



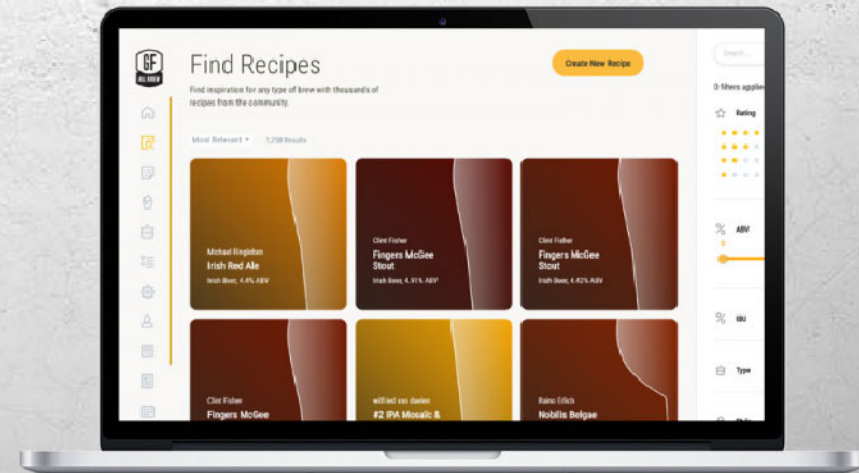
USER GUIDE



COMMUNITY

TOOLS & RECIPE CREATOR

Brew any beer recipe, in any style, on any system



integrates with



iSpindel

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Home Screen

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Recipes

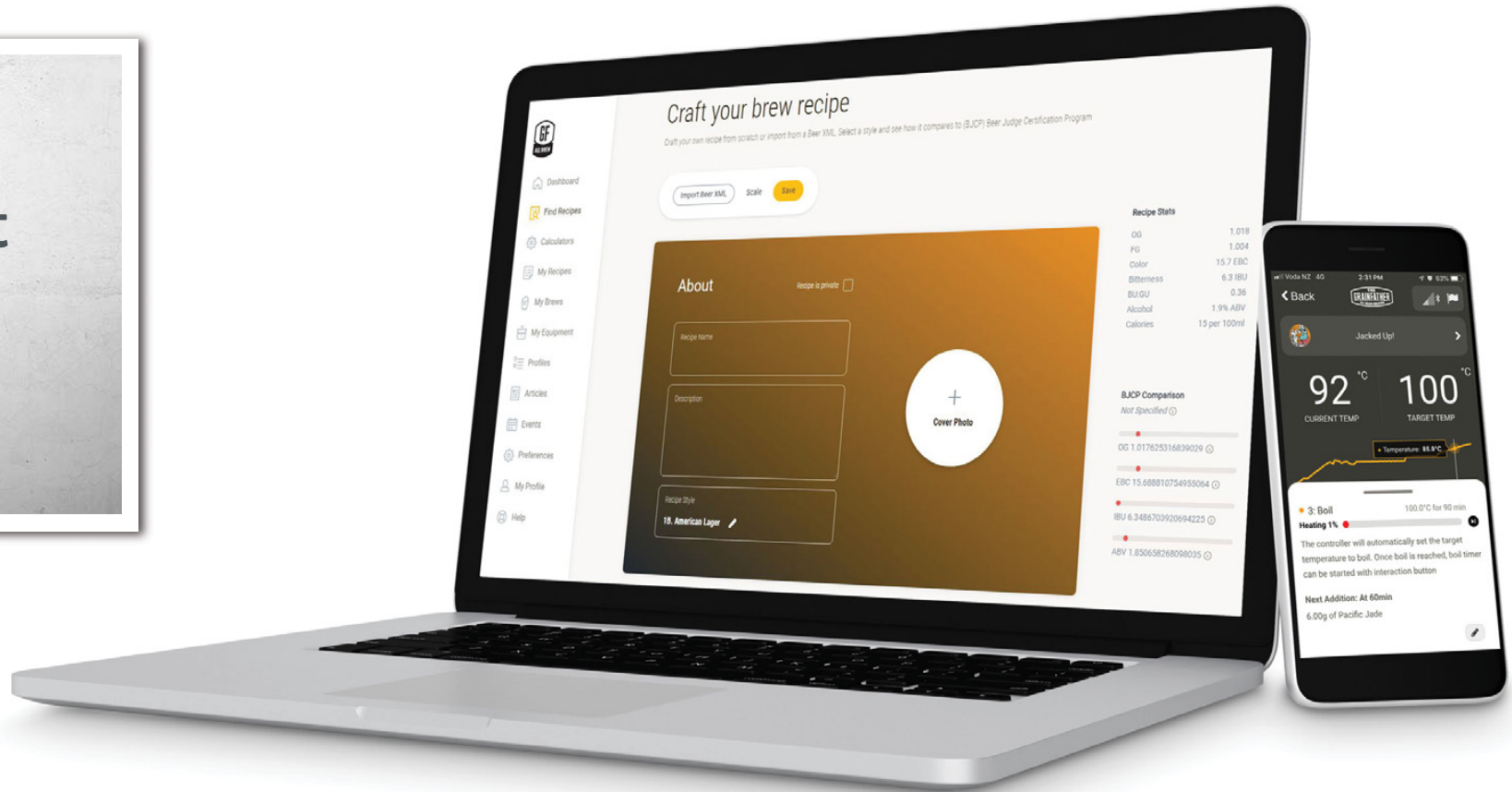
- Searching for recipes
- Adding recipes to your library
- Creating a recipe
- Ingredients
- Process/Steps

Brew Session

- Planning
- Brew Day
- Fermentation Monitoring



Let's get started



Get to know the home screen

Dashboard

Learn the basics of brewing with our Brewing 101 course

The screenshot shows the Grainfather App Support dashboard. At the top, it says "Welcome, Grainfather App Support". Below this is a "Brewing 101 - 0% Completed" section with a progress bar showing stages: Introduction, Ingredients, Equipment, and Process. A "Start Now" button is visible. Below the progress bar is a "Brew Sessions" section featuring a card for "The Kraken - First Brew" with details on equipment and status. Underneath is a "Recommended recipes" section. At the bottom is a "Recommended Articles" section with a grid of article thumbnails. A vertical sidebar on the left contains various navigation icons. Annotations with lines point to the "Dashboard" label, the "Brewing 101" section, the "Active brew sessions and fermentation sessions" section, the "Recommended Recipes" section, and the "Recommended Articles" section.

