





Home Screen



Calculators and Converters

Preferences and Brewer's CV Preferences and Settings Profiles Articles and Events Help and FAQs



Equipment Setup Brewing Equipment Fermentation Tracking Equipment

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Recipes Searching for recipes Adding recipes to your library Creating a recipe Ingredients Process/Steps Importing a recipe Monitoring



Brew Session Planning Brew Day Fermentation Monitoring















Preferences and Settings



1.

Select the 'More' dotted button to view the extra menu items. Note your current app version. Head to the app store to check for updates.

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Preferred Beer Styl Session, Malty, Sour Update Pre			
Session, Malty, Sour Update Pre	les		
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Preferred Equipme Grainfather (220V) - Blo	ent Pro	ofile Contro	oller
Alerts and Notifica	ations		

2.

Select preferences. Here you may change your default units of measurement, your boil temperature if you live in a different altitude and your notification settings.



3.

You can also set a preferred equipment profile and update your style preferences which will influence which recipes get recommended to you.



Preferences and Settings - Profiles

No SIM 🗢	10:46 AM	4 ∎⊃
<	Profiles	
Fermentatio	on	
🗄 Lager fermen	tation profile	
Mash		
APA mash pr	ofile	
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	E Fermentation	n Profile
	📒 Mash Profile	
		×

1.

You may set up fermentation and mash profiles that you can apply quickly to recipes. See the recipes creation section for more details.

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Mash Prof	ile	
APA mash prof	ile	
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- Mast	n Step 2	— ×
76 °C	Time 10 mins	
	ā	
	Add Mash Step	

2.

Choose to add a mash profile. Name your profile, choose your measurement units then begin adding mash steps by selecting the 'add step' button.



3.

Choose to add a fermentation profile. Name your profile, choose your measurement units then begin adding mash steps by selecting the 'add step' button.



Articles and Events



1.

Read interesting articles written by the Grainfather team and other special guest home brew and commercial brewing contributors.



2.

Check out upcoming home brewing, craft beer and other fun events both local and abroad.



Help and FAQs

No SIM		∢∎⊃
×	Frequently Asked Questions	
0	My OG is much higher/lower than the recipe calculator predicted?	>
ņ	My bitterness seems much higher/lower than predicted by the calculator?	>
P	My fermentables/hops/yeast aren't listed how do I use them?	• ,
7	What do I do if I need to edit my recipe during the brew day?	>
Ģ	Where do I enter my mash water and sparge water volumes?	>
-	How do I add notes to a saved recipe?	>
Ģ	How is efficiency defined on the calculator?	>
Ģ	Does the calculator support plato?	>
Ģ	How do the ingredients boxes work?	>
Ģ	How do I scale my recipe based on efficiency?	>
	View Brewing 101	

1.

If this guide does not answer a specific question you have, try browsing through our FAQs for a more detailed list of Q&As. If you are still having trouble contact our customer service team at info@ grainfather.com



If this is your first time brewing, you may enjoy a run through of the basics with our quick 'Brewing 101' course. At the end you will receive your first achievement badge to display on your Brewer CV too!



Calculators and Converters

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Real and A	parent	Strike Water Temper	rature -
Convertor	in J		
Converters			2

1.

We have compiled an extensive list of simple-to-use brewing calculators to assist you on your brew day. Use them on the fly either during your brew planning stage or during the brew session itself.

No SIM 🕈	8:48	AM	
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2.

To assist in correctly brewing recipes from around the globe and understanding other brewer's notes, utilise the converters.



З.

Select the conversion type, then choose the 'From' or known measurement and the 'To' required measurement. Then simply key in the known value to convert.



Calculators

Brewing Equipment



Hydrometer Adjustment Calculator

Calculate the actual Specific Gravity, accounting for sample wort temperature and the hydrometer's calibration.



Mash Efficiency Calculator Calculates the percentage of the total available sugars that was extracted from the grains during the mash and sparge.



Mash Tun Calibration Calculator Calculates the heat capacity of your brewing vessel.



Refractometer Calculator Calculates actual values in Brix, Plato, or Specific Gravity, provided a refractometer reading from your wort.

