2024

SPEIDEL

# Get the best out of it

Braumeister:
Homebrewing equipment
made of stainless steel

# Something for life

One day you will meet a brewing device,
with which you will want to grow old and want
to have many small beers. May we introduce:
the Braumeister.

# Brewing beer can be so easy

The ingenious twist of the Braumeister is that the malt is not washed out by a stirring device, but by gently circulating the wort. This way nothing burns and it does not have to be stirred during the brewing phases. Due to the direction of flow against gravity, the malt loosens up during pump breaks and the malt is washed out optimally and gently for a more intensive malt aroma. Mashing, lautering, hop boiling and, with the appropriate accessories, even fermenting – everything takes place in one kettle. This makes brewing beer so easy and clean.

The touchscreen control unit controls the brewing process fully automatically. Time and temperature are precisely maintained in all br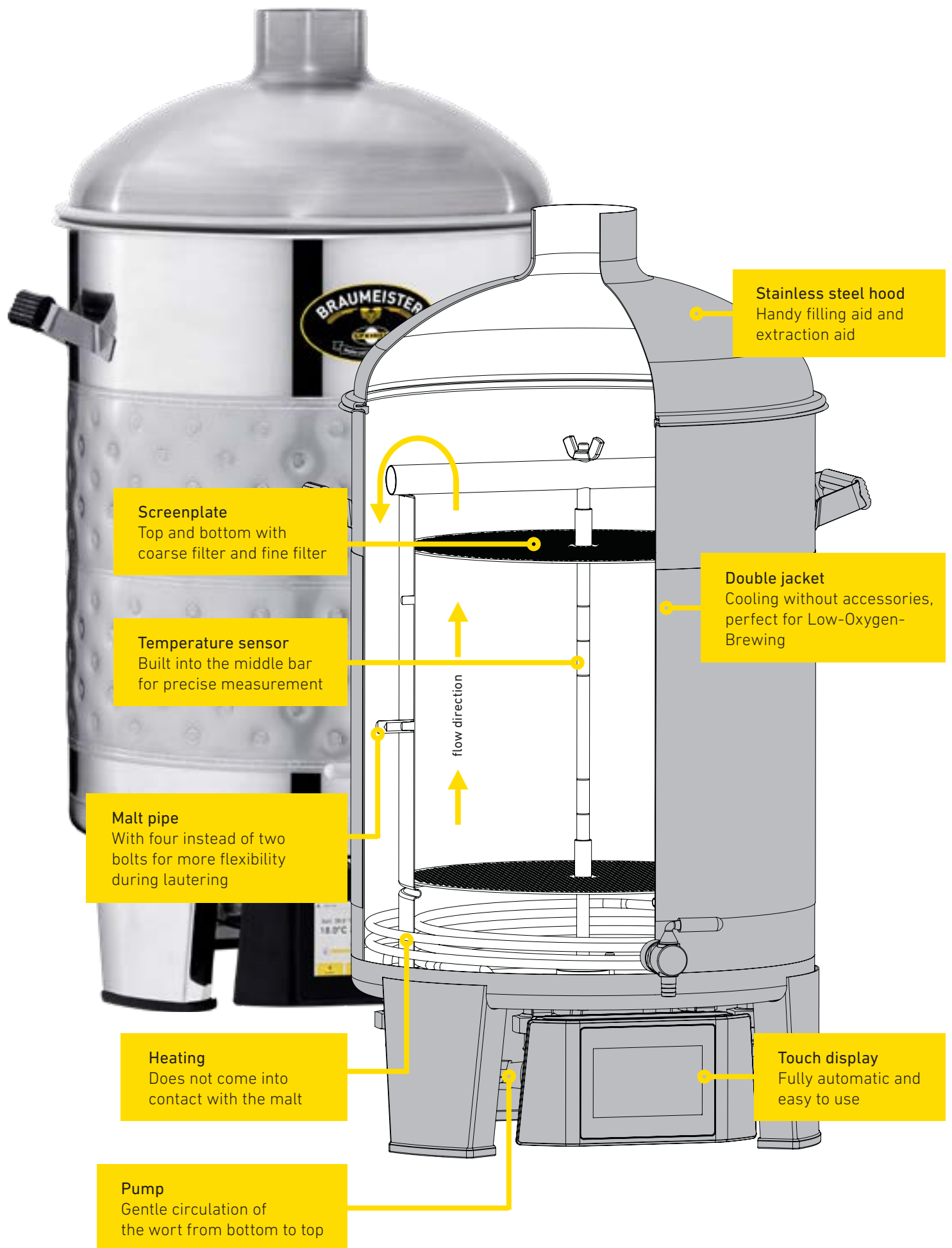ewing phases. The control system can be programmed with preset or individual recipes. The brewing guide leads through the brewing process and displays the exact ingredients including quantities for each step. A convenient new feature is the timer function for starting the brewing process. Simply set the desired time and the Braumeister starts automatically. This makes brewing beer even easier.

With the integrated Wi-Fi module you can synchronize your recipes with the Braumeister and monitor and control it during the brewing process in your own Wi-Fi network.

The Braumeister is made almost entirely of stainless steel and impresses with its high-quality workmanship – Made in Germany!

Patented
DE
Patent DE 101 50 395 B4

MADE IN
GERMANY

**Stainless steel hood**
Handy filling aid and
extraction aid

**Screenplate**
Top and bottom with
coarse filter and fine filter

**Temperature sensor**
Built into the middle bar
for precise measurement

**Double jacket**
Cooling without accessories,
perfect for Low-Oxygen-
Brewing

flow direction

**Malt pipe**
With four instead of two
bolts for more flexibility
during lautering

**Heating**
Does not come into
contact with the malt

**Touch display**
Fully automatic and
easy to use

**Pump**
Gentle circulation of
the wort from bottom to top

BRAUMEISTER

# Highway to Helles

Thanks to the new functions, you can reach your goal even more easily with the new Braumeister.

· Touchscreen
· Temperature measurement directly in the malt
· Integrated fermention program
· New timer function
· Compatible with Tilt Hydrometer
· Multilingual (German, English, French, Spanish, Swedish, Russian, adding more constantly)

# Until one cries!

Having your own Braumeister is
something special. But no need to argue,
there are enough for everybody.

# #Braumeister 10-litre

So small and already a real master brewer: The 10-liter Braumeister is so handy that you can set it up even in the smallest kitchen. Nevertheless, it has all the advantages of a real Braumeister: patented malt pipe technology, high-quality workmanship and fully automatic control.

Thanks to the integrated WLAN module recipes can be automatically synchronized and firmware updates can be carried out.

This means that the Braumeister is always up to date and you can even control brewing from the sofa if you want. In addition, with the appropriate accessories, you can also use the Braumeister as a fermentation tank with controlled temperature management.

## #BRAUMEISTER 10-LITRE

| Model | Item no. | Weight | Shipping Weight |
|-------|----------|--------|-----------------|
| l | | kg | kg |
| 10 | 41010-30 | 12 | 15 |

## TECHNICAL DETAILS #BRAUMEISTER 10-LITRE

· Heating coil: 1,200 W output
· Pump: 27 W – speed adjustable
· Power supply connection: 230 V
  (fuse protection min. 16 A)
· Control system: fully automatic brewing control
  (temperature, time, pump)
· Maximum malt quantity: 2,8 kg
· Weld-on double jacket for cooling
· Cold water connection on the back 1" AG (2×)
· Also available as 110V-Version

## DIMENSIONS FOR #BRAUMEISTER 10-LITRE MODEL



| Model | Height | ø | Packaging size |
|-------|--------|---|----------------|
| l | cm | cm | l x b x h cm |
| 10 | 48 | 30 | 60 x 40 x 50 |

# #Braumeister 20-litre

The Braumeister was developed as a brewing system for the beginning and active hobby and home brewer. The compact dimensions and easy handling make the device ideal for homebrewing.

The alle new model: the Braumeister with the new control unit and standard cooling jacket. The new control unit brews with your individual recipes, guides you comfortably through the brewing process and keeps exactly the time and temperature in all brewing phases. The temperature is measured directly inside the middle bar in the center of the malt.

