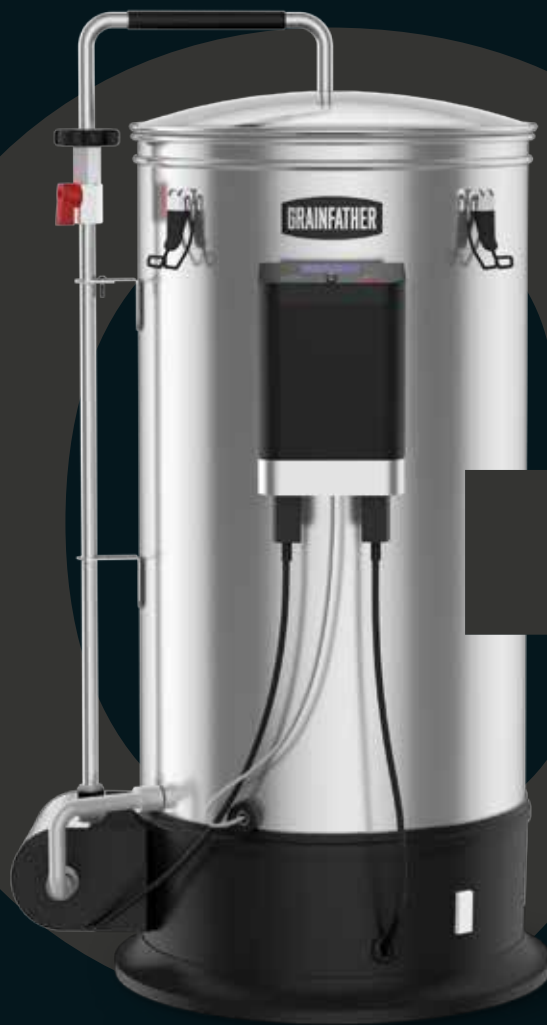


GRAINFATHER

# CHEERS, NICE 😊 TO MEET YOU



**G30<sup>3</sup>** QUICK START GUIDE

G SERIES

I CAN CHANGE  
YOUR LIFE 23L   
AT A TIME

GRAINFATHER  
3  
YEAR WARRANTY



# THANK YOU FOR CHOOSING THE GRAINFATHER **G30<sup>3</sup>**

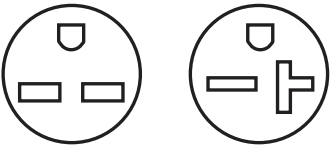
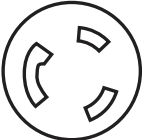

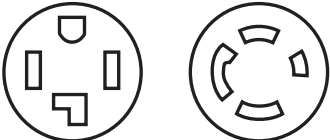
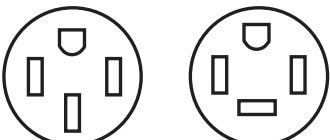
Get your equipment ready by following these quick and easy steps and you'll be brewing in no time.

**NOTE:** These are shortened instructions for product assembly only. The full online instructions provide more detail about the brewing process using your G30<sup>3</sup>: <http://www.grainfather.com>

## WARNING! (NORTH AMERICA 220V ONLY)

Please check your unit rating label for the voltage, this socket guide is only applicable to North America 220V units. If your unit is a North America 220V product, the power cord, controller and boiler body included in the box are designed to be used together with a 220V supply. Using any of these components with another product may result in hazards and equipment damage.

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

POWER SUPPLY SOCKET	DESCRIPTION	COMPATIBILITY
 NEMA 6-15R      NEMA 6-20R	3-pin workshop and power tools supply.	Brewing system is compatible using power cord supplied in-box.
 NEMA L6-20R	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.
 NEMA 10-30R      NOT SUITABLE	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.
 NEMA 14-30R      NEMA L14-30R	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.
 NEMA 14-50R      NEMA 14-60R	4-pin electric oven supply.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.

