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# LETIME DO LO CHANGE THE WAYYOU BREW



## THANK YOU FOR CHOOSING THE GRAINFATHER 640

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 **G**40: grainfather.com/instructions/

#### **WARNING! (NORTH AMERICA 220V ONLY)**

Please check your unit rating label for the voltage. 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 6-20R	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 **G**40.
- 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.
- The installation of a residual current device (RCD) having a rated residual operating current not exceeding 30mA is advisable.
- **10.** The A-weighted sound pressure level of the appliance is below 70db.
- **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.** Handles on the side of the unit are only meant for transportation once the unit is empty and in a cooled, non-use state.
- **14.** Please note that a two-person or mechanical lift is required when using this system. A single person lift may lead to serious injury.
- **15.** 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).

**16.** To protect against fire, electric shock, and injury, do not immerse cord/plugs in water or other liquid.

### 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.

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## PRE-BREWING ASSEMBLY

Before use, we recommend cleaning your **G**40 and all of its components using the Grainfather High Performance Cleaner. For further information on cleaning, please refer to the full instructions online: grainfather.com/instructions

#### 1. INSTALLING THE FILTER

Take the hop filter (4) and place it into the base inside the **G**40 body (6). It should be a tight fit and you'll need to apply some pressure to make sure that it is securely in place.



#### 2. ATTACHING THE CONTROLLER

Remove the **G**40 controller (5) and the power cable from the packaging, and place the controller securely on the bracket on the front of the unit. Next, remove

controller cable and M16 DC connector into the M16 socket and tighten the securing nut.

the small cap from the M16 socket (7). Plug the



#### 3. CONNECTING TO POWER

Take the main power cable and plug it into the base at the back of the **G**40. Next, plug the other end of the cable into a suitable power socket (20 amp in USA & Canada, 16 amp in EU, 13 amp in UK or 10 amp in AU/NZ). The display screen on the controller should now turn on, however if this does not happen, please check that both the M12 controller cable and connection are securely attached and check the main power cable.

NOTE (NZ/AU ONLY): The G40 has a default 10 amp mode, but it can also be used in 15 amp mode if you wish to add more power to your system. To enable 15 amp mode, your power socket must be professionally installed by a certified electrician or you will void your warranty. The 15 amp cable is sold separately on the Grainfather store. To change your system to 15 amp mode, please go to "Settings" on your G40 controller and then press and hold the "Heat" button for 10 seconds. This will prompt you with a warning message which will confirm that you would like to switch to 15 amp.

# BREVVING ON THE G40

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

#### 1. ADD THE MASH WATER

Make sure that your **G**40 is on a flat, stable surface before you start brewing. We recommend placing your **G**40 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.

**NOTE**: Ensure that the recirculation ball valve is open during this step to avoid a pump airlock.

#### 2. SET THE MASH/STRIKE TEMPERATURE

Using the **G**40 controller or your mobile device, set the required mash temperature and press the 'heat' button to begin heating. Place the lid on the **G**40 to reduce the heating time. At this stage, if your **G**40 is connected to the Grainfather App, you can run your brew session remotely from your mobile device.

#### 3. ASSEMBLE THE GRAIN BASKET

Place the grain plate (14) inside the grain basket (15) and ensure that the plate is sitting firmly on the bottom of the basket.the basket.



#### 4. INSTALL THE GRAIN BASKET

Slowly insert the assembled grain basket into the **G**40. Ensure that the top of the grain basket rests flat on the support ring (2).



#### **5. ADD GRAINS AND STIR**

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

NOTE: Unlike previous versions, the **G**40 does not require a top plate or an overflow pipe in the basket. The grain basket now has extra drainage holes, removing the need for these parts. You can choose to use a top plate when brewing higher ABV beers if you will be maximising the amount of grain used in the **G**40. 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 grain plate can be purchased on the online Grainfather Store or at your local retailer.

The maximum grain weight that the **G**40 basket can hold is 13kg. However, this is affected by grain crush, type and variety, and it may be easier to manage this by using an additional grain plate on top of the mash. If you're unsure how well your particular grain bill will fit then we recommend mashing up to 12kg.

#### 6. INSTALL THE RECIRCULATION HOSE

Ensure that the hose is securely attached to the recirculation barb (13) and insert the barb into the recirculation opening on the side of the **G**40 body. Rest the other end of the hose on the top of the grain.



#### 7. RECIRCULATE YOUR MASH (WORT)

Ensure that the ball valve (11) on the top of the recirculation pipe (11) is open. Then, to begin recirculating, press the 'pump' button on the controller or via the Grainfather App. If recirculation doesn't start, press the 'pump' button to turn it off, blow into the hose to clear the airlock, then restart the pump.

**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 hose. Close the ball valve on the recirculation pipe and insert the lifting bar (12) into the holes inside the grain basket. Lift the grain basket and then turn it 45° so that the feet at the bottom rest on the basket support ring (2).

#### CAUTION 🔊



A two person or mechanical lift is recommended when using larger grain bills on this system. A single person lift may lead to serious injury.



#### 9. SPARGING AND BASKET REMOVAL

Allow the mash liquid to drain into the boiler. Then, gently pour the sparge water evenly over the grain until the water is a few millimetres above the grain and allow to drain.

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

#### 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 (3). If you remove the support ring for cleaning, ensure that it is correctly reinstalled along with the support ring retainer.





Once the sparge has finished, refit the lifting bar to the grain basket to lift and remove the basket from the boiler.

**NOTE:** If you are using a large grain bill, we recommend scooping some of the grain from the basket to reduce the weight before lifting.

#### **10. BOIL YOUR WORT**

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

#### CAUTION

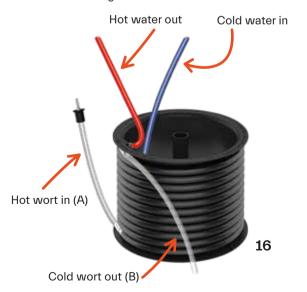
During the boil, do not fit the glass lid as you may cause a boil over.

## COOLING 48 & CLEANING

The **G**40 includes a counterflow chiller (16) designed to efficiently cool your wort, and allow easy, and sanitary transfer directly into a fermenter.

#### COOLING WITH THE COUNTERFLOW CHILLER

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 water can flow freely then gradually turn on your cooling water and adjust 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 this equipment, please read the full instructions online: grainfather.com/instructions



#### **WARNING**

Be careful not to sit the chiller on top of any hoses as this could cause a build-up of liquid that may cause the hose to burst.

The counterflow chiller is not intended for continuous hot wort circulation without cooling water flowing through. Do not use during processes like whirlpooling or hop stands.

#### ADVICE FOR CLEANING AND STORAGE

- · Always disconnect the G40 before cleaning.
- After use, the G40 and all of its components should be cleaned immediately and dried thoroughly.
- We recommend using the Grainfather High Performance Cleaner as it removes the need for tedious scrubbing.
- All stainless-steel components can be cleaned using a conventional, unscented detergent.
   Abrasive agents and sponges/brushes could cause scratching and are not suitable for use. Ideally, use a dish brush to clean the base of the unit.
- Do not store in a damp area as this could cause damage to the product.
- Once you have cleaned your equipment, dry, reassemble and store.
- For further cleaning advice, please refer to the instructions online: grainfather.com/instructions

# BREWING NOTES

### 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



#### WARNING AVERTISSEM<u>ENT</u>

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







**RESOURCES:** Check out our YouTube Channel for helpful videos. For more information, visit our Help Centre: **help.grainfather.com** 

GET IN TOUCH ONLINE: help.grainfather.com/hc/en-us/requests/new