Thanks to the integrated WiFi module, recipes can be synchronized automatically and firmware updates can be carried out. This keeps the Braumeister always up to date and you can even monitor the brewing process from your sofa if you wish. In addition, you can also use the Braumeister with the appropriate accessories as a fermentation tank with regulated temperature control.

## #BRAUMEISTER 20-LITRE

| Model | Item no. | Weight | Shipping weight |
|---|---|---|---|
| l | | kg | kg |
| 20 | 47070-30 | 19 | 24 |

## TECHNICAL DETAILS #BRAUMEISTER 20-LITRE

· Heating coil: 2,000 W output
· Pump: 27 W – speed adjustable
· Power supply connection: 230 V
  (fuse protection min. 16 A)
· Control system: fully automatic brewing control
  (temperature, time, pump)
· Maximum malt quantity: 6 kg
· Weld-on double jacket for cooling
· Cold water connection on the back 1" AG (2×)
· Additional outlet tap ¾" on tank bottom
· Perfect for low oxygen brewing
· Also available as 110V-Version

## DIMENSIONS FOR #BRAUMEISTER 20-LITRE

| Model | Height | ø | Packaging size |
|---|---|---|---|
| l | cm | cm | l x b x h cm |
| 20 | 60 | 40 | 74 x 60 x 61 |

# #Braumeister 50-litre

If you want to brew a little more beer, you need the 50-litre Braumeister. The new control panel, the cooling jacket and the WiFi module are also standard on this model. But what has remained: the high-quality stainless steel finish and the extensive accessories.

The standard cooling jacket also makes previous accessories no longer necessary and gives you even more freedom when brewing beer. To drain off the dirty water, there is an additional drain with a tap at the bottom of the kettle, which makes cleaning much easier.

The new timer function offers even more flexibility for manual applications such as heating and pump pauses. And with the appropriate accessories, you can also use the Braumeister as a fermentation tank with regulated temperature control.
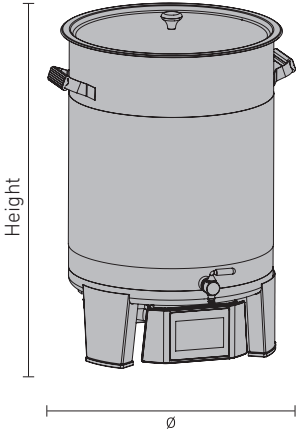
## #BRAUMEISTER 50-LITRE

| Model l | Item no. | Weight kg | Shipping weight kg |
|---------|----------|-----------|--------------------|
| 50 | 45050-30 | 30 | 37 |

## TECHNICAL DETAILS #BRAUMEISTER 50-LITRE

· Heating coil: 3,200 W output
· Pump: 27 W – speed adjustable
· Power supply connection: 230 V
  (fuse protection min. 16 A)
· Control system: fully automatic brewing control
  (temperature, time, pump)
· Maximum malt quantity: 13 kg
· Weld-on double jacket for cooling
· Cold water connection on the back 1" AG (2×)
· Additional outlet tap ¾" on tank bottom
· Perfect for low oxygen brewing

## DIMENSIONS FOR #BRAUMEISTER 50-LITRE

| Model l | Height cm | ø cm | Packaging size l x b x h cm |
|---------|-----------|------|------------------------------|
| 50 | 70 | 50 | 74 x 60 x 61 |

# Built according to the German Purity Law

No, that's not a typo. Made in Germany also applies to the construction of the Braumeister. Because every single component is important, we don't skimp on materials even where no one is looking. That's where the proverbial Speidel quality comes from.

## #Braumeister 10-litre

| | |
|---|---|
| **Height (cm)** | 48 |
| **Diameter (cm)** | 30 |
| **Weight (kg)** | 12 |
| **Shipping weight (kg)** | 15 |
| **Packaging size (l × b × h cm)** | 60 × 40 × 50 |
| **Heating coil (W)** | 1,200 |
| **Pump (W)** | 27 W, speed adjustable |
| **Power supply connection** | 230 V / 10 Amp (also available in 110V) |
| **Wall strength (mm)** | 1.5 |
| **Material** | Stainless steel 1.4301 (V2A / AISI 304) |
| **Surface** | IIId (2R) |
| **Max. malt quantity (kg)** | 2,8 |
| **Suggested brewing location** | Kitchen |
| **Amount of beer** | 10 litres of beer |
| **Extras** | Cooling jacket, water connection |
| **Item No.** | 41010-30 |

| #Braumeister 20-litre | #Braumeister 50-litre |
|---|---|
| 60 | 70 |
| 40 | 50 |
| 19 | 30 |
| 24 | 37 |
| 74 × 60 × 61 | 74 × 60 × 61 |
| 2,000 | 3,200 |
| 27 W, speed adjustable | 27 W, speed adjustable |
| 230 V / 10 Amp (also available in 110V) | 230 V / 16 Amp |
| 1.5 | 1.5 |
| Stainless steel 1.4301 (V2A / AISI 304) | Stainless steel 1.4301 (V2A / AISI 304) |
| IIId (2R) | IIId (2R) |
| 6 | 13 |
| Kitchen - Hobby room | Hobby room – Brewing room |
| 20 litres of beer | 50 litres of beer |
| Cooling jacket, water connection, additional outlet tap | Cooling jacket, water connection, additional outlet tap |
| 47070-30 | 45050-30 |

# For all beer lovers

The large Braumeisters are just right for all those who take brewing beyond a mere hobby, but who nevertheless want to brew individual beer.

# #Braumeister 200-litre

Some dreams come true! Make yourself independent and brew individual and special beer for your guests. The Braumeister is now even easier to control via the touchscreen and has integrated a new pressure sensor-controlled pump control. The new timer function saves time because, for example, the brewing water can be heated up early in the morning. Make use of the proven Braumeister concept of a compact brewing plant. Brewing, lautering, hop boiling, whirlpool and cooling are all carried out in one boiler. In addition, the system is mobile and easy to move and the space require-ment remains minimal. This makes it ideal for restaurants, pubs, events or brewing communities. The low acquisition costs and a low price per litre ensure short-term amortization.

| #BRAUMEISTER 200-LITRE | | | |
| --- | --- | --- | --- |
| Model<br>l | Item no. | Weight<br>kg | Packaging size<br>kg |
| 200 | 45200-20 | 150 | 200 |

## DIMENSIONS FOR #BRAUMEISTER 200-LITRE
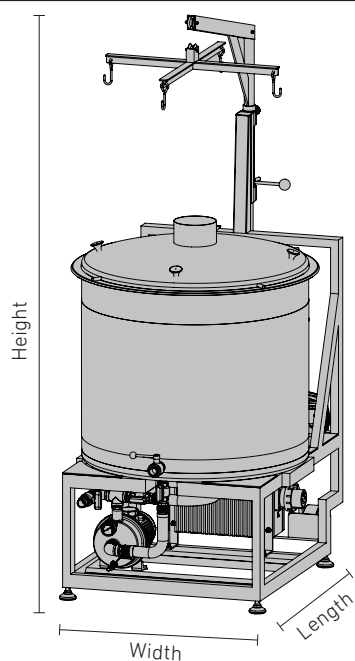


| Model | Length | Width | Height | Wooden crate |
|---|---|---|---|---|
| l | cm | cm | cm | l x b x h cm |
| 200 | 136 | 90 | 210 | 132 x 100 x 175 |

## TECHNICAL DETAILS #BRAUMEISTER 200-LITRE

· Heating coil: 3 x 3,000 W output
· Pump: 370 W
· Power supply connection: 400 V
  (fuse protection min. 16 A at star, 32 A at delta)
· Total power consumption: 10 kW
· Cooling: 1.3 m² double jacket surface,
  with ice water, approximately 50 min
  to 25 °C with whirlpool
· Fully automated brewing regulation
  (temperature, time, pump)
· New Braumeister control with touchscreen
· Pressure sensor in the pressure line to control the
  pump also via pressure (or speed as before)
· Vaulted top with DN 150 connection piece for ex-
  tractor hood and hop delivery opening
· Max. malt quantity 42 kg

# #Braumeister 500-litre

Even with the 500-liter Braumeister, the brewing process remains as simple as with its little brother. The new touchscreen makes it easy to operate, and the sensor in the pressure line now allows the pump to be controlled by pressure in addition to speed. As usual the fully automatic brewing control takes over the brewing of individually set recipes and runs through all brewing phases with time and temperature accuracy. The integrated timer function saves time because, for example, the brewing water can be heated early in the morning.