Ingredients



Hop Age Calculator Calculate the current AA content of your hops, based on the worst case scenario when storing them over time.

Bottling/Kegging



Bottle Carbonation Calculator Calculates the amount of priming sugar to add at bottling time for home brewed beer.



Forced Carbonation Calculator Calculate the required keg pressure (PSI) to achieve the required level of carbonation for your brew.



Calculators

Mash



Decoction Volume Calculator Calculate the amount of mash that needs to be removed, heated, and then re-added to increase the mash temperature ready for the next decoction step.



Gravity Adjustment Calculator Calculate the additions or boil off required to achieve your desired gravity.



Grist Ratio Calculate the grain to water ratio.



Mash and Sparge Water Calculator Calculate the mash and sparge water required for your brew.



Mash PH Adjustment Calculator Calculates the amount of the initial addition of acid to the mash to achieve your desired pH.

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M	Ϋ́

Rest And Infusion Temperature Calculator Calculate the amount of boiling water to add to reach a new rest temperature in your mash tun.



Strike Water Temperature Calculator Calculates the required temperature of your strike water to achieve your desired mash temperature.



Calculators

Fermentation



ABV Calculator An easy and accurate way to calculate the actual ABV of your brew.



Apparent/Real Attenuation Calculator

Calculates the real and apparent attenuation of a brew, with real attenuation accounting for the actual ABV and the imperfect nature of hydrometers.



Calories in ABV Calculator Calculates the amount of calories present in the specified amount of serving size.



Pitch Rate Calculator Helps you to pitch your yeast like a professional; supports dry yeast, liquid yeast, and slurry.



Bottle Carbonation Calculator Calculates the amount of priming sugar to add at bottling time for home brewed beer.



Forced Carbonation Calculator Calculate the required keg pressure (PSI) to achieve the required level of carbonation for your brew.









Adding Brewing Equipment



1.

Select 'Add New Equipment ' button, then select 'Brewing Equipment'.

🖬 Spark NZ 🗢 2:07 PM 🖓 🖲 30% 🍋	
× Select Brewing System	
Q Enter text to filter list	
To create a system from scratch, tap Skip.	
Grainfather	
Grainfather (220V) - Bluetooth Contr	
Grainfather (110V) - Bluetooth Contr	
Grainfather (220V) - Manual Controll	
Grainfather (110V) - Manual Controll	
AHB Brew devil	
AHB Brew devil 30L	
BREWHA	
BREWHA BIAC (Large) 120L/32 gall	
BREWHA BIAC (Large) 180L/48 gall	
RREWHA RIAC (Medium) 19L/5 gall	

2.

Search for your brewing system or to create a system from scratch, select 'skip'.



3.

Name your system, edit or fill in the details and finally select if this system will be your default when viewing recipes and starting a brew.



Adding Fermentation Equipment



1.

Select 'Add New Equipment ' button, then select 'Fermentation Tracking Equipment'.

X Select Tracking Device Q. Enter text to filter list Grainfather Grainfather Conical Fermenter Wi-Fi Plaato Plaato Digital Airlock Tilt Tilt Wireless Hydrometer and Therm iSpindel iSpindel DIY electronic Hydrometer	ati Spark NZ 🕈	*	2:08 PM	7030	XX 💽 🕇
Q. Enter text to filter list Grainfather Grainfather Conical Fermenter Wi-Fi Plaato Plaato Digital Airlock Tilt Tilt Wireless Hydrometer and Therm iSpindel iSpindel DIY electronic Hydrometer	×	Select	Tracking D	evice	
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	_	-			-

2.

Select one of the supported IOT devices from the list.



З.

Each device will have its own unique setup procedure that will be displayed to you in detail. Follow those steps to finalise setup for the device.





