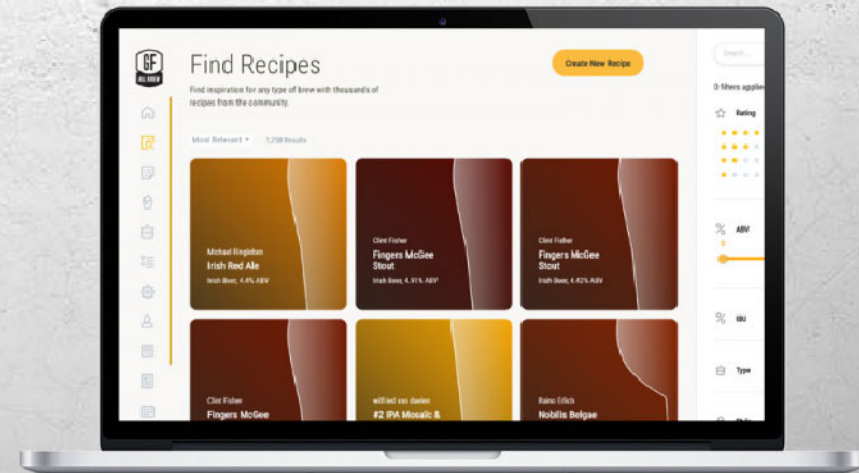# USER GUIDE

THE GRAINFATHER
ALL GRAIN BREWING

COMMUNITY

TOOLS & RECIPE CREATOR

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

integrates with

iSpindel

CONTENTS

THE GRAINFATHER
ALL GRAIN BREWING

Let's get started
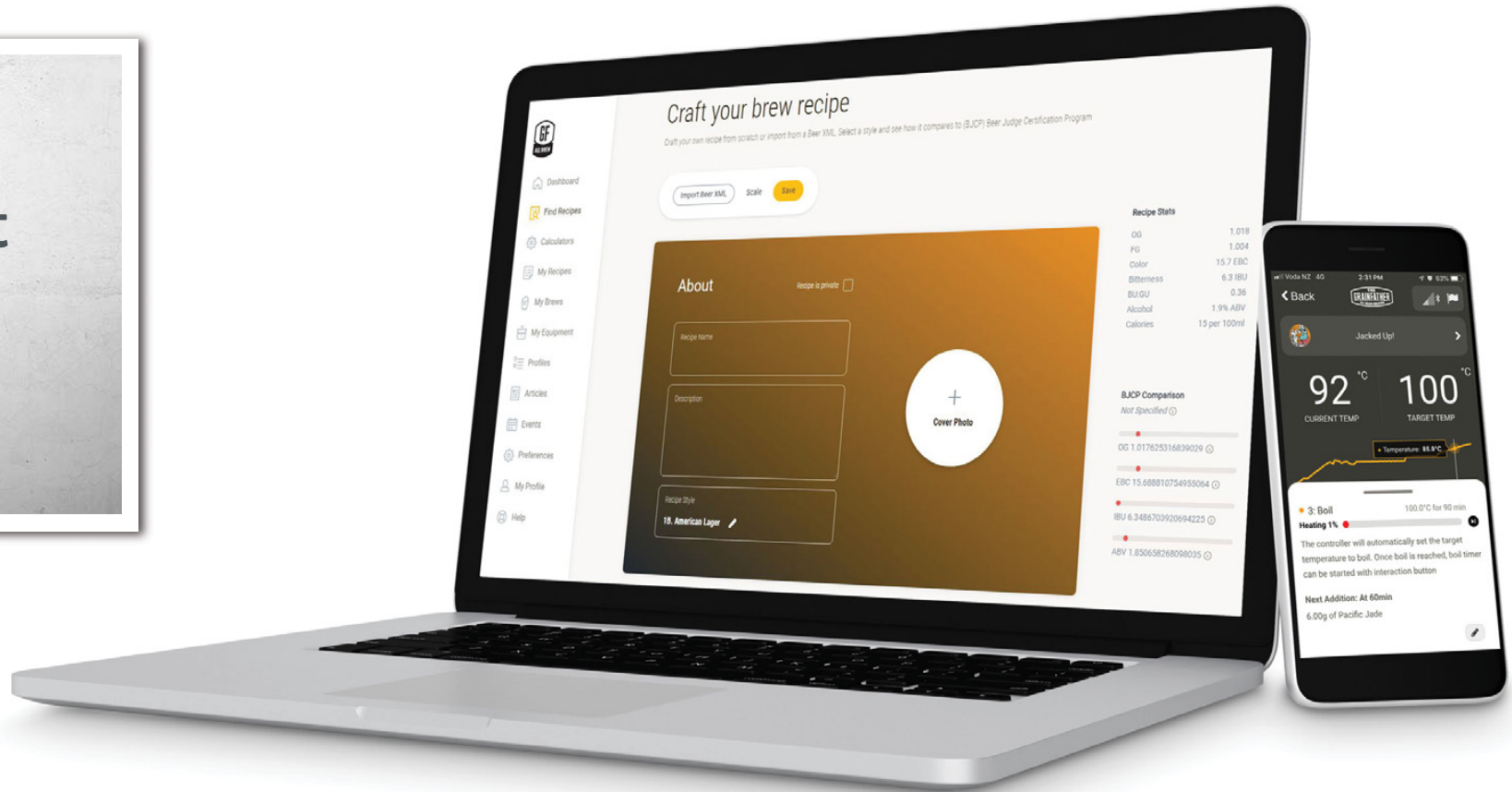
Get to know the home screen

Dashboard

Learn the basics of brewing with our Brewing 101 course

Welcome, **Grainfather App Support**

Brewing 101 - 0 % Completed

Learn the basics with our quick beginner course and find out how easy it is to start brewing great beer today!

