500 LITRE BRAUMEISTER MODELS

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



Tank volume l	Length cm	Width cm	Height cm	Wooden crate LxWxH cm
200	136	90	210	132x100x175
500	253	130	277	245x135x141

TECHNICAL DETAILS 200 LITRE BRAUMEISTER

- › Heating coil: 3x3,000W output
- › Pump: 370 W
- › Power supply connection: 400V (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: 6x3,000W output
- › Pump: 370 W
- › Power supply connection: 400V (fuse protection min. 32 A)
- › Total power consumption: 18.4 kW
- › 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 automated brewing regulation (temperature, time, pump)
- › Max. malt quantity: 120 kg



» PrinzenBraeu

Peter Eberle is living his dream of running his own brewery. It all started in 2010 with a 50 litre Braumeister that quickly became too small. Already in the middle of 2010 Eberle added a 200 litre Braumeister, and just one year later another one. In 2013 he eventually ordered his first 500 litre Braumeister. Eberle sells the various beers he produces in local beverage stores, at local events and of course also in his own small but nice brewing tavern.

200 LITRE BRAUMEISTER STARTER KIT

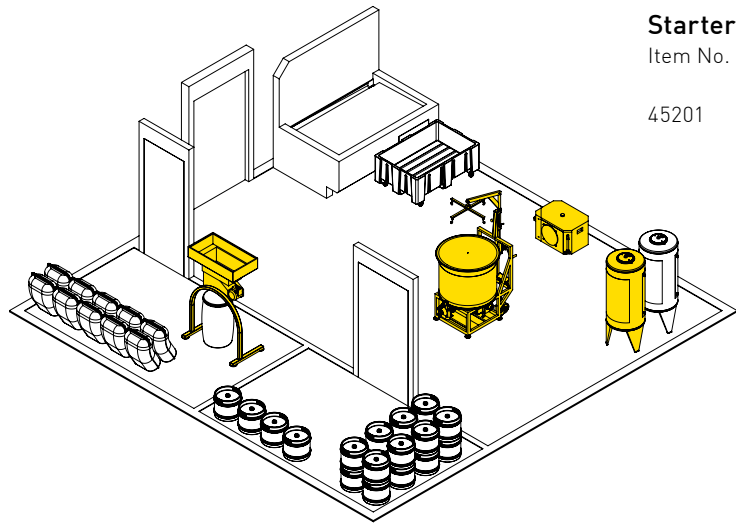
Consisting of

- 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 (2x)
- 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



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

500 LITRE BRAUMEISTER STARTER KIT

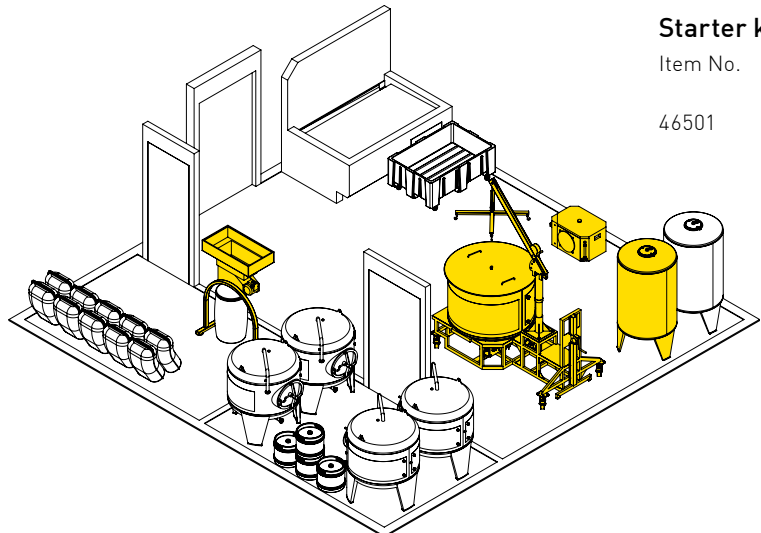
Consisting of

- 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 (2x)
- 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



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

» 200 / 500 litre Braumeister and accessories

200/500 LITRE BRAUMEISTER

Product

Item No.