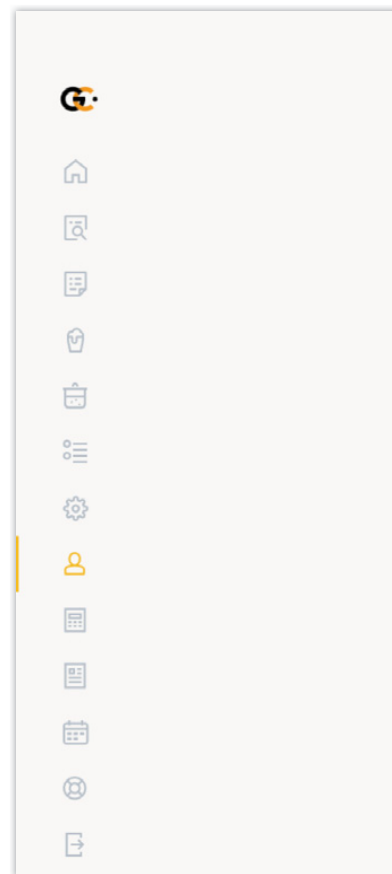
Active brew sessions and fermentation sessions

Recommended Recipes

Scroll down for Recommended Articles



Let's look at your Personal Preferences & Brewer's CV



Brewer CV

Grainfather Official

Home Brewer from New Zealand

About
The original electric brewing system for homebrewers.

Achievements

Available Badges

Recipes

Your profile name and description

Choose a picture to represent you as a brewer

Current list of recipes, sessions and beers that have been rated by other brewers

Brewer Stats

Number of Recipes 47
Number of Brew Sessions 4
Number of Ratings 17

Recipe Ratings

★ ★ ★ ★ ★ 2
★ ★ ★ ★ ☆ 7
★ ★ ★ ★ ☆ 2
★ ★ ★ ★ ☆ 2

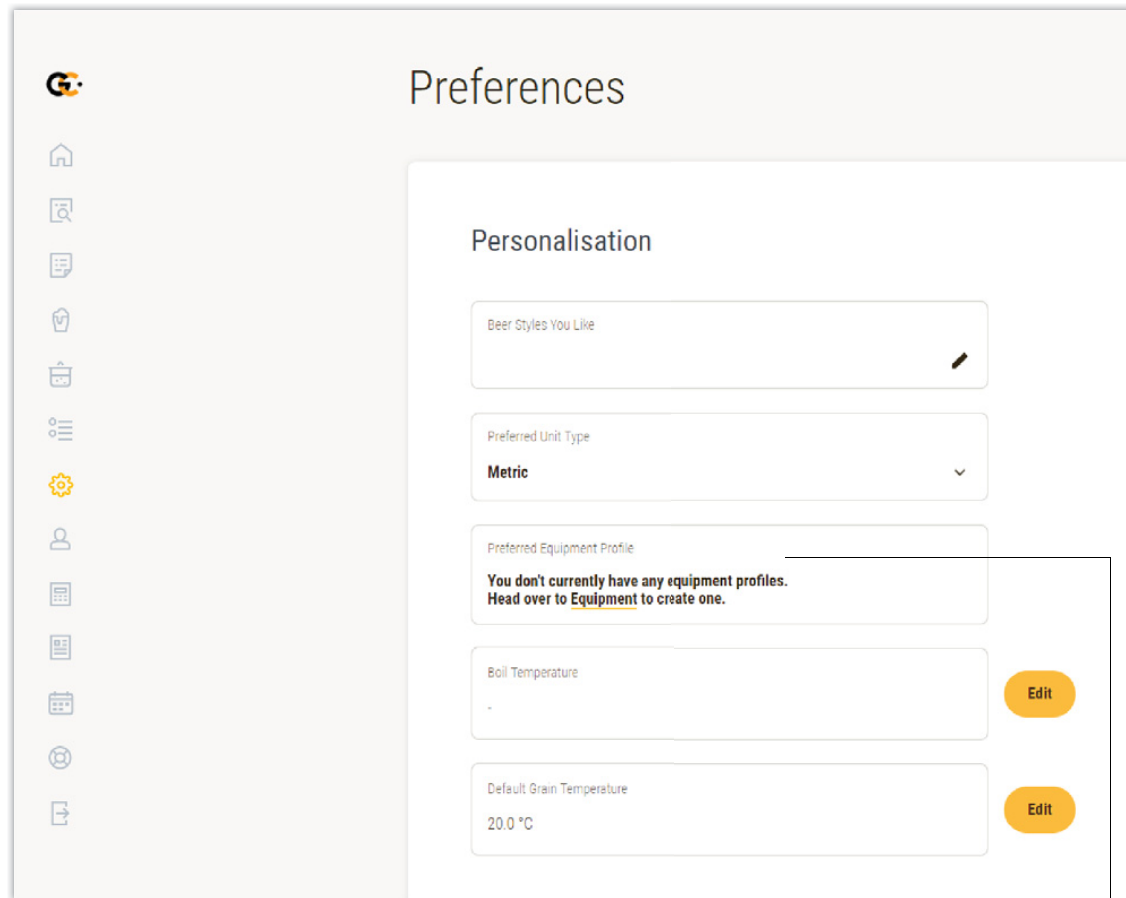
Edit your preferences and Brewer's CV

View your current achievements and badges. There are hidden badges to collect!