Despite the increased volume, the system remains mobile, easy to move and takes up minimal space. The lautering is done easily and quickly by lifting out the malt tube with the attached lifting device. Thus you achieve a spill-free and fast lautering process.

### #BRAUMEISTER 500-LITRE

| Model l | Item no. | Weight kg | Shipping weight kg |
|---|---|---|---|
| 500 | 46500-20 | 380 | 500 |
| 500 Additional cooker | 46511 | | |

## DIMENSIONS OF #BRAUMEISTER 500-LITRE
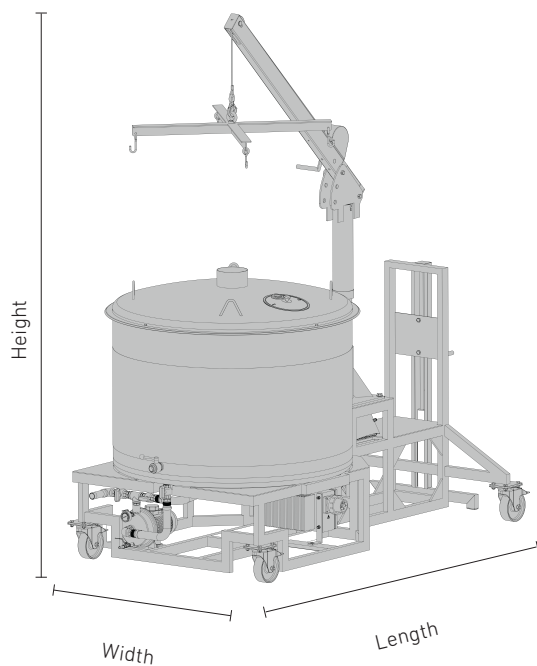


| Model | Length | Width | Height | Wooden crate |
| --- | --- | --- | --- | --- |
| l | cm | cm | cm | l x b x h cm |
| 500 | 253 | 130 | 277 | 245 x 135 x 141 |

## TECHNICAL DETAILS #BRAUMEISTER 500-LITRE

· Heating coil: 6 x 3,000 W output
· Pump: 370 W
· Power supply connection: 400 V
  (fuse protection min. 32 A at star, 63 A at delta)
· Total power consumption: 20 kW
· Cooling: 1.8 m² double jacket surface,
  with ice water, approximately 2 h to 25 °C
  with whirlpool, for shorter times additional
  external cooling necessary
· Fully automated brewing regulation
  (temperature, time, pump)
· New Braumeister control with touchscreen
· Pressure sensor in the pressure line to control the
  pump also via pressure (or speed as before)
· Vaulted top with DN 150 connection piece for
  extractor hood and hop delivery opening
· Max. malt quantity: 120 kg

## UPGRADE #BRAUMEISTER 500-LITRE

· Additional cooker made of stainless steel
· For the cooking of 500 to 600 l wort in order
  for the 500 litre Braumeister to be available anew
  for mashing during the second brew

# #Braumeister 1.000-litre

In response to many customer requests, we have now developed the 1000 litre Braumeister. This model is just right for anyone who wants to brew even more beer. The new touchscreen makes it easy to operate, and the sensor in the pressure line now allows the pump to be controlled by pressure in addition to speed. Even with a 1000 litre brew, the brewing process remains as simple as with the other big Braumeisters. And here too, the integrated timer function makes brewing easier because, for example, the brewing water can be heated up early in the morning.

The large malt pipe can also be easily lifted using the easy-to-operate crane with hand crank. The manhole facilitates access to the inside of the boiler. The Braumeister can be set up securely with its adjustable feet, but remains flexible due to its wheels. In spite of the impressive volume, even the very tall master brewer remains a compact brewing plant.

| #BRAUMEISTER 1,000-LITRE | | | |
|---|---|---|---|
| Model l | Item no. | Weight kg | Shipping weight kg |
| 1,000 | 41000-20 | 850 | 980 |
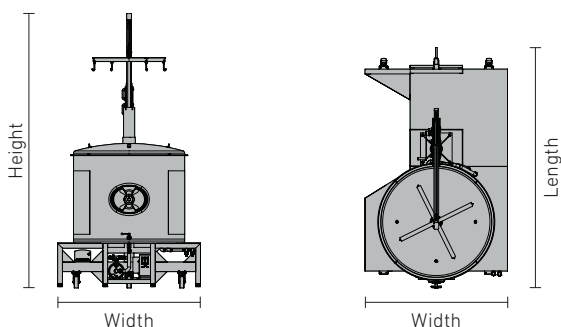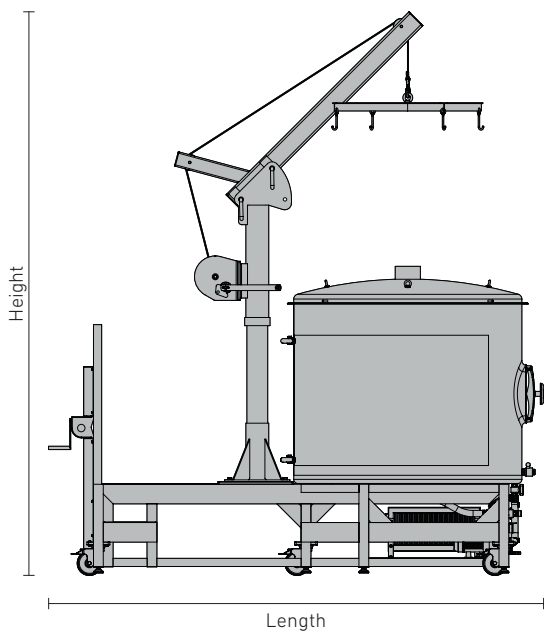
## DIMENSIONS FOR #BRAUMEISTER 1,000-LITRE

| Model | Length | Width | Height | Wooden crate |
|---|---|---|---|---|
| l | cm | cm | cm | l x b x h cm |
| 1,000 | 305 | 180 | 345 | 310 x 190 x 195 |

## TECHNICAL DETAILS #BRAUMEISTER 1.000-LITRE

· Heating coil: 12 x 3.000 W output
· Pump: 370 W
· Power supply connection: 400 V (fuse protection min. 63 A at star, delta connection not possible)
· Total power consumption: 38 kW
· Cooling: 2,56 m$^2$ double jacket surface, an addtional heat exchanger plate for cooling is recommended
· Fully automated brewing regulation (temperature, time, pump)
· New Braumeister control with touchscreen
· Pressure sensor in the pressure line to control the pump also via pressure (or speed as before)
· Vaulted top with DN 150 connection piece for extractor hood and hop delivery opening
· Max. malt quantity: 225 kg

#Braumeister 200-litre

| | |
|---|---|
| Height (cm) | 210 |
| Length (cm) | 136 |
| Width (cm) | 90 |
| Weight (kg) | 150 |
| Packaging size (kg) | 200 |
| Heating coil (W) | 3 × 3,000 |
| Pump (W) | 370 |
| Power supply connection | 400 V / 16 Amp |
| Total power consumption (kW) | 10 |
| Wall strength (mm) | 1.5 |
| Material | Stainless steel 1.4301 (V2A / AISI 304) |
| Surface | IIId (2R) |
| Malt quantity (kg) | 42 |
| Suggested brewing location | Brewery |
| Amount of beer | 200 litres of beer |
| Item no. | 45200-20 |

| #Braumeister 500-litre | #Braumeister 1,000-litre |
|---|---|
| 277 | 345 |
| 253 | 305 |
| 130 | 180 |
| 380 | 850 |
| 500 | 980 |
| 6 × 3,000 | 12 × 3,000 |
| 370 | 370 |
| 400 V / 32 Amp | 400 V / 63 Amp |
| 20 | 38 |
| 1,5 | 2,0 |
| Stainless steel 1.4301 (V2A / AISI 304) | Stainless steel 1.4301 (V2A / AISI 304) |
| IIId (2R) | IIId (2R) |
| 120 | 225 |
| Brewery | Brewery |
| 500 litres of beer | 1,000 litres of beer |
| 46500-20 | 41000-20 |

# Honest ferments longest

In brewing beer, fermentation is just as important as the brewing itself. It's a good thing that Speidel isn't fooling anyone there either. Because we also manufacture the fermentation vessels ourselves. Whether plastic or stainless steel, with or without pressure, cylindrical, conical or egg-shaped: we have the right container for every purpose.