Introduction   Ingredients   Equipment   Process

Start Now

Brew Sessions

Show all

The Kraken - First Brew
Equipment: Grainfather (220V) · Bluetooth Controller
Status: Brew Day

Recommended recipes

Active brew sessions and fermentation sessions

Recommended Recipes

Scroll down for Recommended Articles

THE **GRAINFATHER**
ALL GRAIN BREWING

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

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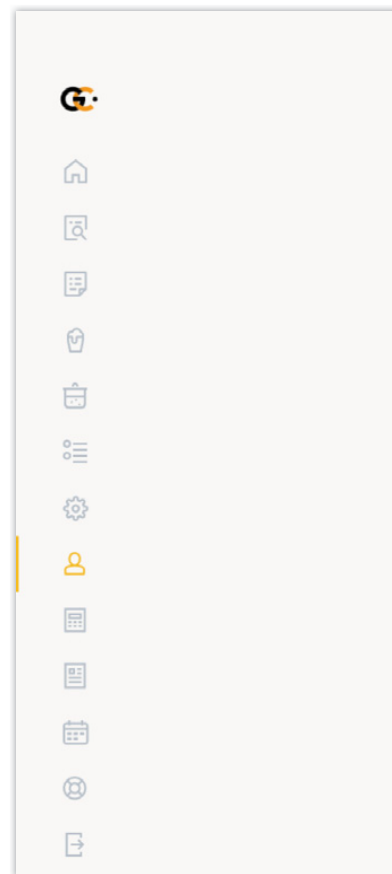
Brewer CV

Grainfather Official

Home Brewer from New Zealand

THE GRAINFATHER

About

The original electric brewing system for homebrewers.

Edit Profile

Brewer Stats

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

Edit your preferences and Brewers CV

Achievements

Recipe Ratings

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

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

Available Badges

Recipes

Grainfather Official
Grainzilla
Imperial Stout, 6.92% ABV

Grainfather Official
The pale NZ Fresh Hop
American Pale Ale, 4.59% ABV

Grainfather Official
Blueberry Cinnamon Porter
American Porter, 5.68% ABV

Your personal library of recipes that you have copied or created

THE **GRAINFATHER**
ALL GRAIN BREWING
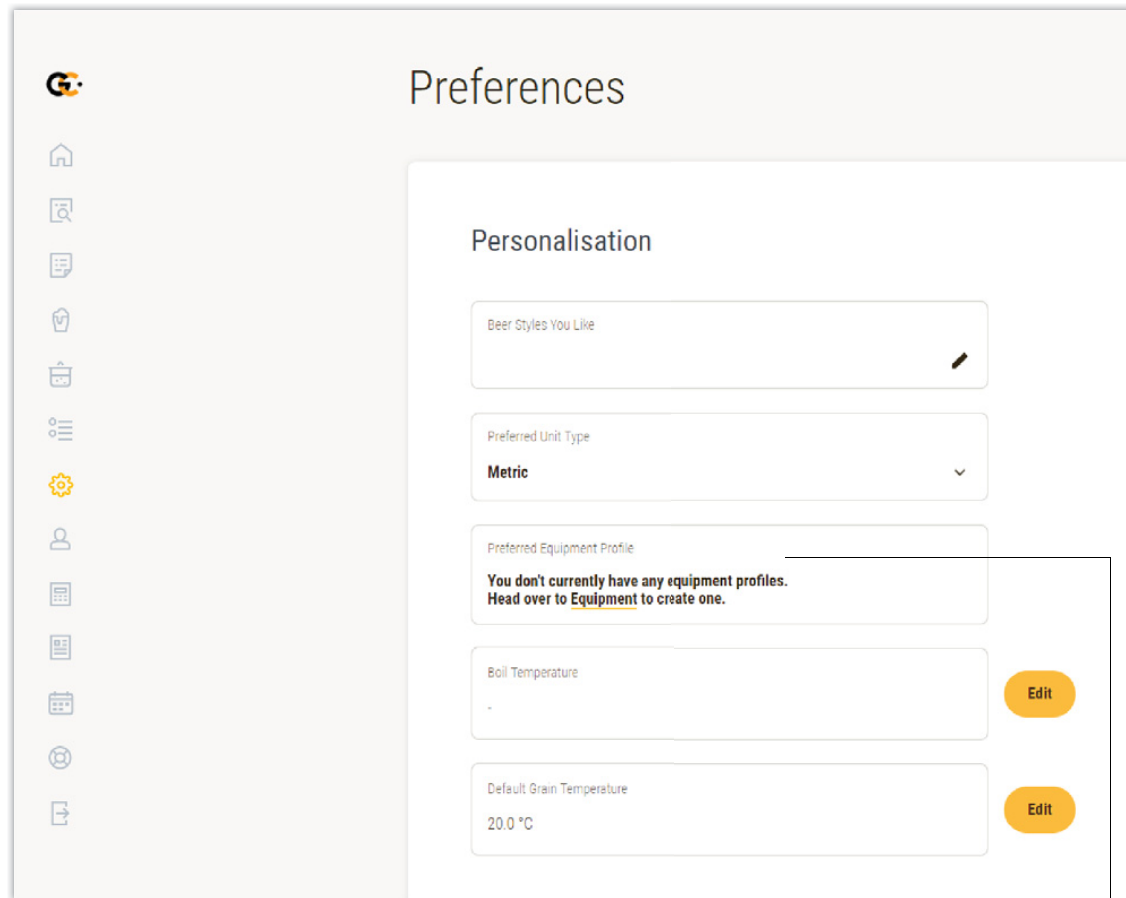
Preferences