Your personal library of recipes that you have copied or created



Preferences

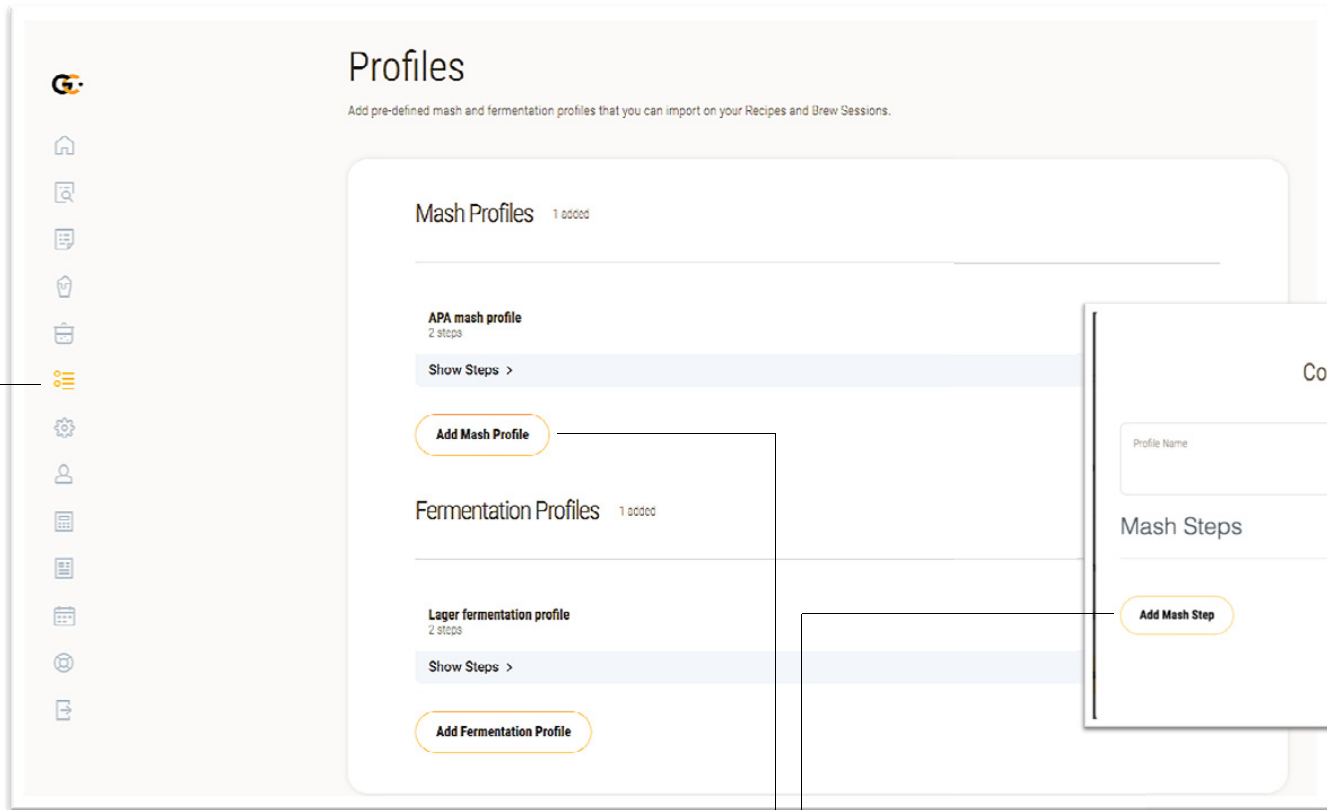


1. Select preferences. Here you may change your default units of measurement, your boil temperature if you live in a different altitude and grain temperature.

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



Profiles



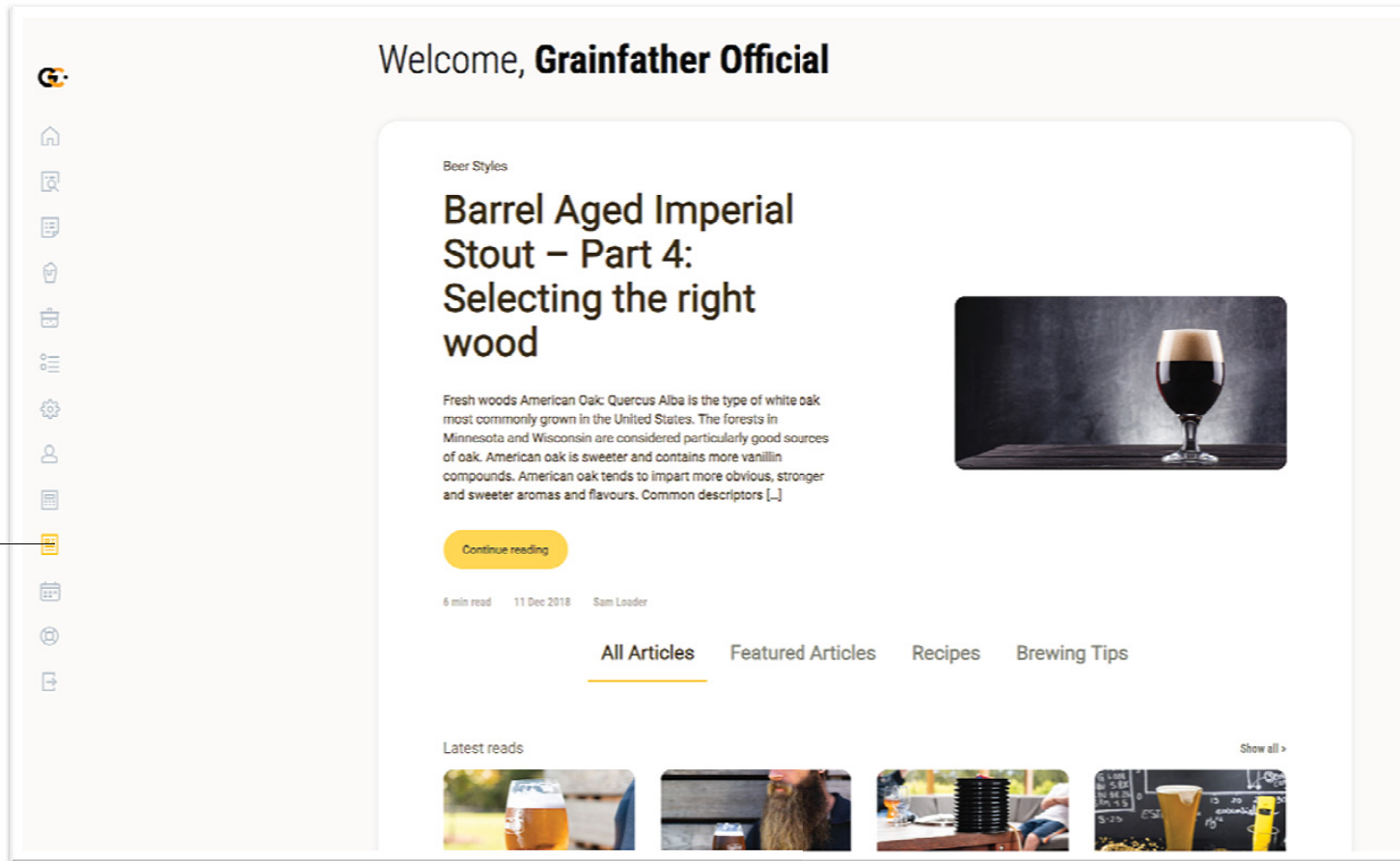
1. Set up fermentation and mash profiles that you can add quickly to recipes. See the recipe creation section for how to do this.

2. Choose to add a mash profile. Name your profile, choose your measurement units and begin adding mash steps by selecting the 'add mash step' button in the **pop-up editor**.

3. Choose to add a fermentation profile. Name your profile, choose your measurement units then begin adding fermentation steps by selecting the 'add step' button in the **pop-up editor**.