# Fermentation vessels and eggs

Delivery without tap and airlock

## PLASTIC FERMENTATION VESSELS

| Product | Item no. |
| --- | --- |
| Fermentation vessel 12 litre | 21047 |
| Fermentation vessel 20 litre | 21052 |
| Fermentation vessel 30 litre | 21006 |
| Fermentation vessel 60 litre | 21007 |
| Fermentation vessel 120 litre | 21008 |

## STAINLESS STEEL UNIVERSAL KEG

| Product | Item no. |
| --- | --- |
| Universal keg 15 litre | UF-028-Var 0001 |
| Universal keg 30 litre | UF-035-Var 0005 |
| Universal keg 60 litre | UF-035-Var 0006 |
| Universal keg 120 litre | UF-044-Var 0003 |
| With double jacket | |
| Universal keg 15 litre | UF-028-Var 0003 |
| Universal keg 30 litre | UF-035-Var 0007 |
| Universal keg 60 litre | UF-035-Var 0009 |

· The Kellermeister is a conical tank, ideal for unpressurised fermentation.
· Due to its special design the yeast collects in the cone and can be harvested and re-used.
· Fermented beer can be tapped off and bottled at the clear beer tap.
· The lid with dipping edge acts as fermentation lock. No separate airlock is necessary.

· The Kellermeister is made of food-safe polyethylene. Due to its smooth inner surface it is very easy to clean.
· Clear beer tap and main tap, ¾" female thread
· Includes 2 x outlet tap
· Includes thermometer

## SPEIDELS KELLERMEISTER

| Product | Item no. |
|---|---|
| Kellermeister 30 litre | 77367 |
| Kellermeister 65 litre | 77368 |
| Kellermeister 120 litre | 77369 |

· Suited for the fermentation of wine, beer and must
· Made of food-safe PE
· Wine, must and beer can float freely during the fermentation phase and the storage
· Spontaneous fermentation, more complex and more sophisticated wines and beers

· The oxygen permeability of the food-safe plastic allows a consistent oxygen impact and thus leads to an ideal process of fermentation and maturation.
· After the fermentation the smooth surface can be cleaned easily
· For 60 litre:
Outlet 2 x ¾" female thread
· 250 litres and more:
Outlet 2 x 1" female thread

Delivery without tap

Shape based on "the golden ratio"

## FERMENTEGG

| Product | Width cm | Height cm | Item no. |
|---|---|---|---|
| Fermentegg 60 litre | 48 | 79 | 21090 |
| Fermentegg 250 litre | 76 | 120 | 21070 |
| Fermentegg 600 litre | 103 | 157 | 21080 |

# Stainless steel fermentation tanks

· For the fermentation of bigger amounts of beer we recommend Speidel's stainless steel fermentation tank.
· The special 3D inner surface facilitates the cleaning.
· The design of the double cooling jacket allows the connection of a cooling unit for the production of bottom-fermented beer.

· The stainless steel fermentation tank stands on three stable legs.
· Racking outlet ¾" IT
· Bottom outlet ¾" IT
· Double jacket 2 x 1" ET
· NW 10 nozzle with blind cap for thermal detector sheath
· With cooling jacket
· Lid with drill hole for fermentation lock

Accessories for these tanks can be found on page 53

### SMALL STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

| Product | ø cm | Height cm | Item no. |
|---|---|---|---|
| Fermentation tank 60 litre | 44 | 90 | FD-044-S Var 0019 |
| Fermentation tank 120 litre | 44 | 127 | FD-044-S Var 0020 |

· For the fermentation of larger quantities of beer we recommend Speidel's stainless steel fermentation tank.
· The special 3D inner surface facilitates cleaning.
· For the production of bottom-fermented beers the double cooling jacket is arranged for the connection of a chiller.

· The stainless steel fermentation tank is safely supported by three stable feet.
· Racking outlet 1" ET
· Bottom outlet 1" ET
· Double jacket , 2 x 1" male connector
· NW 10 nozzle with blind cap for thermal detector sheath
· Cooling jacket
· Lid with hole for fermentation lock

### BIG STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

| Product | ø | Height | Item no. |
|---|---|---|---|
| | cm | cm | |
| Fermentation tank 240 litre | 55 | 152.4 | FD-055-S Var 0047 |
| Fermentation tank 525 litre | 82 | 146.6 | FD-082-S Var 0067 |
| Fermentation tank 625 litre | 82 | 166.1 | FD-082-S Var 0068 |

· For the fermentation of smaller amounts of beer we recommend the conical stainless steel fermentation tank from Speidel
· The special 3D inner surface facilitates the cleaning.
· The design of the double cooling jacket allows the connection of a cooling unit for the production of bottom-fermented beer.
· The stainless steel fermentation tank stands on three stable legs.

· Nozzle for sample taking NW 10 DIN 11851
· Temperature measuring-welded threaded connector NW 10 DIN 11851
· Racking outlet ¾" IT
· Bottom outlet ¾" IT
· Double jacket 2 x 1" ET
· With cooling jacket
· Lid with drill hole for fermentation lock
· Conical bottom 60°

### CONICAL STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

| Product | ø | Height | Item no. |
|---|---|---|---|
| | cm | cm | |
| Conical fermentation tank 30 litre | 35 | 83 | FD-035-S Var 0002 |
| Conical fermentation tank 60 litre | 35 | 109 | FD-035-S Var 0001 |

# Stainless steel pressure tanks

· For the maturation / fermentation (conical tanks) of larger amounts of beer we recommend Speidel's stainless steel pressure tank for up to max. 1.2 bar. The special 3D inner surface facilitates cleaning
· With double cooling jacket at the tank cylinder for the maturation and fermentation of bottom- fermented beers outside a cooling chamber
· Made in compliance with the guidelines for pressure equipment 2014 / 68 /EU including approval from Germany's Technical Inspection Agency (TÜV).
· Curved top layer with pressure dome NW 400
· Safety valve mounted on top layer

· Type plate for the identification of the container
· Multi use connection: nozzle NW 25 DIN 11851 moulded on top layer for T-adapter for the connection of $CO_2$ valve and plug apparatus or sprayhead holder NW 10 for cleaning.
· Nozzle for sample taking NW 10 DIN 11851
· Temperature measuring- welded threaded connector NW 10 DIN 11851
· Racking outlet 1" ET
· Bottom outlet 1" ET
· Double jacket 2 x 1" ET
· Tank with cone-shaped base 60° or bumped boiler head.

Complete tank sets can be found in our configuration tank flyer and in our online shop

## STAINLESS PRESSURE TANK

| Product | ø cm | Height cm | Item no. |
|---|---|---|---|
| Pressure tank 60 litre 1.2 bar | 35 | 100 | FD-035-S Var 0013 |
| Pressure tank 60 litre 2.5 bar | 35 | 100 | FD-035-S Var 0012 |
| Pressure tank 120 litre 1.2 bar | 44 | 125 | FD-044-S Var 0050 |
| Pressure tank 120 litre 2.5 bar | 44 | 125 | FD-044-S Var 0049 |
| Pressure tank 240 litre 1.2 bar | 55 | 147 | FD-055-S Var 0045 |
| Pressure tank 240 litre 2.5 bar | 55 | 147 | FD-055-S Var 0082 |
| Pressure tank 625 litre 1.2 bar | 82 | 174 | FD-082-S Var 0064 |
| Pressure tank 625 litre 2.5 bar | 82 | 174 | FD-082-S Var 0113 |
| Pressure tank 1,150 litre 1.2 bar | 100 | 222 | FD-100-S Var 0001 |
| Pressure tank 1,150 litre 2.5 bar | 100 | 222 | FD-100-S Var 0002 |

Illustrations show optional accessories.