Image: Spark NZ 2:06 PM Image: With Spark NZ Image: With Spark NZ <t< th=""><th>Search for recipes here with keywords for name or style</th></t<>	Search for recipes here with keywords for name or style
IMPERIAL STOUT	Current list of recipes in your personal library
Grainzilla VOL: 23, ABV: 6.9%	
The pale NZ Fresh Hop VOL: 23, ABV: 4.6%	If there is no image selected for the recipe, the colour of the beer will be displayed
AMERICAN PORTER Blueberry Cinnamon Porter VOL: 23, ABV: 5.7%	Add new recipe



Searching for a recipe - Part 1

Change

view style

App Store 🗢	9:25 AM	* 🔿
(Find Recipes	₹ ∎
Search für reos	89);	54636 results
AMERUCAN STO	UT:-	
Duroca M ABV: 6.8%	ilk Stout	
CREAM ALE		
Wedding ABV: 4.7%	Ale	
BEST BITTER		
Chevallier ABV: 4.2%	Best	
IMPERIAL STOU	π	•

1.

Search for public recipes by selecting 'Discover' on the Home Screen. Use the search box to search for name, style, brewer and other recipe characteristics.



2.

You may choose to change the view to suit your preference.

C App Store 🗢	9	:27 AM		10
<	Find	Recipes	×	≔
Search for recipi	습	Rating		^
	*	★★☆&	Up	
AMERICAN STOL	*	★★☆☆& ★ へ へ へ *	Up	
Duroca Mil	÷	■ ⊔ ⊔ ⊔ ° ☆ ☆ ☆ ☆ &	Up	
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BEST BITTER	Ê	Туре		~
Chevallier	~			
ABV: 4.2%	Ø	Style		ř
	/ 49	Hops		~
IMPERIAL STOL	29			-
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3. Open the 'Filter' options for a more detailed search.



Searching for a recipe - Part 2



4.

Select the down arrow on each filter to open the full options. Use 'Style' for an accurate search when your keyword is related to another characteristic you are searching for.

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About				
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+	Сору То М	y Recipes	82: -	

5.

Select the recipe to view its details. You can add the recipe to your personal library as a copy by using the 'Copy' button.



6.

Once you have copied the recipe to your library, you will find it by clicking the 'Recipes' button on the home screen. You are then free to modify it if you wish.



Creating a recipe - Ingredients Part 1

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About		~		
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1.

Select 'Create New Recipe ' button, you can then start building your recipe.

att Spark NZ	*	1:59	PM	-40	22% *
<	c	Create	Recipe		Save
06 1.043	FG 1.006	ABV 4.9	18U 10.2	EBC 10.1	۲
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Prope	erties				
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ACC THE	_		105565	_	

2.

Name and describe your recipe, then select the style that best represents it. Your default brewing system will be loaded, but you can select a different system. Finally choose whether to make the recipe private or public.



3.

Review your recipe properties and change your brew type and the units of measurement, either imperial or metric.



Creating a recipe - Ingredients Part 2

et Spark NZ 🗢	1:54 PM	√ ¥ 25% 💭
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Q Enter text to I	liter list) +
To add a system terrs t	ipe the torbe above an	of price the Plan con-
Adjuncts		
Acidulated Malt Adjuncts - 6.5 EBC	• DE 27 PPG	
Caramel Pils - B Adjuncts - 3.8 EBC	E - 35 PPG	
Carapils - DE Adjuncts - 3.8 EBC	33 PPG	
Carapils - Dextri Adjuncta - 1.2 EBC	ne Malt - US - 33 PPG	
Dextrine Malt - U Adjuncts - 3.8 EBC	JK - 33 PPG	
Flaked Barley - U Adjuncts - 3.8 EBC	JS - 32 PPG	
Flaked Corn - US Adjuncts - 1.2 EBC	5 - 37 PPG	

4.

Start building your recipe by selecting and adding each fermentable by searching from the list or using the 'plus' icon to add a custom fermentable.

🖬 Spark NZ 🗢	1:54 PM		-1 0	2456
< c	reate Rec	ipe		Save
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Fermenta	bles			
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Acidulate	ed Malt - D	E		×
Amount	- 49	20		
6 kg	2	7		
thape	41	ic :		
Mash ~	6	5		
	0 8			
Ad	ld Fermen	table	F	
Hops		. and a		

5.