Articles



1. Read interesting articles written by the Grainfather team and other guest contributors.

2. Check out the featured articles and the latest reads.



Events

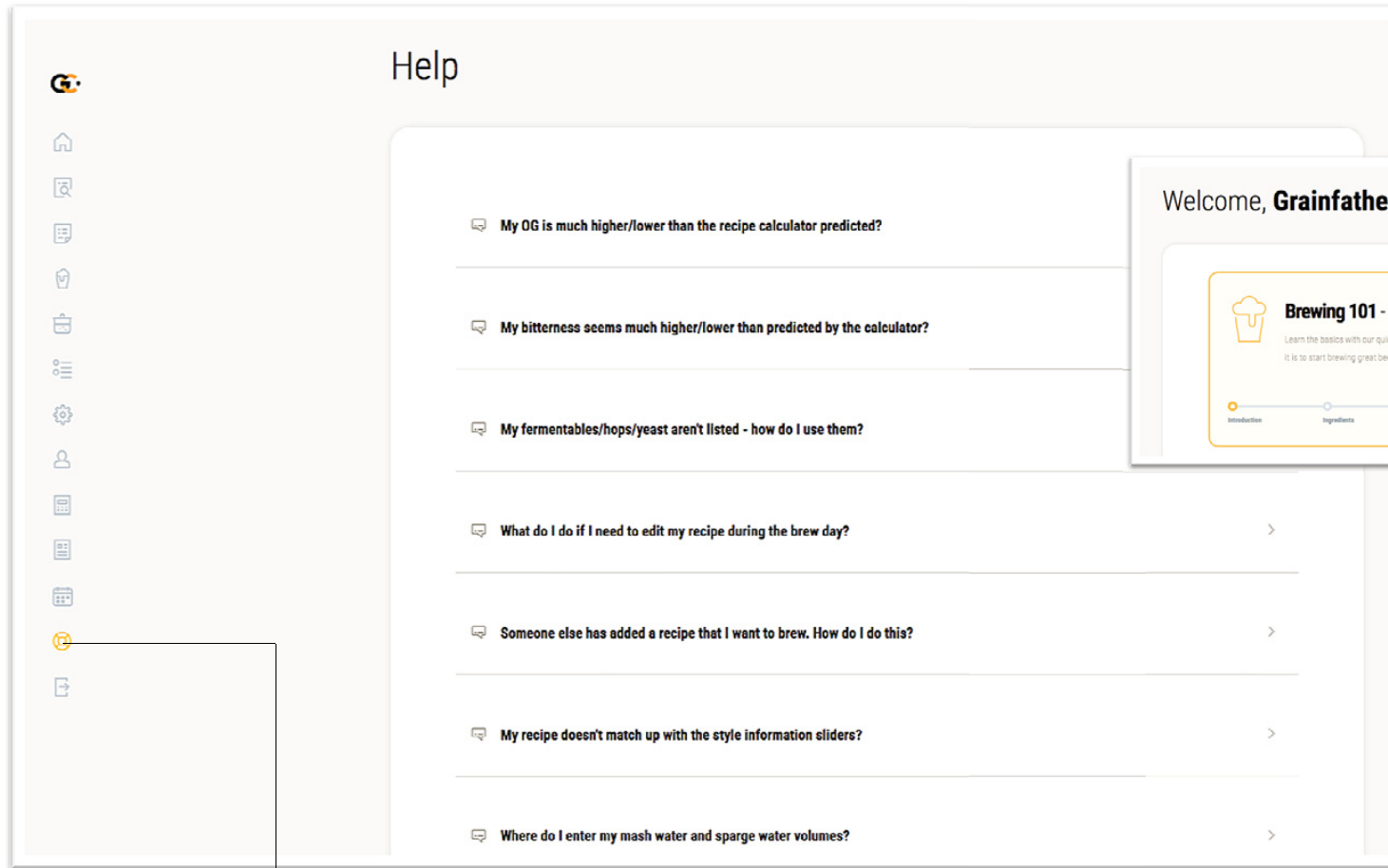
The screenshot shows the Grainfather Events page. At the top, there's a search bar with a magnifying glass icon and the text 'Search'. To the right of the search bar are date filters: '2019-07-01', a close button 'x', '2019-09-30', another close button 'x', and a yellow 'Filter' button. Below the search bar is a grid of event cards. The first row contains three cards: 'The 2nd Annual New Zealand Stout Challenge' (July 12th-12th 2019), 'Brew Con Leeds '19' (July 12th-13th 2019), and 'Red White & Brews' (July 14th-14th 2019). The second row contains three cards: 'International Beer Day' (August 2nd 2019), 'Jeffco Fair & Festival Homebrew Competition' (August 3rd-3rd 2019), and 'Beervana' (August 8th 2019). A fourth card is partially visible at the bottom. On the left side of the page, there is a vertical sidebar with various navigation icons, including a home icon, a calendar icon, and a list icon. A thin vertical line is drawn through the page, and a box highlights the first two instructions below.

1. Check out upcoming home brewing, craft beer and other fun events in your location and internationally.

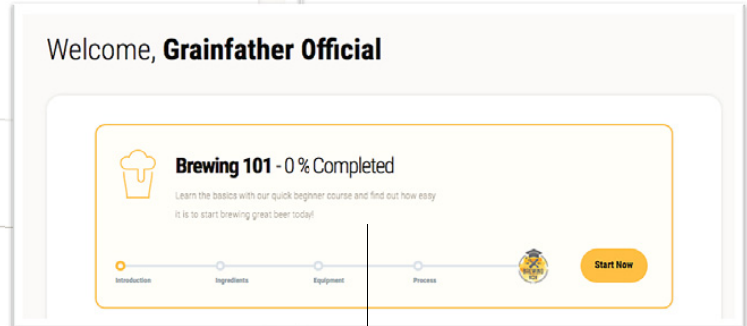
2. Either use the search box or use the date selector and click the filter button to search for events during that period.



Help and FAQs



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



2. If you are a beginner or first-time brewer, you may enjoy a run-through of the basics with our quick 'Brewing 101' course found on the Home Screen. At the end you will receive your first achievement badge to display on your Brewer CV too!



Calculators and Converters

The screenshot shows a web application interface with a sidebar on the left containing various icons. The main content area is titled "Calculators" and is divided into two sections: "Brewing Equipment" and "Conversions".

Brewing Equipment

- Brewhouse Efficiency Calculator**: Calculate the efficiency of the brew system which counts all losses to the fermenter.
- Hydrometer Adjustment Calculator**: Calculate the actual Specific Gravity, accounting for sample wort temperature and the hydrometer's calibration.
- Mash Efficiency Calculator**: Calculate the percentage of the total available sugars that was extracted from the grains during the mash and sparge.
- Mash Tun Calibration Calculator**: Calculate the heat capacity of your brewing vessel.
- Refractometer Calculator**: Calculate actual values in Brix, Plato, or Specific Gravity, provided a refractometer reading from your wort.

Conversions

- Colour Converter**: Easily convert between EBC, SRM, and Lovibond.
- Gravity Converter**: Easily convert between Brix, Plato, and Specific Gravity.

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.

2. To assist in correctly brewing recipes from around the globe and understanding other brewer's notes, use the converters also found on the calculator page.



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

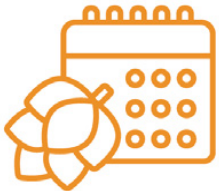
Calculates the heat capacity of your brewing vessel.



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.



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.

Let's
setup some
equipment

Brewing Equipment

Default selected brewing equipment, controller and units of measurement

Import 'BeerSmith' profile

My Equipment

Add your Brewing and Fermenting equipment to use in your Brew Sessions and creating new Recipes.

Brewing 0 added

No Brewing Equipment

Add Brewing Equipment Import BeerSmith Profile

Fermentation Devices 0 added

Detailed instructions for how to setup each device will be available on a brew session, once you add your device(s) to the brew.