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.
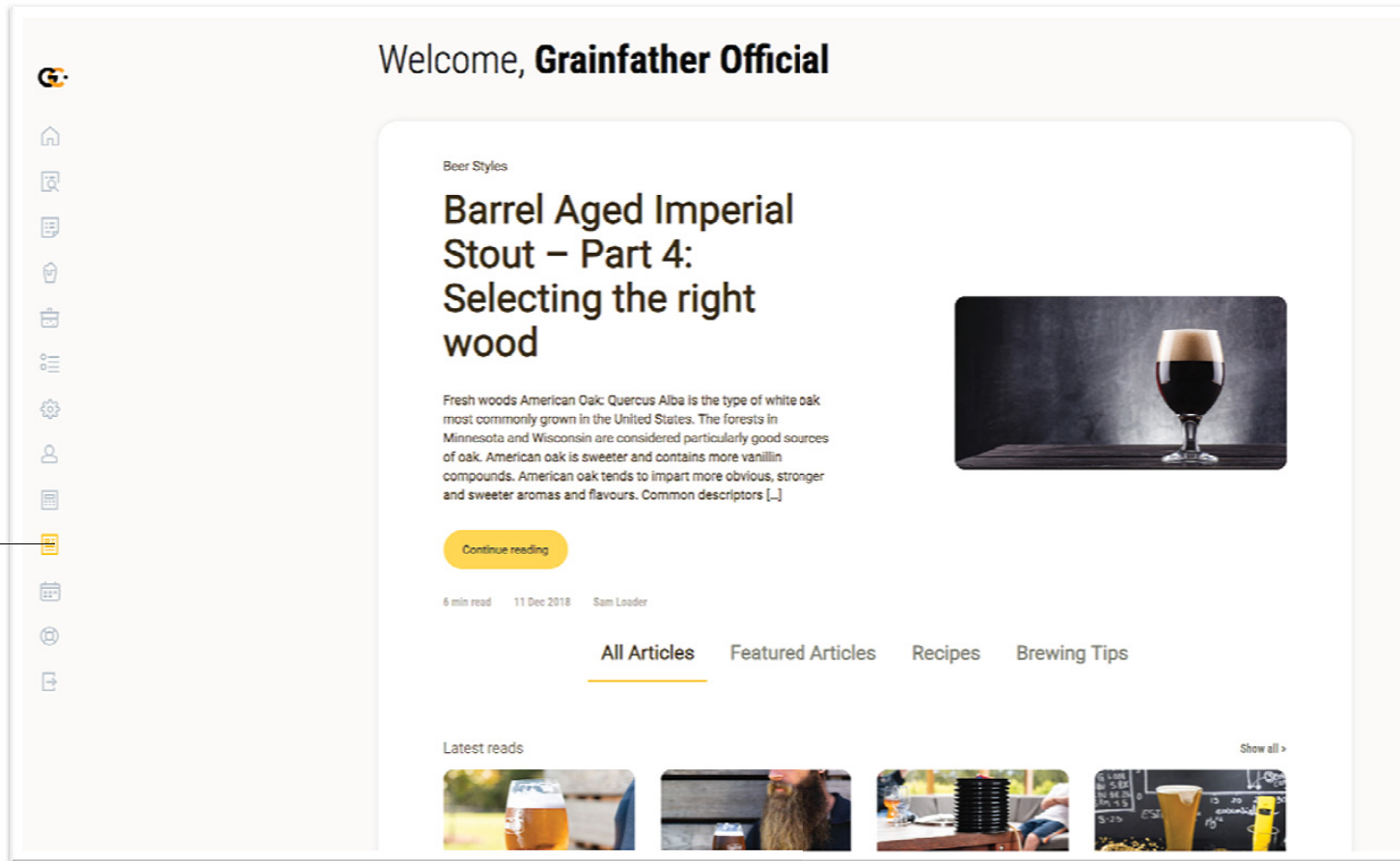
Profiles

