



# G30

## QUICK START GUIDE



# THANK YOU FOR CHOOSING THE GRAINFATHER G30.

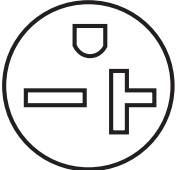
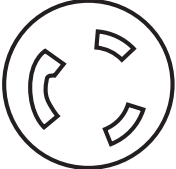
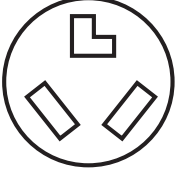

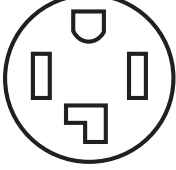
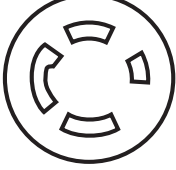
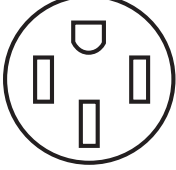
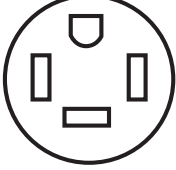
Get your equipment ready by following these quick and easy steps and you'll be brewing in no time.

NOTE: These are shortened instructions for product assembly only. The full online instructions provide more detail about the brewing process using your G30: [grainfather.com/instructions/](http://grainfather.com/instructions/)

## WARNING! (NORTH AMERICA 220 V ONLY)

Please check your unit rating label for the voltage. If your unit is a North American 220 V product, the Power Cord, Control Box and Boiler Body included in the box are designed to be used together with a 220 V supply. Using any of these components with another product (including the 110 V G30) may result in hazards and equipment damage.

### SOCKET GUIDE (NORTH AMERICA 220 V ONLY)

POWER SUPPLY SOCKET	DESCRIPTION	COMPATIBILITY
 <p>NEMA 6-20R</p>	3-pin workshop and power tools supply.	Brewing system is compatible using power cord supplied in-box.
 <p>NEMA L6-20R</p>	3-pin workshop and power tools supply.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.
  <p>NOT SUITABLE</p> <p>NEMA 10-30R</p>	3-pin laundry dryer supply, most common installation prior to 1996.	This power supply socket is <b>NOT SUITABLE</b> for use with the brewing system. This socket provides hot-hot-neutral connections. The brewing system requires a ground connection to perform safely in the event of an electrical fault.
 <p>NEMA 14-30R</p>  <p>NEMA L14-30R</p>	4-pin modern laundry dryer supply, commonly installed after 1996.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.
 <p>NEMA 14-50R</p>  <p>NEMA 14-60R</p>	4-pin electric oven supply.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.

# G30 PARTS LIST

- |                                 |                                  |                                 |                                    |
|---------------------------------|----------------------------------|---------------------------------|------------------------------------|
| 1. Pump Cover                   | 13. Filter Inlet                 | 28. Boiler Body                 | 41. Bottom Perforated Plate Seal   |
| 2. Pump Screw                   | 14. Filter                       | 29. Control Box Power Plug      | 42. Bottom Perforated Plate        |
| 3. Pump Screw                   | 15. Silicone Tube Retention Ring | 30. Control Box                 | 43. Overflow Nut                   |
| 4. Pump                         | 16. Bottom Boiler Bracket        | 31. Pump Plug                   | 44. Tap Adapter Set                |
| 5. Pump Housing                 | 17. Discharge Pipe               | 32. Heating Element Plug        | 45. Counterflow Chiller            |
| 6. Pump Silicone Tube Top       | 18. Discharge Pipe Nut           | 33. Inner Basket Lifting Handle | 46. Support Ring                   |
| 7. Pump Silicone Tube Bottom    | 19. Top Boiler Bracket           | 34. Inner Basket                | 47. Support Ring Retainer          |
| 8. Pump Inlet Pipe              | 20. Discharge Pipe Screw         | 35. Grain Stopper               | 48. Silicone Filter Cap            |
| 9. Reset Switch                 | 21. Ball Valve                   | 36. Overflow Inlet              | 49. Silicone Filter Insert         |
| 10. Thermometer Probe Cover Nut | 22. Safety Valve Seal            | 37. Top Perforated Plate Seal   | 50. Spring & Ball for Safety Valve |
| 11. Thermometer Probe Cover     | 23. Safety Valve                 | 38. Top Perforated Plate        | 51. Pump Inlet O-Ring              |
| 12. Element Cover               | 24. O-ring                       | 39. Top Overflow Pipe           |                                    |
|                                 | 25. Recirculation Pipe           | 40. Bottom Overflow Pipe        |                                    |
|                                 | 26. Silicone Hose                |                                 |                                    |
|                                 | 27. Tempered Glass Lid           |                                 |                                    |



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## PRE-BREWING ASSEMBLY

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We recommend that you clean your G30 and its components using the Grainfather High Performance Cleaner before use.  
For details, refer to the full instructions online: [grainfather.com/instructions/](https://grainfather.com/instructions/)

### 1. INSTALL THE FILTER

With the Silicone Filter Insert (49) and Silicone Filter Cap (48) already fitted, install the Filter (14) into the Boiler Body by pushing the Silicone Insert into the Filter Inlet (13).



springs are oriented at the bottom end. Insert the Grain Stopper (35) onto the top of the Top Overflow Pipe. The Grain Stopper has a cap on its top end which should sit on the top edge of the Top Overflow Pipe.