No Fermentation Devices

Add Fermentation Device

Device Name	Controller	Status	Actions
Ignidie #1	Ignidie	Not heard never	✓ ✖
Niv_Central	Grainfather Central	Offline	✓ ✖
Red Tilt	Tilt	Not heard never	✓ ✖
undercurrent-batch-2	Grainfather Central	Offline	✓ ✖

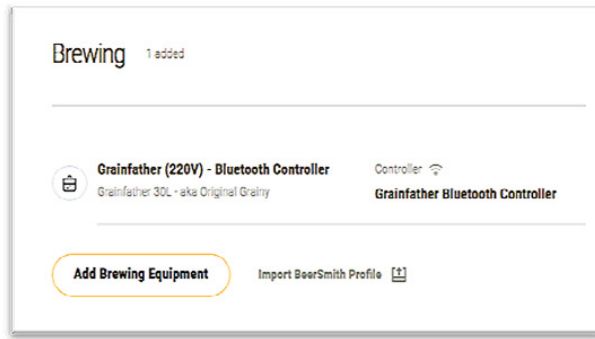
Add Fermentation Device

Add brewing equipment

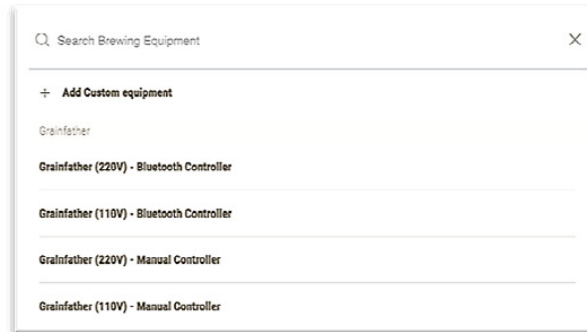
Add fermentation tracking equipment



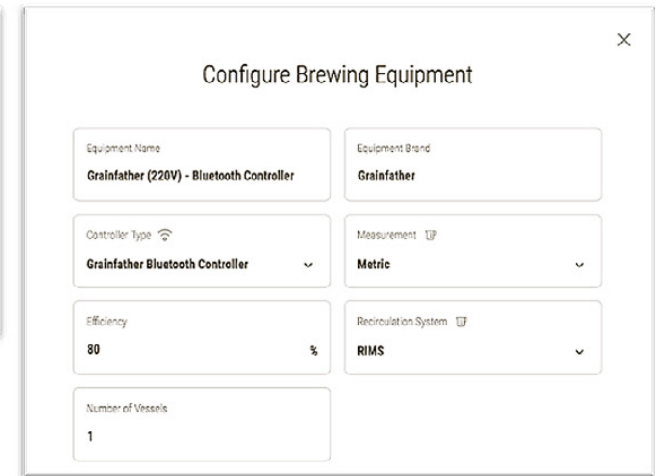
Adding Brewing Equipment - Part 1



1. Select 'Add Brewing Equipment' button, or the 'Import BeerSmith Profile' button.



2. Search for your brewing system or to create a system from scratch, select 'Add Custom Equipment'.



3. Name your system, edit and start to fill in the details and a description of the system.



Adding Brewing Equipment - Part 2

Mash

Wort Shrinkage		Mash Thickness	
4	%	2.7	L / kg
Mash Tun Deadspace		Mash Tun Loss	
3.5	L	0	L
Mash Volume		Grain Absorption	
30	L	0.8	L / kg

4. Add or edit the details for the mash section. These details will be pre-configured when you have selected a known system.

Sparge

No Sparge Sparge Water Alert

Sparge Progress Counter

Sparge Vessel Volume		Sparge Grain Absorption	
16.5	L	0	L / kg
Leuter Tun Loss			
0	L		

5. Add or edit details for the sparge section. Choose to enable 'Sparge water alert' to receive a notification on the app when to start heating your sparge water. Choose 'Sparge water counter' to have the Grainfather Controller display a counter to track the amount of sparge water as you add it.

Boil

Boil Power Control

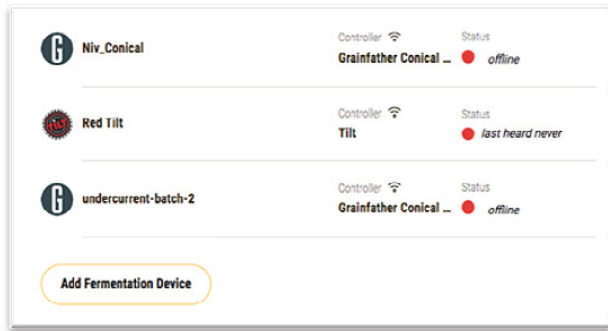
Tub & Chiller Loss		Boil Loss	
2	L	3	L / hr
Boil Volume			
28	L		

Notes

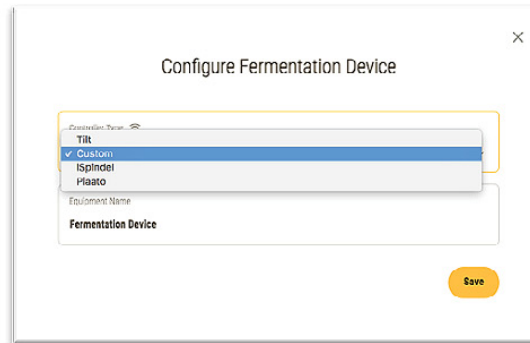
Save

6. Add or edit the details for the boil section. Choose 'Boil power control' to control the Grainfather controller's power output manually during the boil stage.

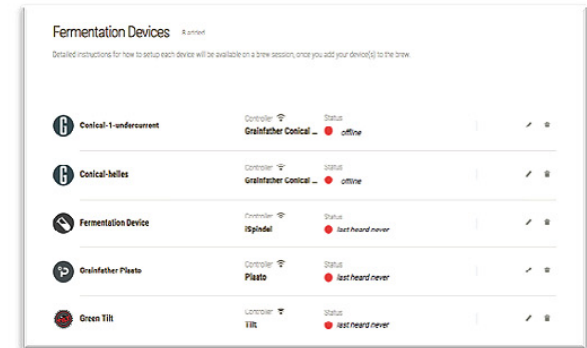
Adding Fermentation Equipment



1. Select 'Add Fermentation Device' button to add a device.



2. Select one of the supported IOT devices from the list. Or choose the 'custom' device option.



3. You can see a list of the devices you have set up and their current status. You may edit or delete these or any brewing equipment via the main 'equipment' page.

Let's search
for a recipe
or create one
from scratch

Find Recipes (59,370 results)

Find inspiration for any type of brew with thousands of recipes from the community.

Create new recipe

Search...

Sort By: **Most Relevant**

0 filters applied

- Rating
- ABV
- IBU
- Type

Find Recipes (35 results)

Find inspiration for any type of brew with thousands of recipes from the community.

Create new recipe

Search...