200 litre Braumeister

- » Made of stainless steel
- » Brewing quantity 200l of finished beer (normal beer)
= approximately 230l of wort
- » Max. Malzmenge 42 kg



45200

500 litre Braumeister

- » Made of stainless steel
- » Brewing quantity 500l of finished beer (normal beer)
= approximately 550l of wort
- » Max. malt quantity 120 kg



46500










500 litre Braumeister Upgrade (additional cooker)

- » Made of stainless steel
- » For the cooking of 500 to 600l 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 5m 2 10m		77363 77366
Malt mill with additional funnel and portal stand › 230V 50Hz		77371
120 litre barrel › For crushed malt › Fits exactly under the malt mill		21008

ACCESSORIES FOR THE BREWING PROCESS

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 oxygen 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.

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

Speidel Quality from
our own production



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 , 2x 1" male connector NW 10 nozzle with blind cap for thermal detector sheath
- › Cooling jacket
- › Lid with hole for fermentation lock

- 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

Speidel Quality from
our own production



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-adaptor for the connection of CO₂ 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 2x1" ET
- › Tank with cone-shaped base 60° or bumped boiler head.

- 1 Stainless steel pressure tank 120l, ø 55 cm, height 103 cm, Art.No. FD055S Var 0044
 - 2 Stainless steel pressure tank 240l, ø 55 cm, height 155 cm, Item No. FD055S Var 0045
 - 3 Stainless steel pressure tank 625l, ø 82 cm, height 174 cm, Art.No. FD082S Var 0064
-
- 1 Stainless steel pressure tank ZKG 120l, ø 55 cm, height 124 cm, Item No. FD055S Var 0046
 - 2 Stainless steel pressure tank ZKG 240l, ø 55 cm, height 175 cm, Item No. FD055S Var 0043
 - 3 Stainless steel pressure tank ZKG 625l, ø 82 cm, height 215 cm, Item No. FD082S Var 0063



Illustrations variational

ACCESSORIES FOR FERMENTATION TANKS/MATURATION TANKS

Product	Item No.
Cooling unit Chilly 1,7 kW ›› Temperature -10°C to +25°C › Hose connector set for 240l/525l/625l fermentation tank and pressure tanks	72905
Fermentation temperature-regulating system FermFlex	77375
Threaded jacket NW 10 for thermometer / Thermal detector FermFlex	64071
Thermometer	63887

ACCESSORIES FOR FERMENTATION TANKS/MATURATION TANKS

Product		Item No.
Pedestal on castors for FD 120 litre/240 litre/fermet-egg 250 litre » Elevation 16 cm		77400
Pedestal on castors for FD 525 litre/625 litre/ferment-egg 600 litre » Available from spring 2015		77500
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 cock for fermentation tank FD > IT-ET 1", AISI 304		64939
Stainless steel ball cock for ferment-egg 250 litre/600 litre > ET-ET 1", AISI 304		69315
Reduction/extension of AG 3/4" to ET 1" > IT 3/4"-IGT1"		45062
Fermentation lock and plug for the fermentation tank		21010
Stainless steel discharge cock > ET 3/4" with counter nut > V2A		65276
GEKA-coupling > IT 1", AISI 304		66540

STAINLESS STEEL PRESSURE TANKS

Product

Item No.

T-adapter piece

- » For CO₂-connection/cut-off cock and plug apparatus
- › Lateral 2xET 3/4"
- › At bottom NW 25 for the connection to the fuel nozzle on top layer



87711

Plug apparatus Piccolino

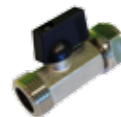
- » Fits on T-adapter piece
- › Connection IT 3/4" with coupling nut



87712

CO₂-cut-off cock

- » Fits on T-adapter piece
- › IT-ET 3/4"



87986

Spray nozzle with spray nozzle holder

- › Spray nozzle NW 10
- › NW 25 for connection to the fuel nozzle on top layer



87833+87847

Test cock NW 10

- » Standard edition
- » Without knuckle spiral option



64949

Test cock NW 10 knuckle

- » Heat-resistant cock
- › Connection thread for knuckle spiral



83922

Knuckle spiral

- » For test cock



83866

Closing cap 3/4"



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)

- > CO₂ bottle
- > Pressure regulator
- > Hoses including connectors
- > Beer dispenser with continuous-flow cooling Pygmy 25, 230V



47101

»Pub« beer tap kit (Euro – keg – beer dispenser)

- > CO₂ bottle
- > Pressure regulator
- > Dispense head »Korb«
- > Hoses including connectors
- > Beer dispenser with continuous-flow cooling Pygmy 25, 230V



47102

»Pubflex« beer tap kit (NC+Euro – keg – beer dispenser)

- > CO₂ bottle
- > Pressure regulator
- > Dispense head »Korb«
- > Euro+NC hoses including connectors
- > Beer dispenser with continuous-flow cooling Pygmy 25, 230V



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 recipe or to your personal fondness of experimenting: with the Braumeister everything is possible.







