Instruction Sheet

Robobrew 35l All In One Brewery

Model: 8671

WARNING IMPORTANT INFORMATION!

1. Please read this ENTIRE instruction sheet before using the Robobrew unit. If you are unsure about any part of using this brewery please contact www.kegking.com.au

2. If the Robobrew is damaged in any way do not use it. Please email us photos of the damage to info@kegking.com.au if you are based in Australia or your respective distributor if you have purchased outside of Australia.

PARTS CHECKLIST

- ☐ Main RoboBrew Unit
- ☐ Metal Lid
- ☐ Immersion Chiller
- ☐ Malt Pipe Assembly:
  a) Malt Pipe Body with false bottom attached.
  b) Malt Pipe Handle

BEFORE WE START

Your RoboBrew will enable you to have the freedom in crafting your own craft beer. In this instruction manual we'll teach you the basics to get you on your way to making your very own all grain craft beer.

The RoboBrew was created to help introduce the public into All Grain Brewing without the headaches of drilling holes in pots and wiring up boxes. Here we strive to help you on your journey into the homebrew world. With a world class customer support base behind us and a growing community of friendly and helpful brewers of all skill levels, we all strive to get eachothers beer to be the best beer you can make.

Firstly there are some things we need to discuss in terms of safety.
As we will be dealing with electricity, hot liquids, pumps etc. There are some inherent dangers that need to be considered prior to operating. Always use a sturdy bench where the Robobrew cannot fall over. Do not brew in an area with poor ventilation, high foot traffic area or any area where children can reach the Robobrew unit.

1. Malt Pipe Handle Installation

We recommend installing the malt pipe handle before you add your grain to your RoboBrew.

To fit the handle feed one end of the handle through one hole in the malt piple. Push the handle in on one side far enough so you have enough clearance on the other side to feed the handle into the opposing hole.

Once the handle has been fitted you can lift/maneuver the malt pipe easily.

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2. Mashing

Once the malt pipe has been assembled you can pour your grain into the malt piple. The malt pipe is designed to take up to abour 9kg of grain but in the majority of recipes you will probably only probably use 4-5kg.

Once the grains have been poured into the malt pipe it's important to stir in the grains and remove all dough balls (dry spots). Thoroughly stirring the grain will take you about 2-5 minutes.

If you are using brew salts to adjust the water profile of your beer, add them during this stage.

We also recommend while mashing, that you have the lid closed and open occasionaly to stir. This will help keep the heat in your RoboBrew .

If you are finding that you are losing vasts amount of heat during the mash, we would suggest purchasing a RoboBrew 35L Thermal Jacket (Part#: 0910).

3. Temperature Adjustment

To adjust the temperature of the brewery simply hit the set button until you see the numbers on the display flash. Then use the arrow keys to set the desired temperature.

The temperature on the display reads the temperature at the bottom of the boiler near where the element is mounted. It is important to understand that this is not the core temperature of the mash. If you recirculate for long enough the mash temp will eventually be close to the display temp. With that said if you want to increase the termperature of the mash it is normally fastest and easiest to overshoot the desired mash temperature by a few degrees while using a secondary thermometer in the mash to keep an eye on the core temperature of the mash.

A photo to the right shows the placement of the probe. The probe placement has been designed like this as it prevents the element from overheating and scorching wort by taking the temperature of the wort closest to the element. This is why your strike temperature needs to accurate!

Please note: Only use 500w element to increase temperature when Malt Pipe is inserted.

Using the powerful 1900w element with malt pipe inserted may scorch the bottom of your RoboBrew.

4. Sparging

Once you have mashed your grain for 60-90 minutes it's then time to wash (sparge) the grain of all the sugars.

Using the malt pipe handle lift the malt pipe out of the boiler and rotate 90 degrees until you see the feet of the malt pipe locate near the wire supports. (see picture to the right)

Once the feet have been located place the malt pipe down and ensure its securely in place.

Pour warm water (approximatley 75-80C) ontop of the grain inside the malt pipe and this will rinse the grain of the majority of remaining sugars. This process will probably require 5-15 liters of water depending on your recipe and desired gravity that you are trying to achieve.

We highly recommend a secondary vessel to hold hot/warm water for this process. If not hot water directly from your faucet will do.

5. Boiling

Boiling is one of the final steps to making beer in the Robobrew. Simply set the temperature to 120C and turn on both elements. Once the Robobrew has started to boil normally the single 1900 watt element is sufficient to maintain a constant rolling boil. Then make your hop additions as per your recipe.