Key in the amount in weight and adjust the pre-loaded fermentable characteristics to suit your recipe.



6.

Next select your hops and adjust the pre-loaded characteristics to suit your recipe.



Creating a recipe - Ingredients Part 3

🖬 Spark NZ 🗢	1:55 PM	-f @ 23% 💽
<	Create Recipe	Save
06 FG 1.043 1.006	49 10.2	18C 🔶
Yeast		
Fermer TRADET	itis Safale K-97	~
Amount 1	packet	s ~
Attenuation 81 %		
	0 Ū	
	Add Yeast	
Extras		

7.

Next select your yeast and adjust the pre-loaded characteristics to suit your recipe.

🖬 Spark NZ 🗢	1-56 PM	-7 🖤 22% 🔳
< (Create Recipe	Save
1.043 1.006 Extras	4.9 10.2	EBC 🥮
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Mash Step	os	\$ <u>1</u>
	T ADDED	

8.

Lastly for ingredients, add any extras such as Deltafloc or Irish Moss and select the stage and time remaining for when the extra gets added.



Creating a recipe - Process/Steps Part 1



1.

Start by adding your mash steps. You may add multiple mash steps; it is a good idea to uniquely name these to avoid confusion later during your brew. Add the temperature for each step and how long that step will last in minutes.

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2.

Next add your fermentation steps. Again it is a good idea to name these, especially for monitoring fermentation later. Add the temperature and how long each step in the fermentation schedule will last in days. Lastly add any notes for yourself.



TIP - Quick add button

Tap the 'quick add' button to use a preconfigured mash or fermentation profile that you have designed previously. Select it from the list of profiles available. See preferences/profiles section for more details.



Creating a recipe - Process/Steps Part 2



3.

Tap the toggle arrow at the top of the recipe for your recipe's final properties. The colour 'bar' shows an indication of your beer's final colour. This also compares your recipe to the guidelines of the style you have previously selected.



Importing a recipe/XML

No SIM 4	P 1:56 PM	A 🕞
	PacificNWPaleAle.xml # Modified 14 Dec 2016	
	PacificNWPaleAle.xml # Modified 19 Dec 2016	
	Pale Ale,xml m Modified 11 Jan 2017	
	Panhead Supercharger.xml # Modified 14 Dec 2016	60.°
	PaulWicksteedSuperCharger.xml = Modified 19 Dec 2018	
•	Plain APA 202.xml # Modified 11 Jan 2017	
	Poyete bio.xml = Modified 9.Jan 2017	
	saaz-single-hop.xml # Modified 9 Jan 2017	
	saaz-single-hop[1].xml # Modified 9 Jan 2017	+
G	☆ ஃ	Files

1.

Navigate to the file location, where you have stored the XML file on your device I.e. 'Files/Documents' section.

		1:58 PM		4.
Paci = M	PacificNWPaleAle.xml = Modified 18 Dec 2018			
Paci	ficNWPale	Ale.xml		***
Pale A M	Ale.xml offied 11 days	2012		Ţ
Panl	head Super	rcharger.x	ml Prog	
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Add to Notes	Add 10 Health	Drive	Copy to Crainfather	e e e More
Add to Notes	Add 10 Health	Drive	Copy to Grainfather	e e e
Add to Notes Save to Files	Add 10 Health	Drive	Copy to Crainfaither	More

2.

Select the 'Open with' option or the function on your device that displays further options. If you have the Community App installed, you see an option to 'copy to Grainfather'. Select this option.



3.

After a brief loading screen, your recipe will be imported, and the app will display the recipe details. Proceed to name and edit the recipe as needed and then save. You can then find the recipes in your library to now use with brew sessions.









Brew Session - Planning

ati Spark NZ 🗢	2:02 PM Session Details	 ✓ ● 25% ● + Save :
•	Grainzilla	8
Propertie	es	
onew oute 09 Aug 2019	> Visibility Private	
status Planning		
Calenda Notes	r Events	. *
	Set Delay	
	Start Brew	

1.

Start by selecting the recipe you will be brewing. You can also choose to start a new recipe here, see the recipe creation section for more details on how to do this. Then choose the date you plan to brew and set the visibility of the session to public or private.