Sort By: **Most Relevant**

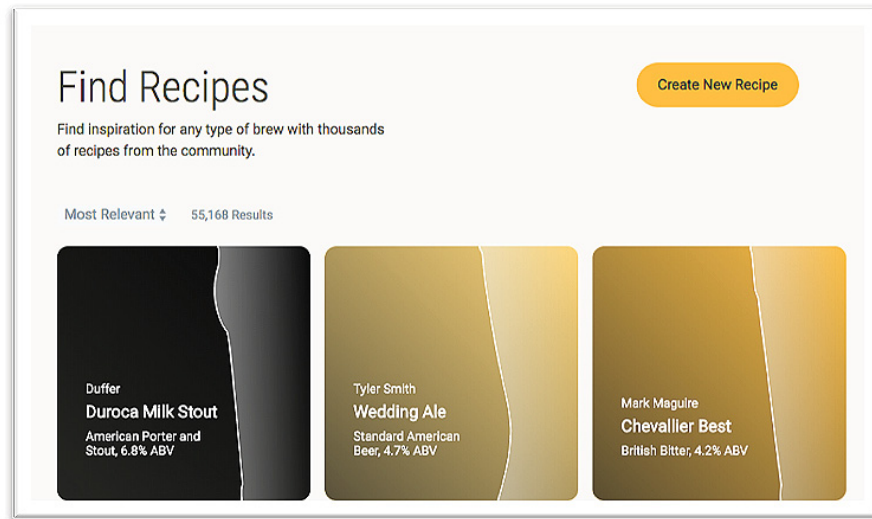
1 filter applied

- Rating
- ABV
- IBU
- Type
- Style
- Hops
- Region
- Recipe Provider

Recipe Name	Author	Style	ABV
Duffin Duroca Milk Stout	Duffin	American Stout	6.8% ABV
Kyle Marshall Amber Ale MM's	Kyle Marshall	American Amber Ale	5.5% ABV
Tyler Smith Wedding Ale	Tyler Smith	Cream Ale	4.7% ABV
Mark Maguire Chevalier Best	Mark Maguire	Red Bitter	4.2% ABV
Tonny Hovdal Kruiser'n	Tonny Hovdal	Imperial Stout	12.04% ABV
Peter Ch Dead Pony Club	Peter Ch	American IPA	2.01% ABV
Antonis Pettas Hitachino nest sweet stout	Antonis Pettas	Sweet Stout	1.55% ABV
Russell Baker Burton-upon-	Russell Baker		
Joskim Leijon	Joskim Leijon		
Socrates Rafis BPA	Socrates Rafis	Belgian Pale Ale	4.9% ABV
Grainfather Official Road To Homebrew Con - Mexican Amber Lager	Grainfather Official	International Amber Lager	4.9% ABV
Grainfather Official Road To Homebrew Con - Irish stout	Grainfather Official	Irish Stout	5.8% ABV
Grainfather Official Road To Homebrew Con - English IPA	Grainfather Official	English IPA	4.4% ABV
Grainfather Official Road To Homebrew Con - Belgian Dubbel	Grainfather Official	Belgian Dubbel	5.1% ABV
Grainfather Official Road To Homebrew Con - German Weisbier	Grainfather Official	Weisbier	4.5% ABV
Grainfather Official Road To Homebrew Con - Czech Pilsener	Grainfather Official	Czech Pilsener	4.7% ABV
Grainfather Official Road To Homebrew Con - Japanese International Pale Lager	Grainfather Official	International Pale Lager	5.0% ABV
Grainfather Official Road To Homebrew Con - Aussie Sparkling Ale	Grainfather Official	Aussie Sparkling Ale	4.5% ABV
Grainfather Official Road To Homebrew Con - NZ Pale Ale	Grainfather Official	New Zealand Pale Ale	5.1% ABV
Grainfather Official Glacial (Temperature Controlled Fermentation)	Grainfather Official	German Pils	4.8% ABV
Grainfather Official Paddy's (Irish) Red Ale	Grainfather Official	Irish Red Ale	4.5% ABV
Grainfather Official SMaSH	Grainfather Official	Specialty IPA	4.6% ABV



Searching for a recipe - Part 1

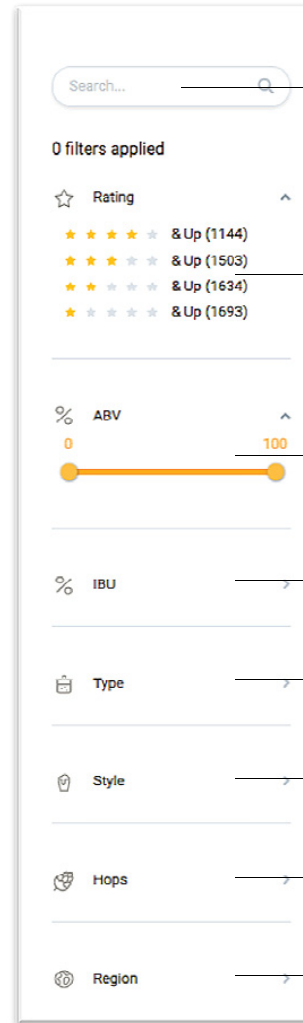


1. Search for, be inspired by and brew from the ever-growing collection of community recipes.

The recipe card will first display the brewer. Click this name to investigate the Brewer's CV and more public recipes from that brewer.

Next, the recipe card will display the basic recipe info including name, style and ABV. The recipe card will also be served as a colour. This is a close representation of the beer's colour.

Use the search bar to begin a search with a keyword, then use the filter list to narrow down your search further.



Use the search box to search for recipe name, style, brewer and other recipe characteristics

Search for recipes based on ratings

Search for recipes based on ABV %

Search for recipes based on IBU rating (Bitterness)

Search for recipes based on type including all grain, extract or partial mash

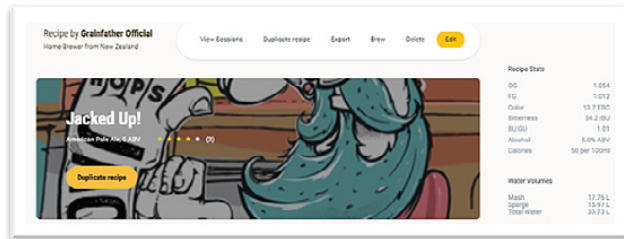
Search for recipes based on Brewer's Association and BJCP styles including mead and cider.

Search for recipes based on the type of hops used.

Search for recipes based on region in the world.