6. Cooling

The Robobrew includes a immersion cooling coil.

Keg King also have an optional counter flow chiller as well but this is slightly more complicated to use and it is sold as an optional extra.

The immersion chiller is easy to use and clean. Simply connect your garden hose to each end and run cold water through this while it's immersed in the wort inside the boiler.

If you want to accelerate the cooling process you can also stir the wort while cooling or use the pump to recirculate the wort. This will greatly increase the speed at which the heat is extracted through the immersion chiller.

Compression fittings for the immersion chiller can be purchase separately if you want to use threaded connections. (see picture to left - part number 009326).

Another great method of cooling wort that saves time is hot-cubing. If you fill a plastic cube show to the right with hot wort then quickly fit the lid this will keep your wort in a sanitary environment. If you use this method make sure to purge air out of the cube and then simply leave the cube at ambient temperature for 24hrs to cool down.

Delay Start Function

The later models of Robobrew that came out in June 2017 and onwards. The delay start function was programmed into these models of Robobrew primarily so that customers had the convenience of plugging the Robobrew, filling the unit with water then setting a delay so that the Robobrew unit comes on the next morning ready to start your brew day just as you get out of bed.

Step 1 – Turn on Robobrew so the display powers up
Step 2 – Use the up and down arrows to set the desired temperature
Step 3 – Press the celcius/farenheight button for 3Sec until the timer flashes in the bottom right hand corner of the display. (see image below)

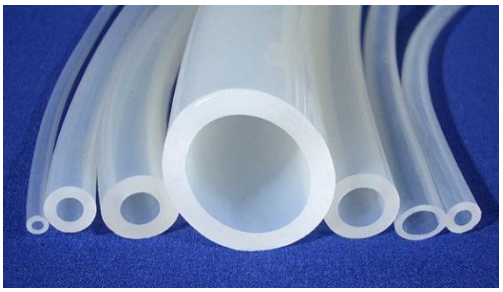
Step 4 – Use the arrow keys to set the delay time

Once these steps have been completed the elements will remain off until the delay has cycled down to zero.

SUPPORT

Please join the RoboBrew Users Group on facebook for recipe help, tips and tricks to operating your RoboBrew. If you need hardware support please contact us at info@kegking.com.au.

Recommended Accessories



Silicon Tubing
Silicon tubing is great for transfering the wort from the Robobrew unit to your fermenter or into a hot cube. We recommend heavy duty silicon tubing with 12mm ID and 18.5mm OD. This tubing has part number 005496 and can be ordered from any good Keg King distributor. The Silicon tubing is plasticiser free so there is no BPA. It's also suitable for temperatures up to 200C so it's suitable for the transfer of hot wort. Unfortunately silicon tubing is more expensive than vinyl (PVC) tubing however it's better suited for this application.

Sodium Percarbonate Brewery Cleaner
Sodium Percarbonate is a great cleaner for removing protein, hop material and tannins that start to build up in your brewery. Sodium percarbonate is a popular choice for many home brewers as it's highly effective, it decomposes quickly into oxygen and sodium bicarbonate. It's very effective at killing bacteria, mold spores, virusus and various other microorganisms. So even once it's fully decomposed it does not harm finished beer if it happens to get left in the brewery somehow. It is sold in 400gram jars (part number #006172) and also 1kg bags (part number #006141).

Wooden Mash Paddle / Light Duty Stainless Paddle
Wood/Stainless mash paddles are a great tool for any serious brewer.

The wood does not scratch your stainless steel pots and the mash paddle design is ideal for removing dough balls.

Refractometer

A refractometer is a fantastic tool to take instant gravity readings of hot wort. This tool will help you optimise your sparging. If you want to collect the maximum sugars from your malt pipe you can keep sparging in the malt pipe until the wort falling from the underside of the malt pipe reaches 1.010. This tool is siginifiacntly better than the hydrometers as they give a faster reading without having to calibrate the reading based on the temperature of the wort.

Heavy Duty Gloves

These heavy duty gloves are great for handling chemicals, and also for grabbing items covered in hot wort. They have long sleeves on them and are perfect for brewing with. Part number #008718)

RoboBrew Thermal Jacket

This jacket makes a significant difference when comparing the efficiency of the RoboBrew units and it's a jacket that will pay itself off in energy saving so it's a good option to any new RoboBrew User.

10% faster heat up time, 50% less heat loss from the boiler.

The one jacket size fit's both RoboBrew 35L with pump and also without pump.

The jacket is made from thick neoprene which is easy to hose down after use.