# SAFETY INFORMATION

1. Read all instructions before using the Grainfather G30<sup>3</sup>.
2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified person to avoid a hazard.
3. This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices, and other working environments; farmhouses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retailed applications.
4. The appliance is for indoor use only.
5. The appliance is not suitable for installation in an area where a water jet could be used.
6. The appliance must not be cleaned by a water jet.
7. The appliance must be in an upright position at all times when in use.
8. The appliance is only to be installed in locations where it can be overseen by trained personnel.
9. The installation of a residual current device (RCD) having a rated residual operating current not exceeding 30 mA is advisable.
10. The A-weighted sound pressure level of the appliance should be below 70 db.
11. Always unplug the unit before cleaning, during storage or in the event of a fault.
12. The boiler, lid and pipes may reach temperatures of up to 100°C (212°F) and therefore must be handled with caution. Never move the unit while it is in operation.
13. Access of the service area is restricted to persons having knowledge and practical experience of the appliance. The maximum and minimum ambient temperatures for normal use of the appliance is: -20°C (-4°F) to 40°C (104°F).
14. To protect against fire, electric shock, and injury, do not immerse cord/plugs in water or other liquid.
15. Do not boil dry. See warning note on page 10.

## THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN EUROPE:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

## THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN THE UNITED KINGDOM:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The fixed wiring insulation must be protected, for example, by insulating sleeving having an appropriate temperature rating.

## THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN AUSTRALIA AND NEW ZEALAND:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

**NOTE:** Further to the safeguards listed above, we do not recommend the use of this product by children. Not following the safety information above could result in serious injuries and may void your warranty.

# ANATOMY

## DIAGRAM

## & PARTS LIST



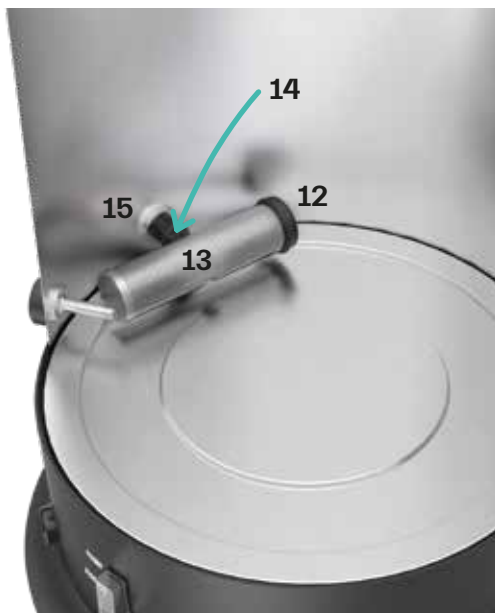
**NOTE:** The full spare parts list for the G30<sup>3</sup> is available online: [help.grainfather.com](https://help.grainfather.com)

# PRE-BREWING ASSEMBLY

Before use, we recommend cleaning your **G30<sup>3</sup>** and all of its components using the Grainfather High Performance Cleaner. For further information on cleaning, please refer to the full instructions online: <http://www.grainfather.com>

## 1. INSTALLING THE FILTER

With the filter silicone insert (14) and filter silicone cap (12) already fitted, install the filter (13) into the boiler body by pushing the silicone insert into the inlet pipe nut (15).



## 2. ATTACHING THE CONTROLLER

Feed the temperature probe cord that is attached to the bottom of the controller (20) through the handle of the **G30<sup>3</sup>** as shown below. Fit the lugs at the back of the controller into the holes on the bracket and sit the controller on the cradle.



Temperature probe cord threaded through handle



Insert the pump plug (23) and the heating element plug (21) into the relevant sockets on the bottom of the controller as shown below.



Then, insert the temperature probe into the thermowell (10) that is located at the bottom of the **G30³** as shown in the image below.



### 3. CONNECTING TO POWER

Take the controller power plug (22) and plug it into the middle socket on the bottom of the controller. Plug the other end of the cable into a suitable power socket for your **G30³**. The display screen on the controller should now turn on, however if this does not happen, please check that both the connection on the controller and power socket are secure.

**NOTE:** The **G30³** is available in both 120V and 230V in some markets - please ensure that your power socket is suitable for your **G30³** model.