## EDELSTAHL-DRUCKTANK ZKG

| Product | ø cm | Height cm | Item no. |
|---|---|---|---|
| Pressure tank ZKG 60 litre 1.2 bar | 35 | 120 | FD-035-S Var 0011 |
| Pressure tank ZKG 60 litre 2.5 bar | 35 | 120 | FD-035-S Var 0008 |
| Pressure tank ZKG 120 litre 1.2 bar | 44 | 140 | FD-044-S Var 0048 |
| Pressure tank ZKG 120 litre 2.5 bar | 44 | 150 | FD-044-S Var 0054 |
| Pressure tank ZKG 240 litre 1.2 bar | 55 | 175 | FD-055-S Var 0043 |
| Pressure tank ZKG 240 litre 2.5 bar | 55 | 175 | FD-055-S Var 0083 |
| Pressure tank ZKG 625 litre 1.2 bar | 82 | 215 | FD-082-S Var 0063 |
| Pressure tank ZKG 625 litre 2.5 bar | 82 | 215 | FD-082-S Var 0114 |
| Pressure tank ZKG 1.200 litre 1.2 bar | 100 | 270 | FD-100-S Var 0003 |
| Pressure tank ZKG 1,200 litre 2.5 bar | 100 | 270 | FD-100-S Var 0004 |

The ZKG is also available in a non-pressurized version on request.
Illustrations show optional accessories.

## SURCHARGE FOR JACKET INSULATION

Product

Jacket insulation
· 10 mm Armaflex insulation on stainless steel sheet – mounted on tank shell
· Can only be ordered in conjunction with the tank
Stainless steel pressure tank FD-035 60 litre
Stainless steel pressure tank DF-044 120 litre
Stainless steel pressure tank FD-055 240 litre
Stainless steel pressure tank FD-082 625 litre
Stainless steel pressure tank FD-100 1,200 litre

# For every type of beer

We have the right recipe for every taste, whether Pilsner, Wheat or IPA. Now simply synchronize your favorite recipe with the Braumeister via MySpeidel and brew your favorite beer.

# MySpeidel.com

Everything is more fun if you can share it with others. That's why we launched "MySpeidel", a digital playground for all those who are interested in brewing beer with Speidels Braumeister.
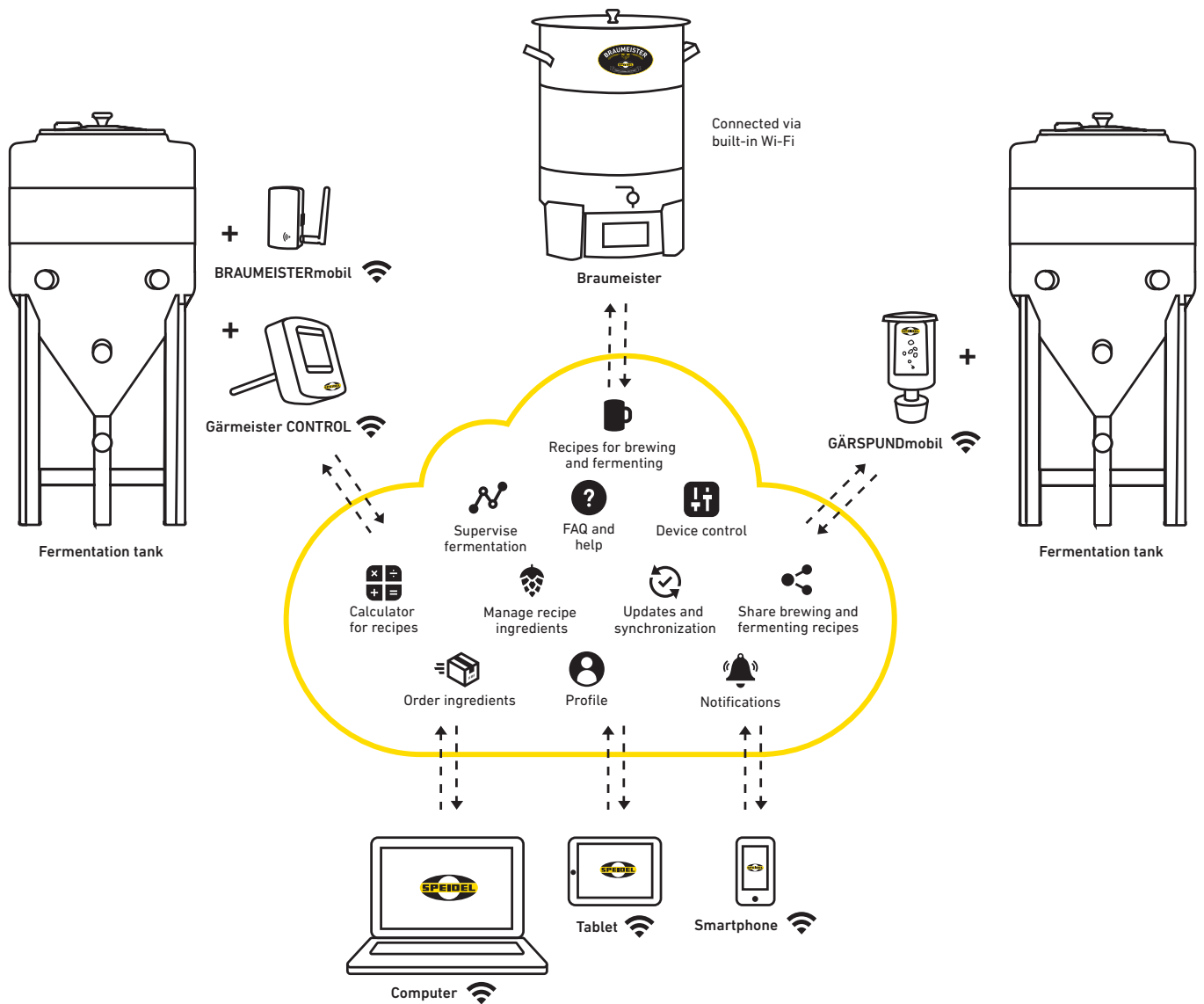
With this online platform you can create your own favourite recipe, save it and share it with other members of the community. Every Braumeister customer has his own login. Via myspeidel.com you can manage several devices like the Braumeister and GÄRSPUNDmobil.

A WiFi module is already integrated in the new Braumeister. This allows you to synchronize your recipes with the Braumeister and monitor and control it during the brewing process. So you know what's going on in the brewing kitchen, even from your sofa.

Register now under
www.myspeidel.com

Connected via
built-in Wi-Fi

Braumeister

+ BRAUMEISTERmobil

+ Gärmeister CONTROL

Fermentation tank

GÄRSPUNDmobil +

Fermentation tank

Recipes for brewing
and fermenting

Supervise
fermentation

FAQ and
help

Device control

Calculator
for recipes

Manage recipe
ingredients

Updates and
synchronization

Share brewing and
fermenting recipes

Order ingredients

Profile

Notifications

Computer

Tablet

Smartphone

# Convenient supervision for the fermenting process

Not only the brewing process, but also the fermenting process can be supervised from a distance. The GÄRSPUNDmobil measures the fermenting activity by counting the number of Blops of your fermentation bung as well as the temperature and sends these information to your MySpeidel account. You can use this information to supervise and analyse the fermenting process. This way you can predict and plan the bottling date better.

The GÄRSPUNDmobil is the perfect accessory to unlock the full potential. You can use its data to identify the correlation between the fermentation curve, the temperature curve and the taste of your beer. And thus optimise your brewing process. You will be able to improve your beer step by step and brew it how you like it. The delivery includes a temperature sensor cable, a plug with an entry for the cable mit Gärspund and an adapter cable from mini USB to USB.

The professional version of the fermentation control is the Gärmeister CONTROL. It is the perfect one tank control if you own a Speidel stainless steel fermentation tank with a cooling jacket and a thermal detector. Besides the simple desired temperature control it is possible to use fermentation programs with multiple different phases, which allow you to specify the temperature and time for each medium. The settings can be altered via a touch screen display.

The Gärmeister CONTROL has outlets for the cooling circuit magnetic valve. The scope of delivery includes a magnetic valve, a two metres cable, a thermal detector and a 24 volt power connection with international connectors. With the wireless internet module, the Gärmeister CONTROL can also be monitored and controlled online via My Speidel.