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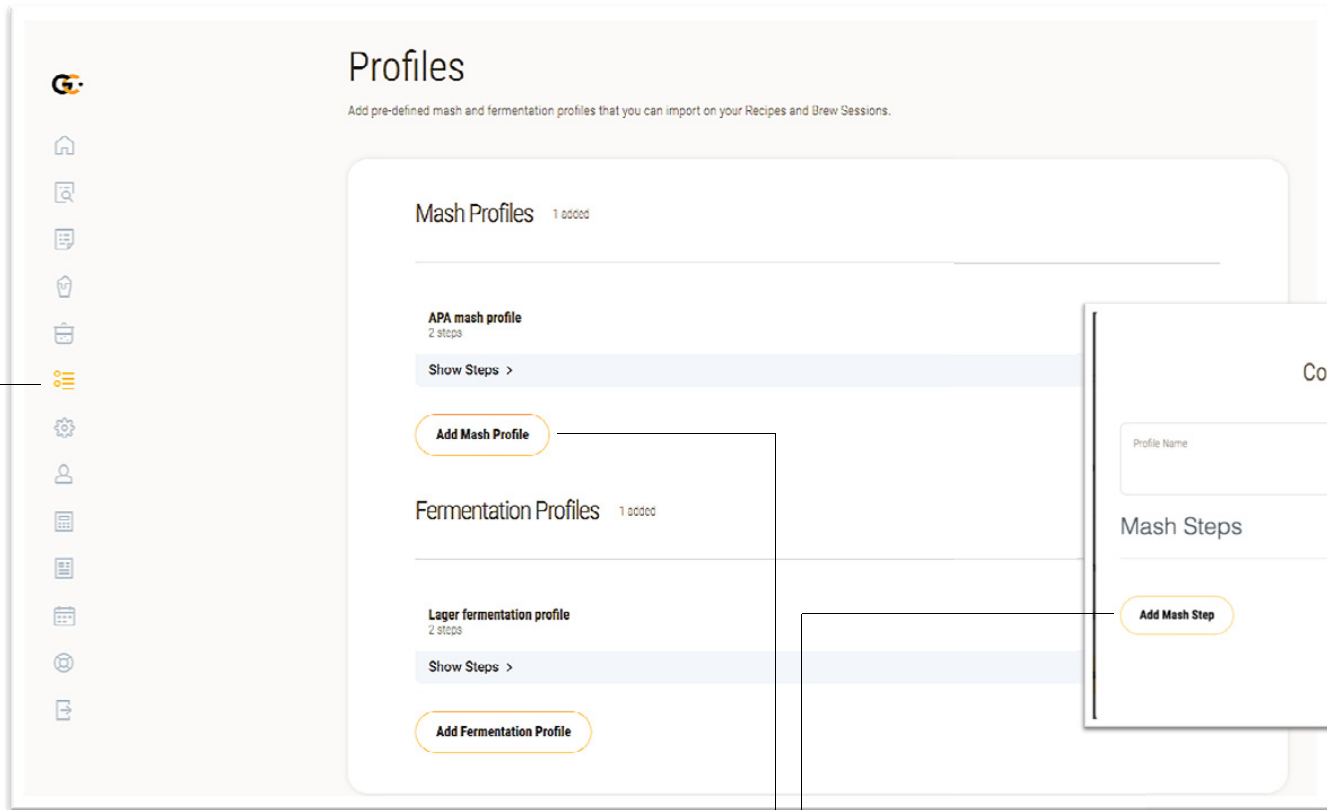
1.
Set up fermentation and mash profiles that you can add quickly to recipes. See the recipe creation section for how to do this.

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

Welcome, **Grainfather Official**

Beer Styles

Barrel Aged Imperial Stout – Part 4: Selecting the right wood

Fresh woods American Oak: Quercus Alba is the type of white oak most commonly grown in the United States. The forests in Minnesota and Wisconsin are considered particularly good sources of oak. American oak is sweeter and contains more vanillin compounds. American oak tends to impart more obvious, stronger and sweeter aromas and flavours. Common descriptors [...]

Continue reading

6 min read   11 Dec 2018   Sam Loader

All Articles   Featured Articles   Recipes   Brewing Tips

Latest reads   Show all >

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

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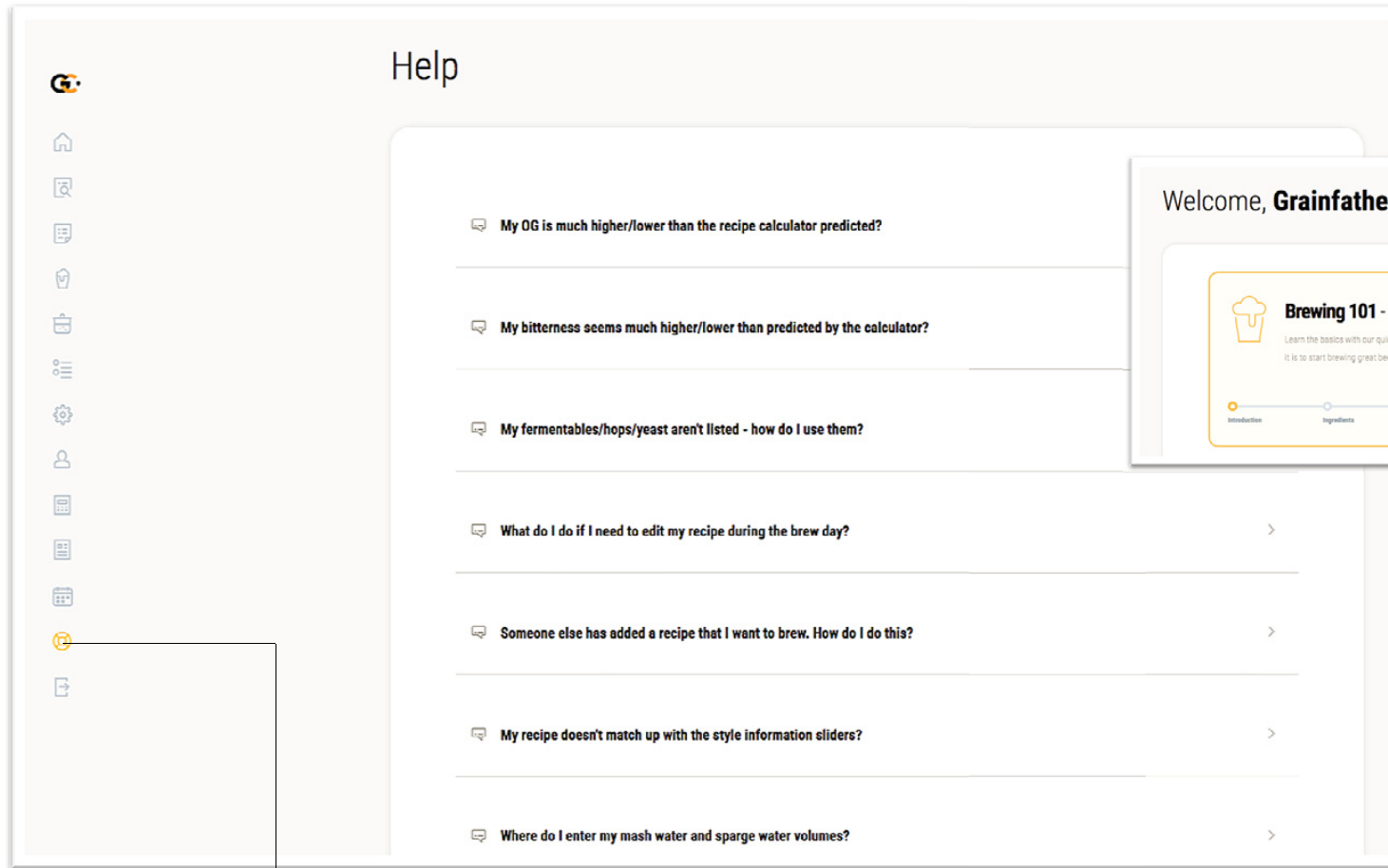Check out the featured articles and the latest reads.