### 2. ASSEMBLE THE BOTTOM PERFORATED PLATE AND OVERFLOW PIPEWORK

Take the Bottom Overflow Pipe (40) and unscrew the Overflow Nut (43). Insert the Bottom Overflow Pipe through the hole in the centre of the Bottom Perforated Plate (42) and screw the Overflow Nut to hold in place. Make sure the Silicone Bottom Perforated Plate Seal (41) is fitted around the outside of the Bottom Perforated Plate.

Install the Bottom Perforated Plate into the Inner Basket (34). This is most easily done by starting with the Bottom Perforated Plate at about a 30° angle and pushing it gently down to the bottom of the Inner Basket. Once at the bottom, gently press around the circumference of the Bottom Perforated Plate Seal until the Grain Plate sits flat at the bottom of the Inner Basket.

**TIP:** Wet the inside of the Inner Basket or run some grain dust around it to make installation easier.

Take the Top Overflow Pipe (39) and insert this onto the top of the Bottom Overflow Pipe so that there is about an inch of overlap. Make sure that the wire



### 3. ATTACH THE CONTROL BOX



Feed the temperature probe cord on the Control Box (30) through the handle of the G30. Fit the lugs at the back of the box into the into the holes on the bracket and sit the Control Box on the cradle.



Insert the Pump Plug (31), and Heating Element Plug (32) into their respectively labelled sockets on the underside of the Control Box. Insert the temperature probe from the Control Box into the Thermometer Probe Cover (11) located at the bottom of the G30 as shown in the image below. Insert the Control Box Power Plug (29) into the middle socket on the underside of the Control Box. Next, plug the other end of the Control Box Power Plug into a 220 V power outlet (refer to page 2 for information about compatible 220 V power outlets).



### 4. BLUETOOTH CONNECTION AND CONTROL FROM YOUR MOBILE DEVICE

At this point, you will be able to use your new G30 and complete a brew using the manual Control Box. However, the G30 has built-in Bluetooth, making it compatible with the Grainfather App where you can use your mobile device as a remote control. Once you've downloaded the app, registered and connected it to your G30, you have access to a completely connected brewing experience. Please refer to the full online instructions about how to connect your mobile device to the G30: [grainfather.com/instructions/](http://grainfather.com/instructions/)

## SETTING UP TO BREW

**NOTE:** This section of the Quick Start Guide outlines the key aspects of assembly required during the brewing process. For further information on the brewing process, please refer to the full instructions online: [grainfather.com/instructions/](http://grainfather.com/instructions/)

### 1. ADD THE MASH WATER

Make sure that your G30 is on a stable, flat surface before you start brewing. We recommend placing the G30 on the floor due to heaving lifting later in the brewing process. Add the volume of mash water required by your recipe – you can use the advanced calculators available on the Grainfather App.

### 2. SET THE MASH TEMPERATURE

Using the Control Box, set the required mash temperature and press the 'Heat' button to initiate heating. Place the Tempered Glass Lid (27) on the G30 to reduce the heating time. At this stage, if your G30 is connected to the Grainfather App, you can run your brew session remotely on your mobile device.

**NOTE:** The clips on the side of the G30 should not be used to secure the Tempered Glass Lid. These should only be used with the distilling attachment.

### 3. INSTALL THE INNER BASKET COMPONENTS

Place the Inner Basket, complete with Bottom Perforated Plate and Overflow Pipework, inside your G30.

### 4. ADD GRAINS AND STIR

Once your water reaches the set temperature, add the grain to the Inner Basket, stirring well to avoid any dry clumps.

### 5. INSTALL THE TOP PERFORATED PLATE AND OVERFLOW INLET

Fit the Top Perforated Plate (38) with the Top Perforated Plate Seal (37). Insert the Top Perforated Plate into the Inner Basket until it rests on top of the grain bed, making sure that the plate is level. Next, remove the Grain Stopper (35) and fit the Overflow Inlet (36) onto the Top Overflow Pipe (39), gently pressing down until it fits into the hole of the Top Perforated Plate.



### 6. ASSEMBLE AND ATTACH THE RECIRCULATION PIPE

Insert the Silicone Hose (26) over the barbed end of the Recirculation Pipe (25). Place the Tempered Glass Lid on the G30. Feed the Silicone Hose through the hole in the Tempered Glass Lid and firmly screw the Recirculation Pipe onto the Safety Valve (23). Make sure that it is threaded on correctly and securely. The end of the Silicone Hose should rest on the Top Perforated Plate.