## ACCESSORIES FOR THE SIMPLIFIED BREWING PROCESS

| Product | Item no. |
|---|---|
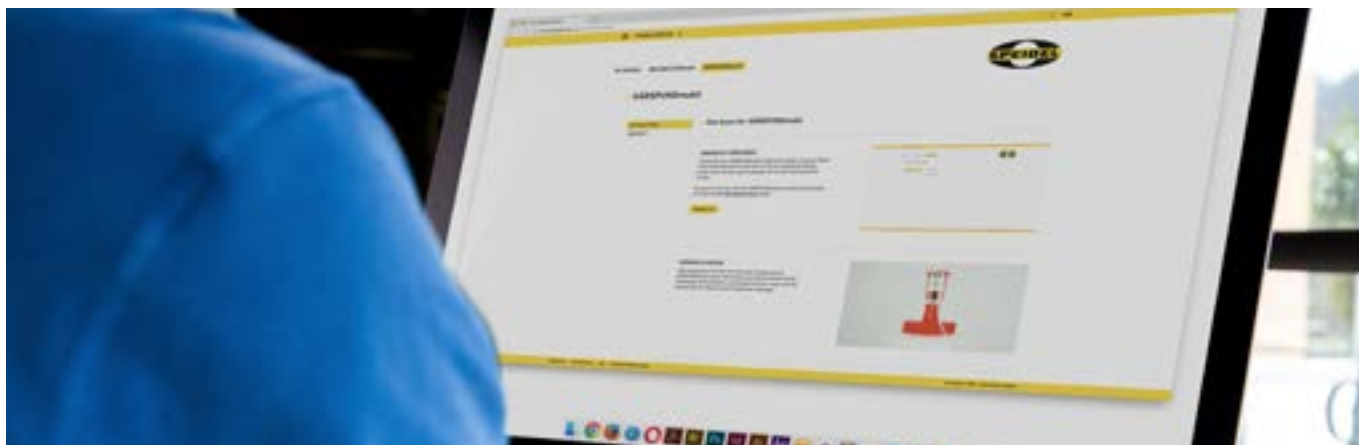
**GÄRSPUNDmobil 2**
· Measures the fermentation activity by counting the number of Blops
 of your fermentation lock as well as the temperature
· Can also be used together with the "Tilt Hydrometer" (not included)
 to collect Gravity and send it to MySpeidel
· Sends these information to MySpeidel via wireless internet connection
· Network standard: IEEE 802.11 b / g / n
· Light-emitting diodes indicate the status of the device
· Including mini-USB to USB cable, thermal detector cable as well as
 a plug with an entry for the cable
· Including fermentation bung with plug          21100



## ACCESSORIES FOR THE SIMPLIFIED BREWING PROCESS

| Product | Item no. |
|---|---|

**Gärmeister CONTROL**
· One tank control for Speidel stainless steel fermentation tank with
 cooling jacket and thermal detector (S. 53, Item no. 64071)
· Fermentation program with 5 phases (temperature and time/h)
· Temperature range -5 °C to +50 °C
· Simple desired-temperature control
· Touch screen TFT display
· Outlets: magnetic valve for cooling circuit, optional heating circuit
· Delivery includes magnetic valve and 2 metres cable for magnetic valve, thermal detector,
 power connection (24 V DC including international connectors for Europe, USA, GB, Australia)
· With the wireless internet module, the Gärmeister CONTROL can also be monitored
 and controlled online via My Speidel          77283

# Braumeister Add-ons



With the new Braumeister you get the possibility to use a variety of add-ons. The extended connections on the back of the Braumeister side of the Braumeister control, integrated WLAN module and Bluetooth, all possible accessories can be used.

For example, it is possible to use automatic cooling after hop boiling, to ferment directly in the Braumeister or to monitor the fermentation process.

**The connections on the back of the controller allow many accessories to be used with the Braumeister.**

## TILT HYDROMETER AND BRAUMEISTER

For fermentation in the Braumeister or in a fermentation tank the Tilt hydrometer is a useful addition. The wireless Tilt hydrometer shows you the Plato information (fermentation degree) on the display of the Braumeister. In combination with a magnetic valve and and a cooling unit, the Tilt can also be used to control fermentation in a tank. The Tilt hydrometer sends the temperature to the brewmaster's control system, which knows when to open the magnetic valve.

Tilt Hydrometer

monitor fermentation    control devices

Braumeister

+ magnetic valve
+ cooling unit

Fermentation tank
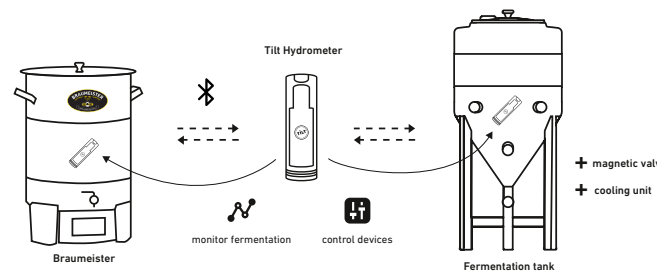
## AUTOMATIC COOLING

In conjunction with a magnetic valve and a hose connection to a water tap, the new Braumeister is able to automatically cool the brew down to the desired temperature after the hops have been boiled. The control system takes over temperature control and closes the magnetic valve when the temperature is reached.

Water tap    Magnetic valve    Braumeister
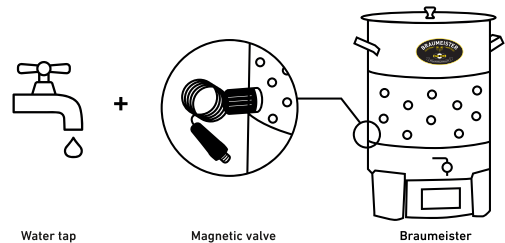
## FERMENTATION IN THE BRAUMEISTER

With the help of a cooling unit, a magnetic valve and the fermentation set including fermentation bung, you can ferment your beer directly in the Braumeister. The control panel of the Braumeister takes over the fermentation control and maintains the temperature. The control panel never switches on the heating elements during this phase, but only controls the magnetic valve and thus the cooling water supply.

Cooling unit    Magnetic valve    Braumeister
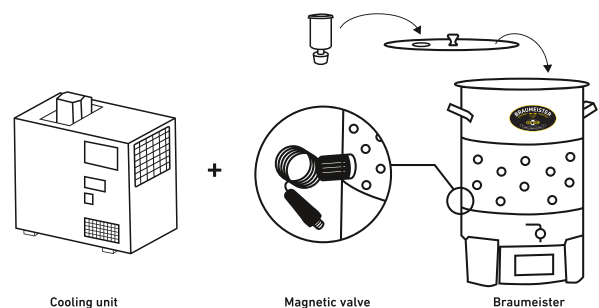
# Everlasting

The durability of a Braumeister ensures that you will enjoy it for years to come. That's why we have accessories that make brewing even more fun.

# Brewing accessories 10 / 20 / 50 litre

## ACCESSORIES FOR THE BREWING PROCESS

| Product | | Item no. |
|---|---|---|
| Stainless steel lid for 10 litre Braumeister | | 78035 |
| Stainless steel lid for 20 litre Braumeister | | 78032 |
| Stainless steel lid for 50 litre Braumeister | | 78033 |
| Thermo sleeve for 10 litre Braumeister<br>· Black | | 77451 |
| Thermo sleeve for 20 litre Braumeister<br>· Black | | 78047 |
| Thermo sleeve for 50 litre Braumeister<br>· Black | | 78048 |
| Wort pump device for 20-litre Braumeister | | 66712 |
| Wort pump device for 50-litre Braumeister | | 66713 |
| Low-Oxygen-Brewing-Kit Braumeister 20 litre<br>· Incl. floating lid, support ring for sieve and knurled nut | | 66736 |
| Low-Oxygen-Brewing-Kit Braumeister 20 litre<br>· Incl. floating lid, support ring for sieve and knurled nut | | 66733 |

## ACCESSORIES FOR THE BREWING PROCESS

| Product | Item no. |
|---|---|

**Shortened malt pipe for 20 litre Braumeister**
· For 10 litre brew with 20 litre Braumeister
· Markings at bottom of draw-bar: 12 l
· Max. malt quantity: 3 kg
· With the Braumeister PLUS, cooling via the double jacket only functions
  to a limited extent with half the amount of wort

77421

**Shortened malt pipe for 50 litre Braumeister**
· For 25 litre brew with 50 litre Braumeister
· Markings at bottom of draw-bar: 20 l, 25 l, 30 l
· Max. malt quantity: 6 kg
· With the Braumeister PLUS, cooling via the double jacket only functions
  to a limited extent with half the amount of wort

79263

**Brewing base for 20 litre Braumeister**
· Cleaning without having to turn the Braumeister upside down
· Made of sturdy, high-quality polyethylene, anthracite
· Movable on lockable wheels
· Optimum height for mashing, refining and cleaning
· Increased level for easier access to the pump
· Collecting tray for residual wort or water during cleaning
· Drain bead for floor drain or collecting bucket
· Incl. 3/4" drain connection for installation of a drain tap (not included!)