THE **GRAINFATHER**
ALL GRAIN BREWING

Events

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

Help

- My OG is much higher/lower than the recipe calculator predicted?

- My bitterness seems much higher/lower than predicted by the calculator?

- My fermentables/hops/yeast aren't listed - how do I use them?

- What do I do if I need to edit my recipe during the brew day?

- Someone else has added a recipe that I want to brew. How do I do this?

- My recipe doesn't match up with the style information sliders?

- Where do I enter my mash water and sparge water volumes?

Welcome, **Grainfather Official**

Brewing 101 - 0 % Completed

Learn the basics with our quick beginner course and find out how easy it is to start brewing great beer today!

Introduction | Ingredients | Equipment | Process

Start Now

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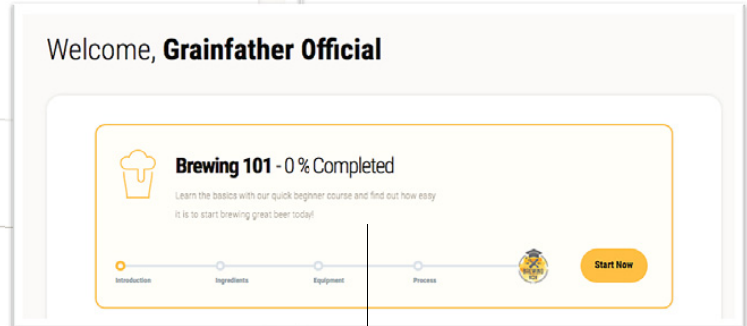
2.
If you are a beginner or first-time brewer, you may enjoy a run-though of the basics with our quick 'Brewing 101' course found on the Home Screen. At the end you will receive your first achievement badge to display on your Brewer CV too!

THE **GRAINFATHER**
ALL GRAIN BREWING

Calculators and Converters

Calculators

Brewing Equipment

Brewhouse Efficiency Calculator
Calculate the efficiency of the brew system which counts all losses to the fermentor

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.

Conversions

Colour Converter
Easily convert between EBC, SRM, and Lovibond.

Gravity Converter
Easily convert between Brix, Plato, and Specific Gravity.

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.

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.

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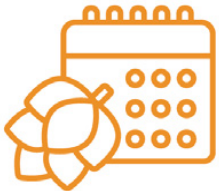
Hop Age Calculator
Calculate the current AA content of your hops, based on the worst case scenario when storing them over time.

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.

THE GRAINFATHER
ALL GRAIN BREWING

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

My Equipment

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

Brewing Equipment

Default selected brewing equipment, controller and units of measurement

Import 'BeerSmith' profile

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

		Controller	Status		
○	Ispindel #1	ISpindel	● last heard never		
G	Niv_Conical	Grainfather Conical ...	offline		
●	Red Tilt	Tilt	● last heard never		
G	undercurrent-batch-2	Grainfather Conical ...	offline		

Add Fermentation Device

Add brewing equipment

Add fermentation tracking equipment

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ALL GRAIN BREWING

Adding Brewing Equipment – Part 1
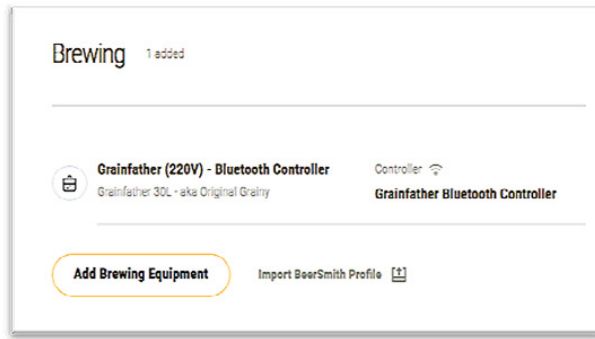
1.
Select 'Add Brewing Equipment '
button, or the 'Import BeerSmith
Profile' button.
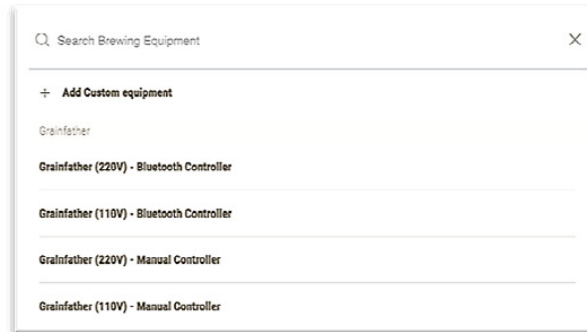
2.
Search for your brewing system or
to create a system from scratch,
select 'Add Custom Equipment'.
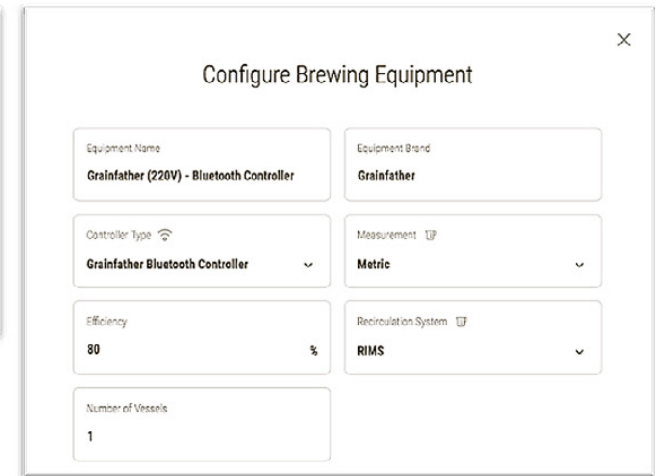
3.
Name your system, edit and start to fill in
the details and a description of the system.