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

At this point, you can use your new **G30³** and complete a brew using the controller on it's own. However, the **G30³** 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 your mobile device to your **G30³**, 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 **G30³**: [grainfather.com/instructions/](http://grainfather.com/instructions/)

**NOTE:** You can also connect your **G30³** to Wi-Fi and control your brew from virtually anywhere with the **GCAST**. Sold separately on the online Grainfather Store: [shop.grainfather.com](http://shop.grainfather.com)

# BREWING ON THE G30<sup>3</sup>



This section outlines the key steps during the brewing process. For further information, please refer to the full instructions online: <http://www.grainfather.com>

## 1. ADD THE MASH WATER

Make sure that your G30<sup>3</sup> is on a flat, stable surface before you start brewing. We recommend placing your G30<sup>3</sup> on the floor due to heavy lifting that is required 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/STRIKE TEMPERATURE

Using the controller, set the required mash temperature and press the 'heat' button to initiate heating. Place the glass lid (17) on the G30<sup>3</sup> to reduce the heating time. At this stage, if your G30<sup>3</sup> is connected to the Grainfather App, you can run your brew session remotely from your mobile device.

**NOTE:** The clips on the side of the G30<sup>3</sup> should not be used to secure the glass lid. These should only be used with distilling attachments.

## 3. ASSEMBLE THE GRAIN BASKET

Insert the grain plate (26) into the grain basket (27) and make sure that it is sitting flat at the bottom of the basket.



## 4. INSTALL THE GRAIN BASKET

Slowly insert the assembled grain basket into the G30<sup>3</sup>.





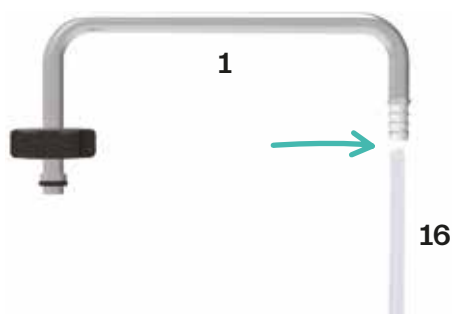
## 5. ADD GRAINS AND STIR

Once your water has reached the set temperature, slowly add the grain to the grain basket, stirring well to avoid any dry clumps.

**NOTE:** Unlike previous versions, the **G30<sup>3</sup>** does not require a top plate or an overflow pipe in the basket. The change in design of the grain basket with extra drainage holes has removed the need for these parts. You can use a top plate when brewing higher ABV beers where you will be maximising the amount of grain used in the **G30<sup>3</sup>**. In this case, the top plate can help to keep grain in the basket if the wort levels are too high and stops any wort from draining through the lifting bar holes on the side of the basket. An additional **G30<sup>3</sup>** grain plate can be purchased on the online Grainfather Store if you choose to use one.

## 6. ASSEMBLE AND ATTACH THE RECIRCULATION PIPE

Insert the silicone hose (16) over the barbed end of the recirculation pipe (1).



Place the lid on the **G30<sup>3</sup>** and feed the silicone hose through the hole in the lid and firmly screw the recirculation pipe onto the safety valve (2). The end of the silicone hose should rest on the grain bed.



## 7. RECIRCULATE YOUR MASH (WORT)

Activate the pump to begin recirculating your wort. Use the ball valve (4) to adjust the flow rate so that the wort level is just above the grain bed (approx. 2cm).

**NOTE:** To save time, we recommend preparing your sparge water during your mash.

## 8. LIFTING THE GRAIN BASKET

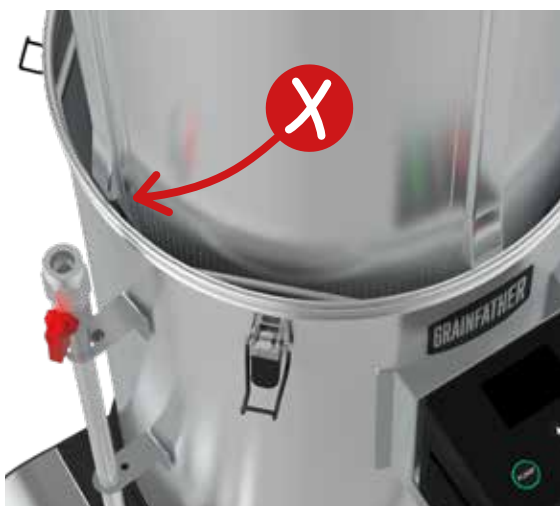
When the mash has finished, turn off the pump and remove the recirculation pipe and lid. Close the ball valve and insert the lifting bar (25) into the two opposite holes in the grain basket. Lift the grain basket, and then turn it 45° so that the feet at the bottom rest securely on the support ring (19).