77495

**Brewing base for 20 litre Braumeister**
· Cleaning without having to turn the Braumeister upside down
· Made of sturdy, high-quality polyethylene, anthracite
· Movable on lockable wheels
· Optimum height for mashing, refining and cleaning
· Increased level for easier access to the pump
· Collecting tray for residual wort or water during cleaning
· Drain bead for floor drain or collecting bucket
· Incl. 3/4" drain connection for installation of a drain tap (not included!)

77490

**Magnetic valve for cooling jacket**
· For connection to Braumeister
· 24 V
· 2 m cable

78049

**Fermentation set Braumeister 10-litre**
· Lid incl. clamping ring

77507

**Fermentation set Braumeister 20-litre**
· Lid incl. clamping ring

77493

**Fermentation set Braumeister 50-litre**
· Lid incl. clamping ring

77494

## ACCESSORIES FOR THE BREWING PROCESS

| Product | | Item no. |
|---|---|---|
| Support cylinder for hydrometer | | 72897 |
| Hydrometer<br>· With temperature correction for measuring original gravity | | 72896 |
| Large malt shovel | | 72898 |
| Cleaning set | | 78027 |
| Mattmill Braumeister<br>· Grinder with gap adjustment<br>· Support frame (height adjustable)<br>· Stainless steel funnel with approx. 25 l content<br>· Crank handle and bit (for cordless screwdrivers)<br>· Hardened rollers | | 77467 |
| Malt mill | | 72903 |
| Hop sieve<br>· Blocks outlet tap on 20 and 50 litre Braumeister | | 77391 |

# Brewing accessories 200 / 500 litre

## ACCESSORIES FOR THE BREWING PROCESS

| Product | | Item no. |
|---|---|---|
| **Thermo sleeve for 200 litre Braumeister**<br>· Boiler insulation |  | 77357 |
| **Thermo sleeve for 500 litre Braumeister**<br>· Boiler and lid insulation |  | 77380 |
| **Thermo sleeve for 1,000 litre Braumeister**<br>· Boiler insulation |  | 77470 |
| **Support cylinder for hydrometer** |  | 72897 |
| **Hydrometer**<br>· With temperature correction for measuring original gravity |  | 72896 |
| **Large malt shovel** |  | 72898 |
| **Cleaning set** |  | 78027 |
| **Hose set**<br>· Hose connector, 1" female connector (IT)<br>**1** 5 m<br>**2** 10 m |  | 77363<br>77366 |
| **Malt mill Maltman with additional funnel and portal stand**<br>· 230 V 50 Hz |  | 77371 |
| **120 litre barrel**<br>· For crushed malt<br>· Fits exactly under the malt mill |  | 21008 |

## ACCESSORIES FOR THE BREWING PROCESS

| Product | Item no. |
|---|---|

**Stainless steel try on castors for 200 litre Braumeister**
· For the support of the malt pipe

66584

**Stainless steel try on castors for 500 litre Braumeister**
· For the support of the malt pipe

66605

**200 litre PE universal pan with castors**
· For the disposal of spent grain or the like
· 126.5 x 85.5 x 46 cm (L x W x H) plus height of castors

10103

**Wooden mash paddle**

77390

**Filling decice Autofill**                    NEW
· Automation of brewing water filling
· Solenoid valve prevents overflow
· Filling volume adjustable via control
· Scope of delivery:
· Filling tube with solenoid valve, Gardena adapter and a NW 25     78050
  adapter. The standard screw connection is 1".

WARNING – only usable with #Braumeister 200 litres,
500 litres and 1,000 litres from 2021.

# Accessories for fermentation tanks

## ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

| Product | Item no. |
|---|---|
| **Cooling unit "Cool" 0.3 kW**<br>· The perfect solution for small 60 and 120 litre FD fermentation tanks<br>· Including an integrated circulation pump, temperature control<br>  and Gardena connection<br>· Temperature -6 °C up to +20 °C<br>· 230 V / 50 Hz | 77457 |
| **Cooling unit "Chilly 25" – LT 2.2 kW**<br>· Temperature -10 °C bis +25 °C<br>· Hose connector set for 240 l / 525 l / 625 l / fermentation tank and pressure tanks<br>· 230 V / 50 Hz | 77498 |
| **Gärmeister CONTROL** | 77283 |
| **Threaded jacket NW 10 for thermometer /**<br>**Thermal detector Gärmeister CONTROL** | 64071 |
| **Thermometer** | 63887 |
| **Pedestal on castors for stainless steel and plastic fermentation tanks 12–120 litres**<br>· For ø 350–440 mm<br>· Elevation 57.6 cm<br>· Weight: 8.2 kg     **NEW** | 77497 |
| **Pedestal on castors for FD 60 litre / 120 litre**<br>· Elevation 16 cm | 77520 |
| **Pedestal on castors für FD 240 litre / Fermentegg 250 litre**<br>· Elevation 16 cm | 77400 |

## ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

| Product | Item no. |
|---|---|
| CIP and filling lid for fermentation tanks FD | 86162 |
| Disc valve for fermentation tank FD / pressure tanks<br>· IT–ET 1", AISI 304<br>· Delivery without blind cap | 87882 |
| Stainless steel ball valve for fermentation tank FD / fermentegg 60 litre<br>· ET–ET ¾", AISI 304 | 75104 |
| Stainless steel ball valve for fermentation tank FD / pressure tanks<br>· IT–ET 1", AISI 304 | 64939 |
| Stainless steel ball valve for fermentegg 250 litre / 600 litre<br>· ET–ET ¾", AISI 304 | 69315 |
| Sampling tap NW 10<br>· Standard edition<br>· Without knuckle spiral option | 64949 |
| Reduction / extension of ET ¾" to ET 1"<br>· IT ¾"–IT 1" | 45062 |
| Fermentation lock and plug for the fermentation tank | 21010 |
| Outlet tap for fermentation vessel | 21043 |
| Thermometer strip | 66715 |
| Stainless steel discharge outlet<br>· ET ¾" with counter nut<br>· AISI 304 | 65276 |

## ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

| Product | Item no. |
|---|---|

**Hose connector DIN 25**
· For hose 1"
· Swivel nut DIN 25

69497

**Adapter DIN 25**
· DIN 25 to IT 1"
· Perbunan gasket 71003

69496

**Disc valve with end position locking and sealing caps with chain**
· NW 25 DIN 11851

66417

**Gardena connector**
· IT ½", AISI 304
· IT ¾", AISI 304
· IT 1", AISI 304

66686
89672
66685

**Clamp adapter**
· IT 1"–clamp DN 25, AISI 304
· DIN 32676

66702

**Neoprene sleeve for universal keg**
· For universal keg 15-litre
· For universal keg 30-litre
· For universal keg 60-litre

94137
94130
94131

**CIP plant completely made of stainless steel**   NEW
For cleaning in circulation
· 30 ltr. conical tank with temperature indicator for lye with heating device
· 30 ltr. conical tank with temperature indicator for acid
· Connections DIN NW 25 for hose 1" plus connection option water Gardena
· Stainless steel feed pump 880 W / 4.5 bar / 4,500 ltr. / h
· Heater in lye tank - temperature adjustable
· E-connection box with on / off for pump and heater
· Supply voltage: 230V / 50 Hz
· Connection cable 3 m with safety plug
· Mobile due to 4 swivel castors
· Compact and flexible in application