Adding Brewing Equipment – Part 2

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

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.

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.

THE **GRAINFATHER**
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Adding Fermentation Equipment
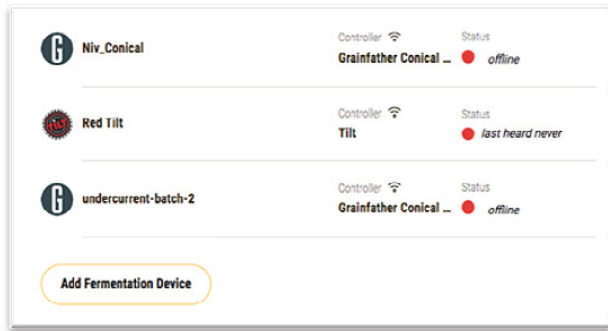
1.
Select 'Add Fermentation Device' button to add a device.
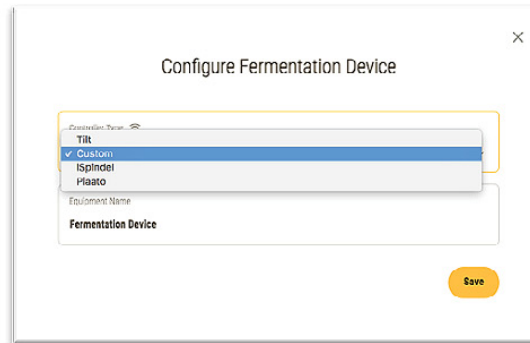
2.
Select one of the supported IOT devices from the list. Or choose the 'custom' device option.
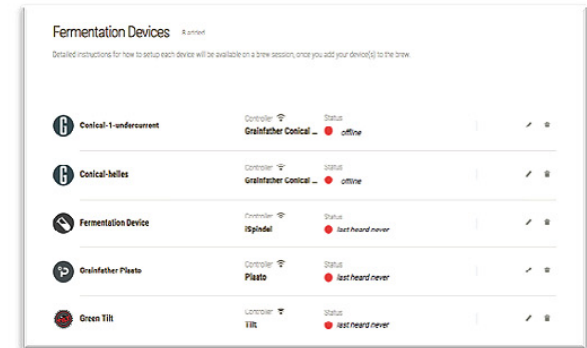
3.
You can see a list of the devices you have set up and their current status. You may edit or delete these or any brewing equipment via the main 'equipment' page.

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

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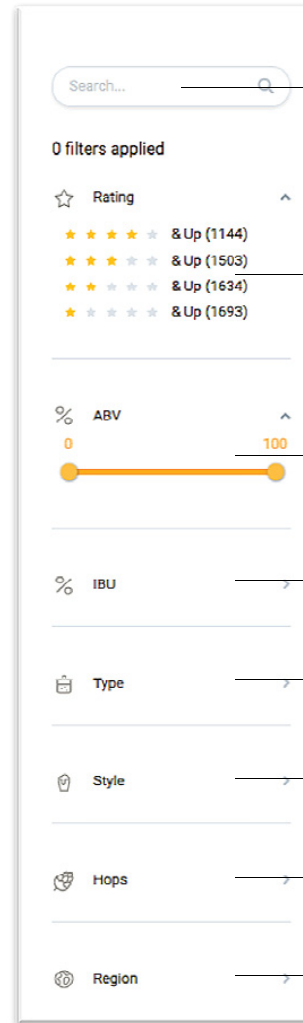
Use the search box to search for recipe name, style, brewer and other recipe characteristics

Search for recipes based on ratings

Search for recipes based on ABV %

Search for recipes based on IBU rating (Bitterness)

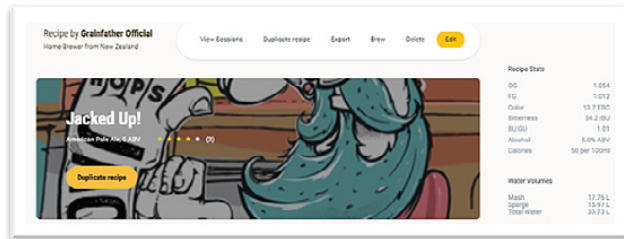Search for recipes based on type including all grain, extract or partial mash

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.