			5 .
Cancel D	elayed Sess	Done	
Date	Hours	Minutes	
		0	
	1	1	am
Tue 16 Jul	2	2	pm
Wed 17 Jul	3	З	
Thu 18 Jul	4	4	

Choose to add a calendar event to any personal calendar on your device. Also when using the Grainfather Connect Controller, you may program the 'delayed start' feature here. See Controller instructions for details.



3.

Now select the equipment you will be brewing with. Choose equipment you have previously set up or for new equipment view the equipment section in this guide for more details. The values will be pre-loaded as per your recipe and equipment, but you can modify these values here before you save your planning session.



Brew Session - Brew Day

ati Spark NZ 🗢	2:03 PM	-4 🐨 26%	-
< Se	ssion Details	Save	1
Brew			•
Mash			
мазирн e.g. 5.4	MASH YM R. G. 90	MASH TIME (MNQ) 0. (J. 100)	
MASH START TEMP	MASHEN	I TEMP	
Boil			
PRE BOIL GRAVITY (1.X e.g. 1.057	од ряк вок. е.д. 21	PHE BOX, VOLUME (1) P. Q. 21,00	
NOL THE (MIN)	POST BOQ m.g. 25	гот вов. volume (r) n.g. 25.00	
Ferment			>
	Start Brew		

1.

Save your planning session if you have not already and look forward to the brew day ahead. When you come to your brew day or you would like to brew right away, simply select the 'Start Brew' button. The 'mash' and 'boil' sections are for notes taken during your brew day. These will be populated as you add them during the brew session.



2.

If you are using the Grainfather Connect Controller in your equipment profile, you will be asked to connect. Make sure the controller is powered on and activate 'Bluetooth' on your app device before selecting the 'Pair Device' button to start searching for the controller to connect to. Make sure your device's location services are activated.



3.

If you are having trouble connecting, make sure that you are within range of the controller or that you are not currently connected to another Bluetooth device already. If your Bluetooth is not currently on, the app will request permission for the connection to be made.



Brew Day - Grainfather Bluetooth Controller Auto Mode

In Auto Mode the app will drive your brew day, automatically progressing the session through each step. The new messaging system will prompt you with alerts and show you the time remaining on each step according to your recipe. You can skip ahead and back to steps using the controls on the messaging system.





Brew Day - Grainfather Bluetooth Controller Auto Mode





Controlling your Grainfather without a recipe or session (Manual Mode)

In Manual Mode you can use your device to control the Grainfather without a recipe or session associated to your brew. It simply turns your device into a remote control for the basic functions of the Grainfather system





Manual Mode Brewing Screen





Brew Session - Fermentation Tracking

No SIM 🗢	12:37 PM	Å.
<	Session Details	Save 🚦
Fermen	tation Tracking	
	Add Device	
• Target	Temperature 🔍 Timeline	+ ADD
25 Tanda	x, Jul 9, 10:00-11,88	1.072
2.01		1.098
20		1.040
35		1.024
	irget Temperature: 19.0 C	1.008
		0.992
		0.976
0		0.965
G	Golme 1 12 ¹ 34 96 ¹ 34	л м П
1000		

1.

By the time you come to the fermentation stage of your brew session, if you have not added a fermentation tracking device to the session you can do so now by selecting the 'Add Device' button. If you have not previously set a device up, you can also do so now. Review the 'Equipment Set Up' section of this guide for more details.

Equipment citrus_lager G Grainfather Conical Online Grapefruit G Grainfather Conical Online homebrew1 G Grainfather Conical Offline homebrew2 ß Grainfather Conical • Offline NASA_pale Grainfather Conical Ĥ

2.

Once your fermentation tracking equipment is active and is sending data to the cloud, you can manage and monitor the 'live' data from the Grainfather Community App.



3.

Select the device you would like to view. You will then be able to see the current temperature status and review the fermentation schedule with historical data plotted on the graph. *Note - if the device loses wireless network connection, the graph will not plot that data, but will continue to plot data points on the same graph once the connection is re-established.