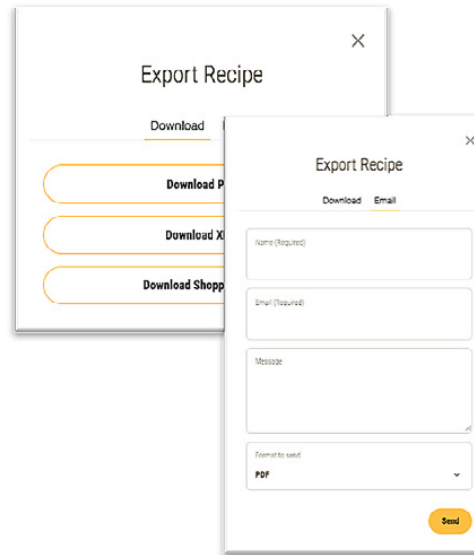
Searching for a recipe - Part 2



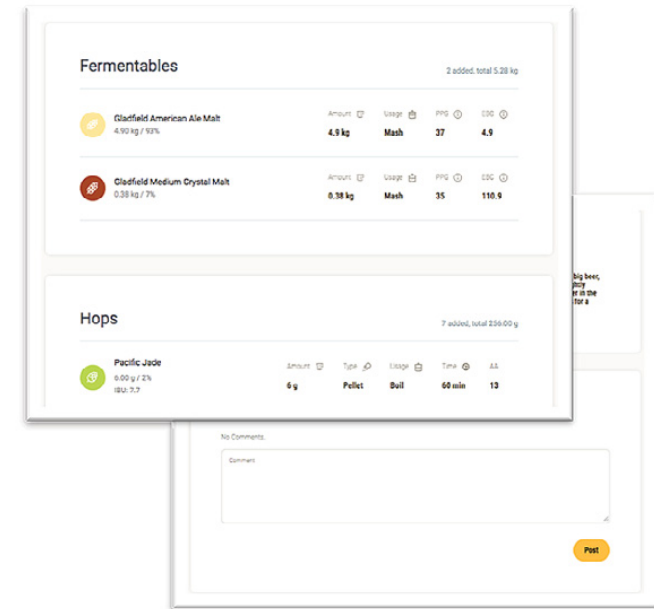
2. Once a public recipe is clicked on in the search window, you will be displayed the recipe details page. The first section displays the key stats on the right.

Displayed at the top will be quick buttons to duplicate the recipe, which will add it to your personal library to brew or edit.

Also from this section you can view any public sessions that have brewed the recipe, you can compare notes to that of your session.



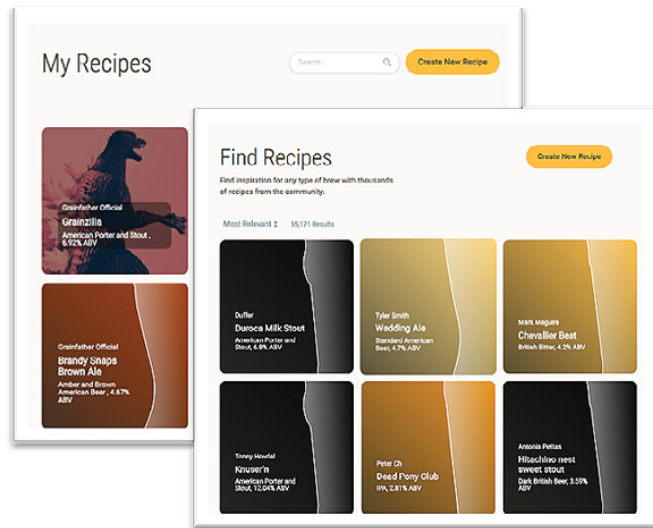
3. If you choose the export function, you may send the recipe via email, or download as either a PDF, XML or as a shopping list of ingredients.



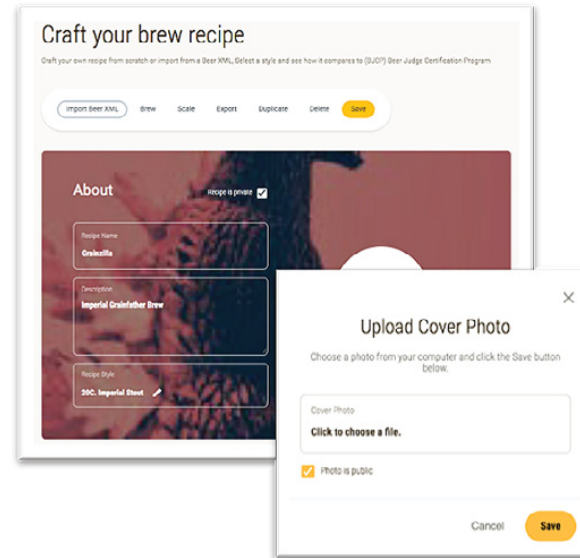
4. The entire recipe details including ingredients and brewing steps will be displayed. Don't forget to post a comment of your experience with the recipe for the owner and other brewers.



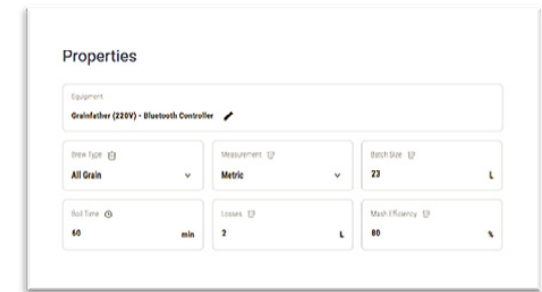
Creating a recipe - Ingredients Part 1



1. Create a new recipe simply click the 'Create Recipe' button which can be found on either the Find Recipes or My Recipes page.



2. Name and describe your recipe, then select the style that best represents it. Choose whether to make the recipe private or public then add a photo.



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

A search interface for fermentables. At the top is a search bar with the placeholder text "Type to Search...". Below the search bar is a section titled "+ Custom". The main area displays a list of fermentables with columns for Name, PPG, and EBC. Each item has a plus icon to its left and a trash icon to its right.

Name	PPG	EBC
2-Row Pale (Malleurop)	37.72	3.3
2-Row - US	37	1.2
6-Row - US	35	3.8
Abbey Malt - DE	33	43.9
Acidulated Malt - DE		

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.

A configuration screen for fermentables. The title is "Fermentables" and the total amount is "2 800g, total 7.50 kg". There are two fermentable entries. Each entry has a name field, an amount field (set to 6 kg), a usage dropdown menu (set to Mash), a PPG field (set to 38), and an EBC field (set to 6.5). There is an "Add Fermentable" button at the bottom.

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

Two overlapping configuration screens. The top screen is for "Hops" with a total of "1 added, total 63.00 g". It shows a hop entry named "Northdown" with an amount of 63 g, type "Pellet", and a boil time of 30 minutes. The bottom screen is for "Yeast" with a total of "1 added". It shows a yeast entry named "White Labs London Ale WLP013" with an amount of 1 packet and an attenuation of 71%.

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

Import mash profile

Name	Temp °C	Time
Mash Step 1	60 °C	90 min
Mash Step 2	70 °C	15 min
Mash Step 3	75 °C	20 min

Import fermentation profile

Name	Temp °C	Time
Fermentation Step 1	18 °C	21 days

Notes
Transfer to carboy and age in a dark room for 3 - 6 weeks further after primary fermentation.

Mash Steps Import

Type to Search...

APA mash profile
2 steps

Import

Show Steps >

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.

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 - Import profiles

Tap the 'import' button to use a pre-configured mash or fermentation profile that you have designed previously. Select it from the list of profiles available. See profiles section for more details.