THE GRAINFATHER
**ALL GRAIN BREWING**

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.
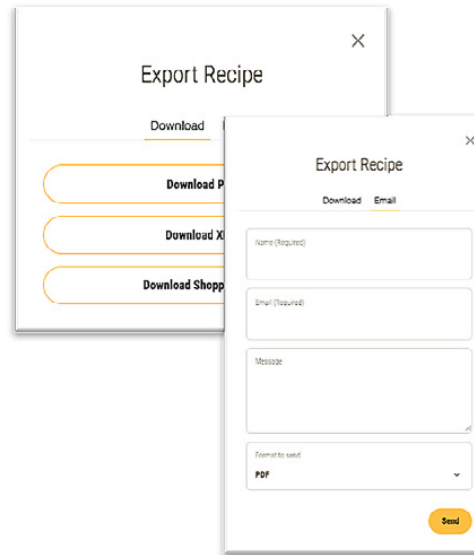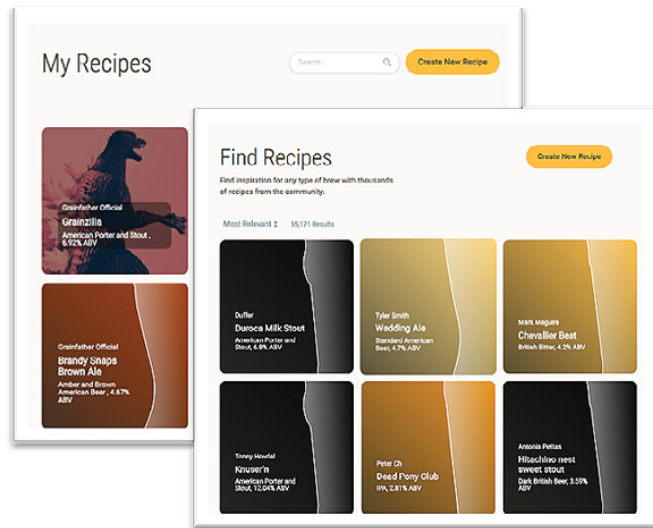
3.
If you choose the export function, you may send the recipe via email, or download as either a PDF, XML or as a shopping list of ingredients.
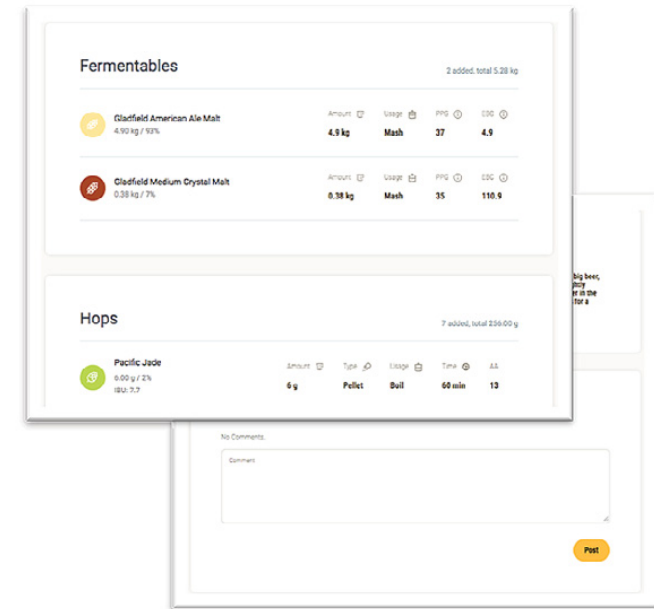
4.
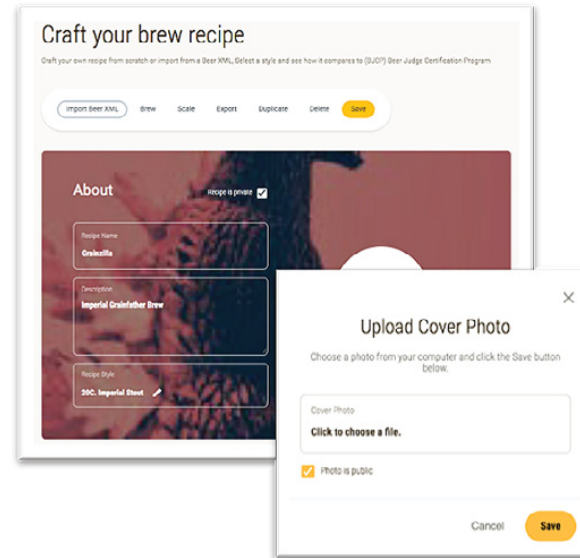The entire recipe details including ingredients and brewing steps will be displayed. Don't forget to post a comment of your experience with the recipe for the owner and other brewers.
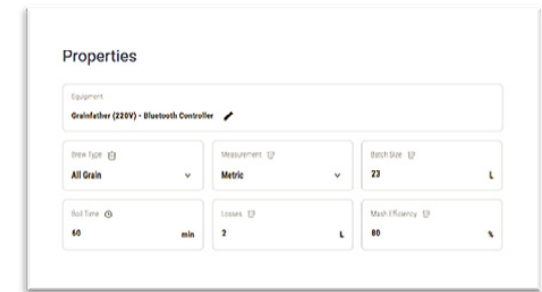
Creating a recipe - Ingredients Part 1

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

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.