## CAUTION

**BE VERY CAREFUL** not to twist the basket while it's in the sparge position as it could knock it off the support ring. If the sparge is stuck and not draining, then remove the top grain plate (if applicable), lower the basket and slice the grain bed with a stainless steel 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 grain plate (if applicable) to continue sparging.

Always ensure that the support ring fits tightly into its groove and is held in place by the support ring retainer (18). If you remove the support ring for cleaning, ensure that it is correctly reinstalled along with the support ring retainer.



## 9. SPARGE YOUR MASH

Allow the mash liquid to drain into the boiler. Then, gently pour the sparge water evenly over the grain. Once the sparge is finished, use the lifting bar to remove the grain basket from the G30<sup>3</sup>.

**TIP:** To save time, you can now start to increase the temperature in preparation for the boil.

## 10. BOIL YOUR WORT

After removing the grain basket, complete the boil and add the hop additions required by your recipe.

## CAUTION

Ensure that the unit does not reach boil while the grain basket is still in place. During the boil, do not fit the glass lid as it may cause a boil over.

## CAUTION

In the event the unit is boiled dry, the Grainfather G30 has an automatic reset switch under the base of the boiler which will reset once the boiler has cooled down. Older models of the Grainfather G30 have a reset button under the base of the unit - when it is safe to do so, press the reset button to reset the thermostat. In the very unlikely event this cut-out fails on any Grainfather G30, a thermal fuse gives added protection. This fuse will be activated and cut the flow of electric current if the temperature exceeds a safe level.

It cannot be reset by the user and the boiler will require professional attention.

# COOLING & CLEANING

Now that you have finished your boil, you need to cool the wort down to a temperature that the yeast can ferment (10–35C). There are several ways to cool wort, so we'll briefly overview each primary method.

## GRAINFATHER COUNTERFLOW CHILLER\* (HIGHLY RECOMMENDED)

\*Sold Separately

The counter flow chiller is the simplest, most effective, and sanitary way to cool and transfer wort from your G30<sup>3</sup> to your fermenter in one step. If you have this, please see the instructions on the Counterflow Chiller box or refer to the G30<sup>3</sup> full instructions.



## IMMERSION CHILLER

Immersion chillers consist of a coil made of stainless steel or copper, positioned within the boiled wort. By circulating cold water through the coil, the wort is efficiently cooled before being transferred to the fermenter. If the coil has sufficiently large surface area, then these can be an efficient way to cool the brew before transferring. For detailed instructions on utilising an immersion chiller with the G30<sup>3</sup>, please refer to page 17 on the G30<sup>3</sup> full instructions.



## CUBING

This method is the most budget-friendly but also demands the most time. It requires filling a temperature-safe Jerry can or cube to its brim and tightly sealing it to minimise air exposure. At which point the wort can be left overnight to cool to fermentation temperature. For more information on how to use cubing with the G30<sup>3</sup> please refer to page 17 on the G30<sup>3</sup> full instructions.



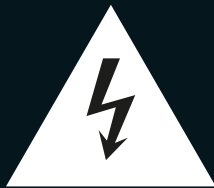
# IMPORTANT 😊 SAFEGUARDS

## READ AND FOLLOW ALL INSTRUCTIONS

- CAUTION**
- Risk of fires and electric shock.
  - Replace only with genuine Grainfather cord set, part No. SJTO.
  - Do not immerse in water.

## SAVE ALL WARNINGS AND INSTRUCTIONS FOR FUTURE REFERENCE

## FOR COMMERCIAL AND INDOOR USE ONLY



### WARNING AVERTISSEMENT

RISK OF ELECTRIC SHOCK . DO NOT OPEN.  
RISQUE DE CHOC ÉLECTRIQUE. NE PAS OUVRIR



SCAN AND  
EXPLORE THE **FREE**  
GRAINFATHER APP



**RESOURCES:** Check out our YouTube Channel for helpful videos. For more information, visit our Help Centre: [help.grainfather.com](https://help.grainfather.com)

**GET IN TOUCH ONLINE:** [help.grainfather.com/hc/en-us/requests/new](https://help.grainfather.com/hc/en-us/requests/new)