Let's plan
and start
a brew
session

Start a new brew session
from the planning stage

My Brew Sessions

Planning 2 added [Add New](#)

Ready to brew? Start brewing your planned sessions on our [Apple](#) and [Android](#) apps.

Grainzilla

Equipment: Grainfather (220V) - Bluetooth Controller
Status: Planning
Brewed: 9th Aug 2019

Easy Drop

Equipment: Grainfather (220V) - Bluetooth Controller
Status: Planning
Brewed: 9th Jul 2019

Fermenting 1 added [Add New](#)

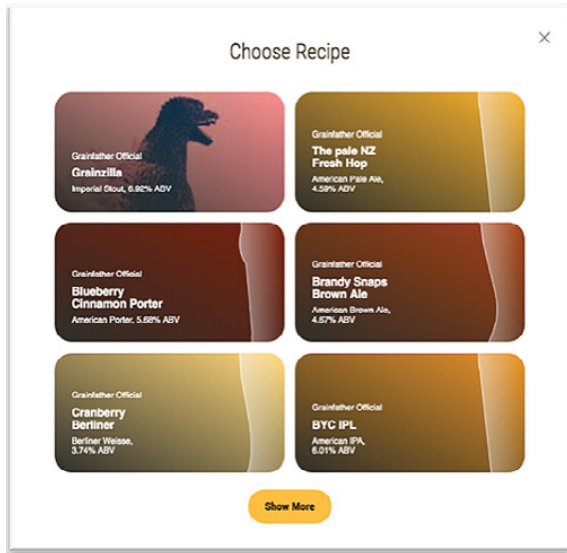
Chur!

Equipment: Grainfather (220V) - Bluetooth Controller
Status: Fermentation
Brewed: 9th Jul 2019

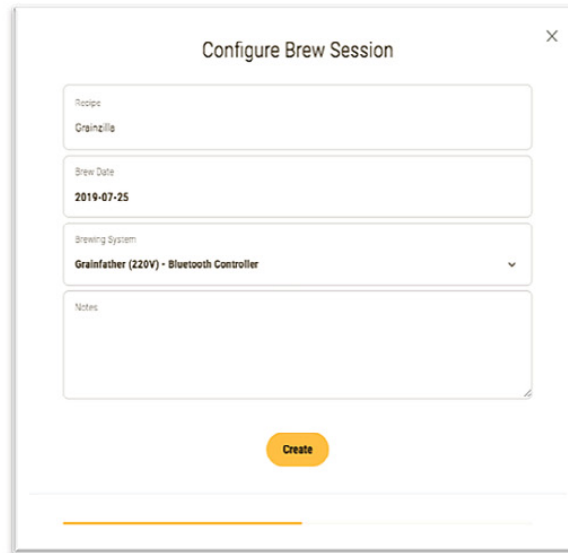
Current list of brew
sessions with scheduled
date or date completed



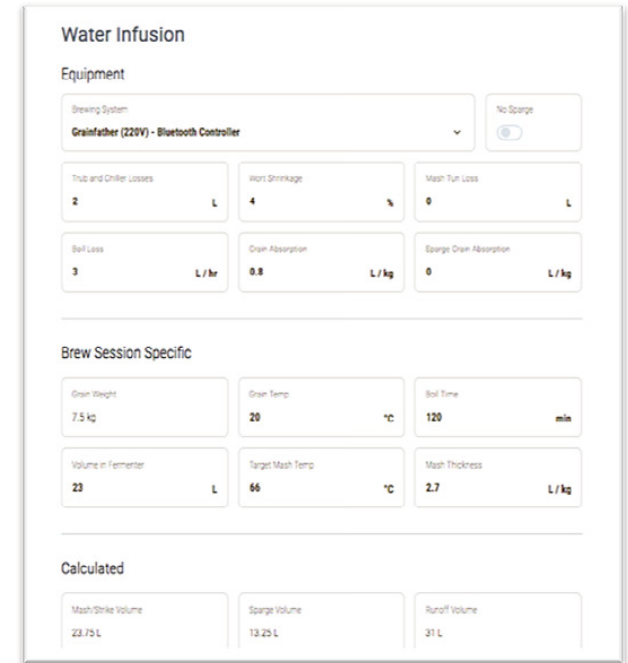
Brew Session - Planning



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.



2. Now select the equipment you will be brewing with. Choose equipment you have previously set up or for new equipment view the section in this guide for more details. Click 'Create' to begin crafting the session.



3. The values will be pre-loaded as per your recipe and equipment, but you can modify the values before you save your planning session.



Brew Session - Brew Day

Mash / Boil

Mash

Mash pH **PH** Mash Start Temp **°C** Mash End Temp **°C**

Mash Time **min**

Boil

Pre-Boil Gravity Boil Volume Boil Time

Post-Boil Volume **L**

Fermentation

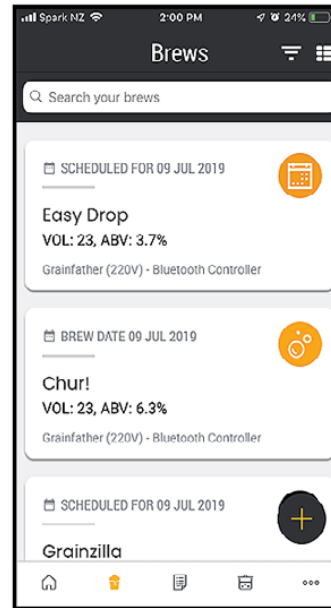
Brew Session Specific

Volume in Fermentor **L** Original Gravity Final Gravity

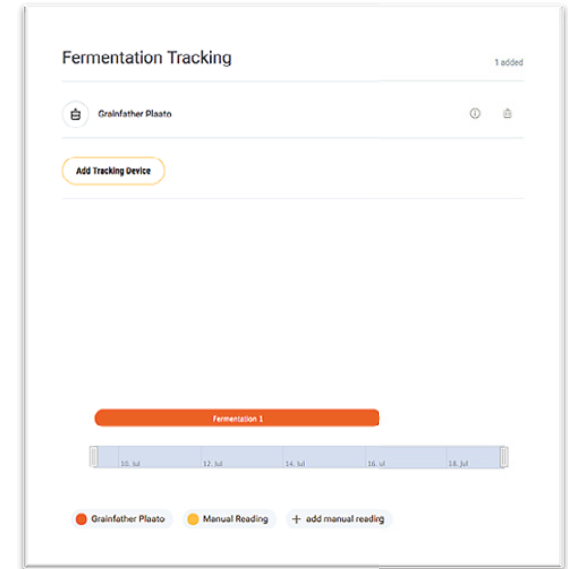
Calculated

ABV

1. Save your planning session if you have not already and look forward to the brew day ahead. 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. When it's time for your brew day, we recommend switching to the Grainfather Community App to get the most out of your brew day. It will sync all the information from the brew session you have just created and the notes you take down on the app while brewing will also be synced back to your account and the brew session details page.



3. 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.