### 7. RECIRCULATE YOUR MASH (WORT)

Activate the pump to recirculate your wort. Use the Ball Valve (21) to adjust the flow rate so that the wort level is just above the Overflow Inlet, allowing a small amount of wort to overflow through the Overflow Inlet. Prepare your sparge water during the mash.

## 8. LIFTING THE INNER BASKET

When the mash has finished, turn off the pump and remove the Recirculation Pipe and Glass Lid. Close the Ball Valve and insert the Inner Basket Lifting Handle (33) into the two opposite holes in the Inner Basket. Lift the Inner Basket, and then turn it 45° so that the feet at the bottom rest securely on the Support Ring (46).



## CAUTION!

**BE VERY CAREFUL** not to twist the basket while the basket is in the sparge position which could knock it off the support ring. If the sparge is “stuck” (not draining), then remove the top perforated plate, lower the basket gently and slice the grain bed with a stainless paddle or similar. Cut through the stuck grain from the centre towards the outside repeatedly until it loosens. Then return the basket to the sparge position and replace the top perforated plate to continue sparging.

Always ensure the Support Ring fits tightly into its groove and is held in place by the Support Ring Retainer. If you remove the Support Ring for cleaning, ensure that it is correctly reinstalled along with the Support Ring Retainer. If you are using the G30 for distilling, please note that you will need to remove the Support Ring Retainer.



## 9. SPARGE YOUR MASH

Gently press the Top Perforated Plate down until it comes to rest against the grain and then sparge the mash. Once the sparge is finished, use the Inner Basket Lifting Handle to remove the Inner Basket from the G30.

## 10. BOIL YOUR WORT

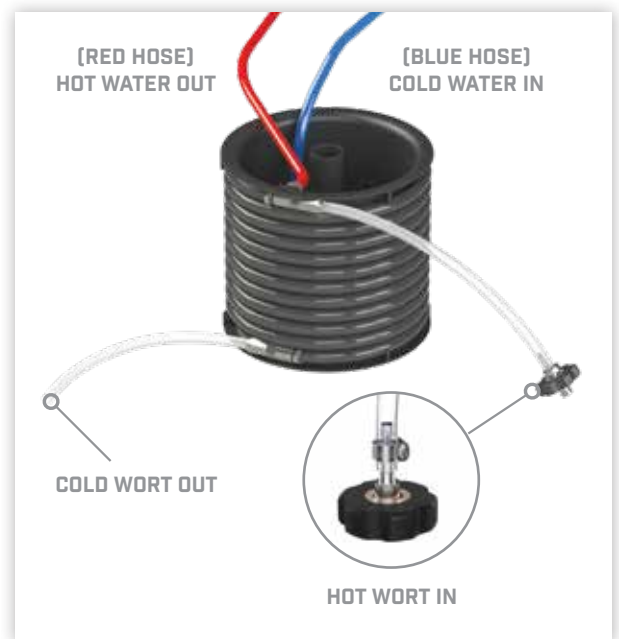
After removing the Inner Basket, complete the boil and add the hop additions required by your recipe.

### CAUTION!

During the boil, do not fit the Glass Lid as you may cause a boilover.

## 11. COOLING WITH THE COUNTERFLOW CHILLER

The G30 includes a Counterflow Chiller (45). This has been custom designed to efficiently cool your wort and allow easy, and sanitary transfer directly into a fermenter. At the end of the boil, circulate hot wort through the Counterflow Chiller for 30-60 seconds, but no longer, to sanitise it. Then stop the pump, ensure hoses are not kinked, the chiller is not sitting on top of them, and that the water can flow freely, then gradually turn on your cooling water and adjust the flow rate. Allow the cooling water to flow for two minutes, then turn on the pump and transfer your wort through the counterflow chiller into your cleaned and sanitised fermenter. For detailed instructions on how to use the Counterflow Chiller, please see the full instructions online: [grainfather.com/instructions/](http://grainfather.com/instructions/)



## 12. CLEANING

At the end of your brew day, clean and dry the G30 and all its components thoroughly. We recommend using the Grainfather High Performance Cleaner, as it removes the need for tedious scrubbing. For further advice, please refer to the cleaning section of the full instructions online: [grainfather.com/instructions/](http://grainfather.com/instructions/)

### IMPORTANT SAFEGUARDS:

#### READ AND FOLLOW ALL INSTRUCTIONS

- CAUTION** - Risk of fires and electric shock.
- Replace only with genuine Grainfather cord set.
  - Do not immerse in water.

#### SAVE ALL WARNINGS AND INSTRUCTIONS FOR FUTURE REFERENCE

#### FOR COMMERCIAL AND INDOOR USE ONLY