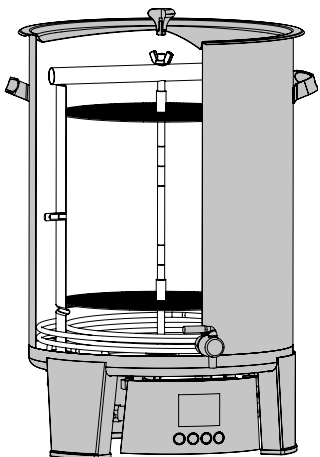
» The brewing process

1 PROGRAMMING

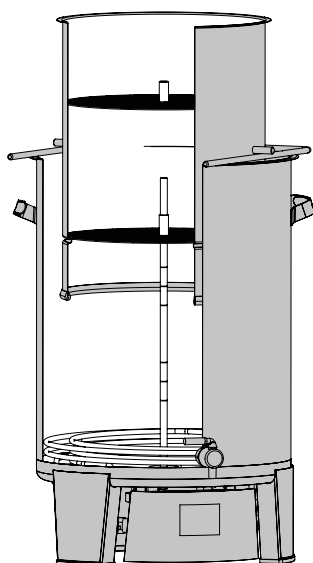
Depending on the recipe, the Braumeister is programmed with the appropriate brewing times. The brewing process starts by switching over to automatic brewing. The control system guides the user through the various steps and executes the four brewing phases automatically.

2 MASHING

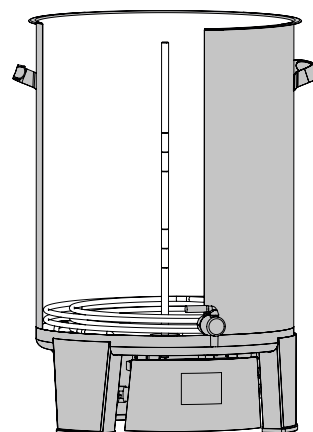
Depending on the recipe and method, water is poured in and heated up to 38°C. Then the malt pipe with the sieve inserts is put in position. Malt is poured between the sieve inserts. The malt pipe is fixed with bracket and drawbar.



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 Sacchrification rest
72°C, approximately 20 min
- 4 Sacchrification 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

Aroma 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



4



5



6



7



8

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 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-fermented 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



SPEIDEL

Imperial



Why bring along a case of beer on Father's Day if you can have a keg of homebrew instead?

» Brewing recipes

FEST-BEER 20 LITRE BRAUMEISTER

Ingredients

23l Brewing water to start with plus sparging water
2.0 kg Pilsner malt
2.5 kg Munich malt
0.5 kg Carapils
40g Tettngang 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

30g Tettngang hop > 70 min before end of boil
10g Tettngang hop > 10 min before end of boil

Original gravity

12°P at 21l

Fermentation

Fermentation temperature at around 12 °C

Maturation

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

SMOKED BEER 20 LITRE BRAUMEISTER

Ingredients

23l Brewing water to start with plus sparging water
2.70 kg Munich malt
1.35 kg Smoked malt
0.45 kg Carapils
25g 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

20g Hallertau hop > 70 min before end of boil
5g Hallertau hop > 10 min before end of boil

Original gravity

12°P at 21l

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

23l	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

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

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

Original gravity

12°P at 21l

Fermentation

Fermentation temperature at around 22 °C

Maturation

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

More recipes on our website
www.speidels-braumeister.de



Tastes differ.
And beer does too.

PILSNER 200 LITRE BRAUMEISTER

Ingredients

230l Brewing water to start
with plus sparging water
38.0kg Pilsner malt
2.0kg Wheat malt
280g 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

200g Tettnang hop
> 70 min before end of boil
80g Tettnanger
> 10 min before end of boil

Original gravity

12°P at 210l

Fermentation

Fermentation temperature
at around 12°C

Maturation

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

WHEAT BEER 200 LITRE BRAUMEISTER

Ingredients

230l Brewing water to start
with plus sparging water
20.0kg Wheat malt
20.0kg Pilsner malt
180g 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

180g Tettnang hop
> 70 min before end of boil

Original gravity

12°P at 210l

Fermentation

Fermentation temperature
at around 22°C

Maturation

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



Beer
3,-€

» 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)	10.00 Euro
<hr/>	
Total	74.00 Euro
	37 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.spidels-braumeister.de you find addresses in your area and more information.





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