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

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

Import fermentation profile

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

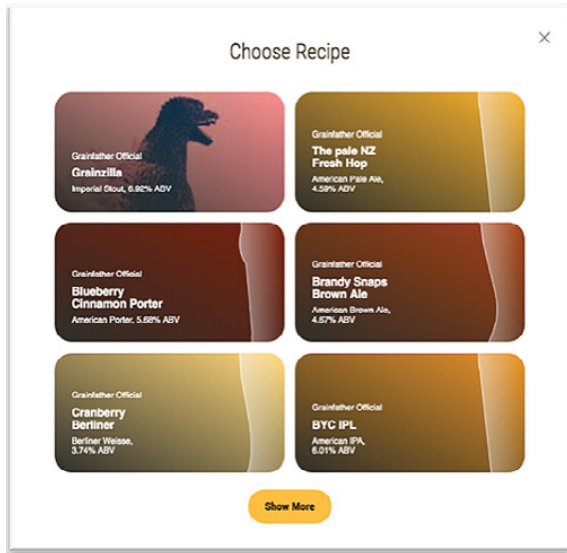**Fermenting** 1 added [Add New]

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

Current list of brew sessions with scheduled date or date completed

THE GRAINFATHER
ALL GRAIN BREWING

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.
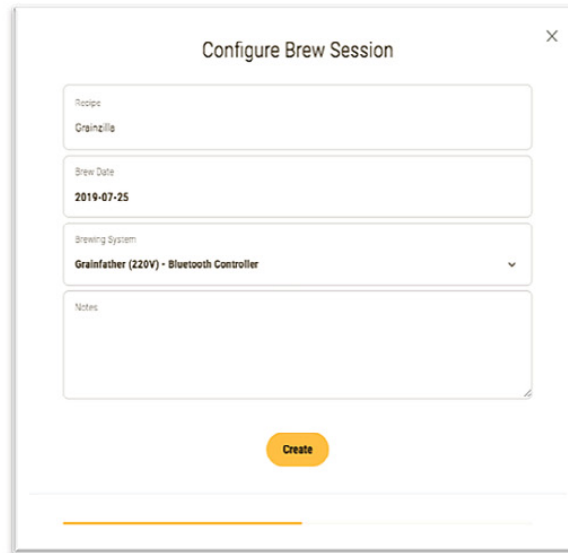
2.
Now select the equipment you will be brewing with. Choose equipment you have previously set up or for new equipment view the section in this guide for more details. Click 'Create' to begin crafting the session.
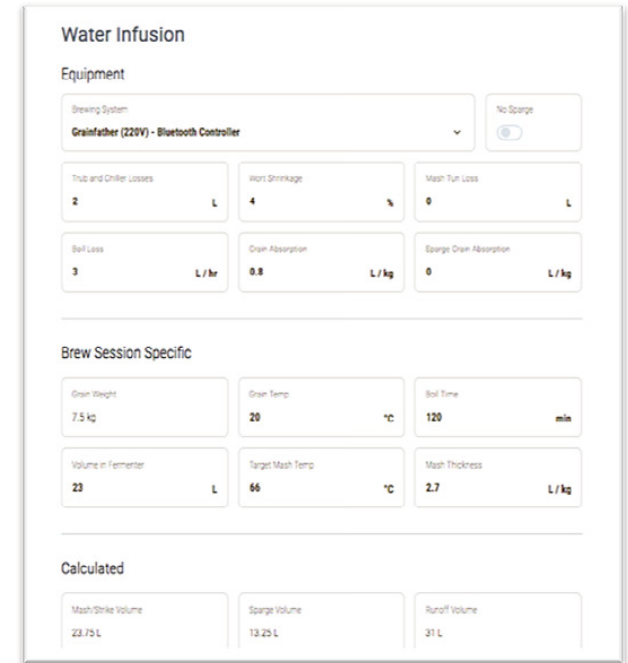
3.
The values will be pre-loaded as per your recipe and equipment, but you can modify the values before you save your planning session.

Brew Session - Brew Day

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.
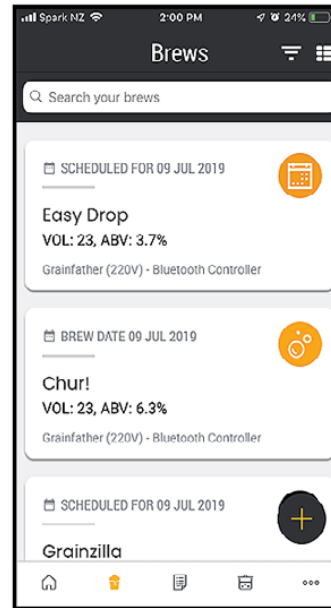
2.
When it's time for your brew day, we recommend switching to the Grainfather Community App to get the most out of your brew day. It will sync all the information from the brew session you have just created and the notes you take down on the app while brewing will also be synced back to your account and the brew session details page.
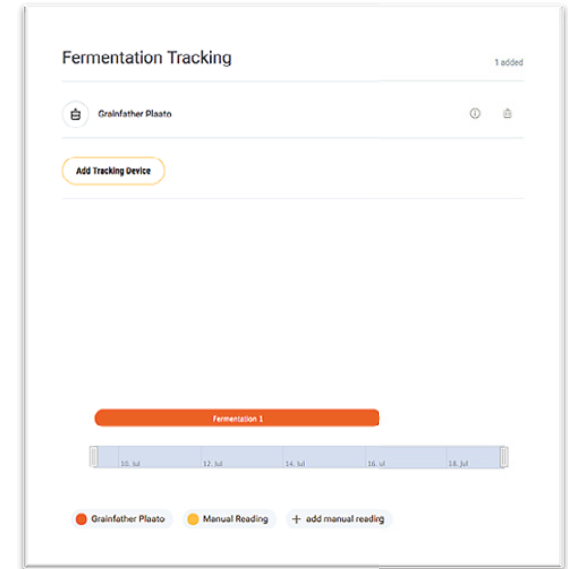
3.
By the time you come to the fermentation stage of your brew session, if you have not added a fermentation tracking device to the session you can do so now by selecting the 'Add Device' button. If you have not previously set a device up, you can also do so now. Review the 'Equipment Set Up' section of this guide for more details.