77285

# Accessories for pressure tanks

## ACCESSORIES FOR STAINLESS STEEL PRESSURE TANKS

| Product | Item no. |
|---|---|
| **T-adapter piece**<br>· Für $CO_2$-connection / shut-off tap and plung apparatus<br>· Lateral 2 x ET ¾"<br>· At bottom NW 25 for the connection to the fuel nozzle on top layer | 87711 |
| **Plung apparatus Piccolino**<br>· Fits on T-adapter piece<br>· IT–ET ¾" | 87712 |
| **$CO_2$-shut-off tap**<br>· Fits on T-adapter piece<br>· IT–ET ¾" | 87986 |
| **Spray nozzle with spray nozzle holder**<br>· Spray nozzle NW 10<br>· NW 25 for conncetion to the fuel nozzle on top layer<br><br>Hose connection NW25<br>Hose connection AG 1" | <br><br><br><br>94180-02<br>94180-01 |
| **Sampling tap NW 10 knuckle**<br>· Flame-resistant tap<br>· Connection thread for knuckle spiral | 83922 |
| **Knuckle spiral**<br>· For sampling tap | 83866 |
| **Closing cap ¾"** | 64524 |
| **Closing cap NW 25** | 76493 |

# Accessories kegs

## ACCESSORIES FOR THE MATURATION PROCESS: KEGS

| Product | Item no. |
|---|---|
| **9 litre beer keg NC**<br>· Large cleaning port on top | 77376 |
| **18 litre beer keg NC**<br>· Large cleaning port on top | 77377 |

# Accessories ingredients

## ACCESSORIES INGREDIENTS

| Product | Item no. |
|---|---|
| **Brewing kit including hops and yeast<br>for Speidel recipes**<br>**1** Festbier | 77270 |
| **2** Rauchbier (Smoked beer) | 77271 |
| **3** Weizenbier (Wheat beer) 38˚ | 77272 |
| **4** Pilsner (Lager) | 77273 |
| **5** IPA | 77274 |
| **6** Pilsner Eichenbock | 77275 |

**Recommendations**

· 1 package is sufficient for     2 brewing processes with the 10 litre Braumeister

                                       1 brewing process with the 20 litre Braumeister

· 2 packages are sufficient for   1 brewing process with the 50 litre Braumeister

Recipes can be found on www.myspeidel.com

# Accessories merchandise

## ACCESSORIES MERCHANDISE

| Product | Item no. |
|---|---|
| Apron ¨Speidels Braumeister¨ | 77389 |

# Good reasons for having a Braumeister

## Patented malt pipe technology

With our patented malt pipe technology, the mash is gently circulated from bottom to top. In This way we achieve optimum malt washing without constant stirring. At the same time, we have cleverly hidden the pipelines. Our original concept has existed since 2003 and we have had it patented.

## Braumeister PLUS

Due to the welded on double jacket of the Braumeister PLUS you achieve a clean and effective cooling and an even clearer wort even without a cooling spiral.

## Easy to clean

Perfect craftsmanship and our best welding seams facilitate cleaning. The Braumeister's pump can be opened and cleaned manually. The Braumeister PLUS also has an additional outlet tap at the bottom of the container. This makes it easy to drain off the dirty water.

## Service-friendly

Components such as controller, pump or sensors can be easily replaced by means of electrical plug connections. This allows you to carry out minor repairs yourself.

## The new brewing control

The Braumeister's fully automatic brewing control has a touchscreen and recipes can be synchronized individually or completely via MySpeidel. Thanks to the integrated wireless LAN module, you do not need any additional accessories. You can use it in automatic mode or manually. The new control also has a timer function for brewing start. Older Braumeister models require the additional wireless LAN module to run with MySpeidel.

## Always up to date

Software updates can be installed via the built-in Wi-Fi module on the Braumeister models on a regular basis.

### Accessories and fermentation tanks

We offer a large selection of accessories and fermentation tanks from our own production for both brewing and fermenting.

### MySpeidel

With My Speidel, we offer you a free portal for recipe creation, management, synchronization and control of brewing and fermenting equipment. So you can share your favourite recipes with the community or discover new ones. You can manage all your Speidel equipment online here.

### Experience

We have more than 100 years of experience in tank construction for wine and beer production. In addition, we can refer to over 20 years of experience with small breweries. Our know-how can be seen in practical details, the coordinated accessories and the automatic brewing control with timer function.

### Worldwide service

We offer our customers all over the world advice and support by e-mail and telephone and take our time for individual solutions.

### Made in Germany

Our products are manufactured exclusively in Ofterdingen, Germany.

# The brewing process

**1  Programming**
Depending on the recipe, the Braumeister is programmed with the appropriate brewing times or a recipe from My Speidel gets synchronized. The brewing process starts by switching over to automatic brewing. The control system guides the user through the various steps and executes the four brewing phases automatically.

**2  Mashing**
Depending on the recipe and method, water is poured in and heated up to 38 °C. Then the malt pipe with the sieve inserts is put in position. Malt is poured between the sieve inserts. The malt pipe is fixed with bracket and draw-bar.

**3  Mashing / Brewing**
The pump switches on. Due to the resulting water / wort circulation, the starch is extracted from the malt. The four brewing phases are executed as programmed, for example as follows (may vary for Braumeister models 200 litres - 1000 litres):

**1** Protein rest: 55 °C, approx. 5 min
**2** Maltoserast: 63 °C, approx. 40 min
**3** Saccrification rest: 72 °C, approx. 30 min
**4** Saccrification rest: 78 °C, approx. 15 min

**4  Lautering**
At the end of the four phases an acoustic signal sounds. The subsequent lautering process is quickly executed by simply removing the malt pipe. In the case of the 200 and 500 litre Braumeister this is done by means of the lifting device. Allow to drain a few minutes and remove – if necessary, pour water through the malt (sparge) to achieve a better yield.

The individual steps of the brewing process are described again in detail in the manual.
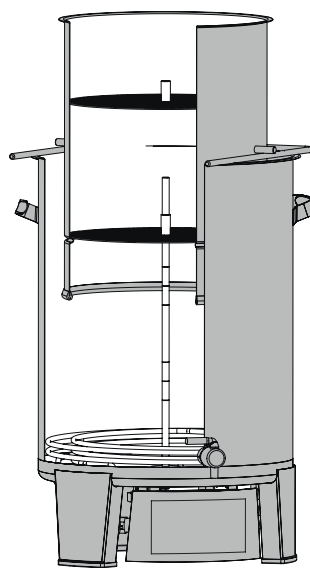
**5** Boiling hops

With the lid open, the wort is boiled for 80 minutes with hops being added several times. The evaporated water is to be replaced by adding fresh brewing water. The original gravity can be finally adjusted by adding or leaving out water. The draw-bar on the Braumeister serves as a level meter. At the end of the boiling phase, an acoustic signal sounds again.

**6** Fermentation / maturation

Immediately after the boiling of the wort the temperature of the wort is brought to the level of the fermentation temperature by a wort cooler or (in the case of the Braumeister PLUS or the 200 and 500 litre Braumeister) by a double jacket; the wort is also mixed with yeast and fermented in a suitably large tank (accessory). After several weeks of storage in bottles or in a maturing barrel (accessory), the well cooled beer can be consumed.
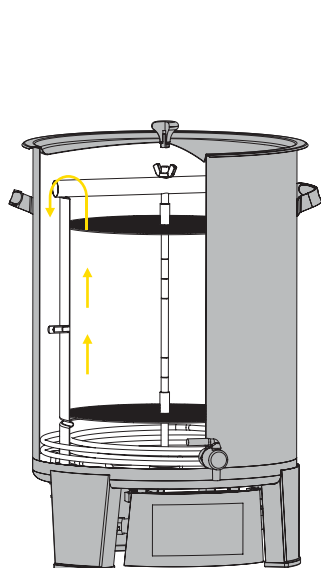
Kettle with malt pipe
(Brewing process)

Kettle with malt pipe removed
(lautering)
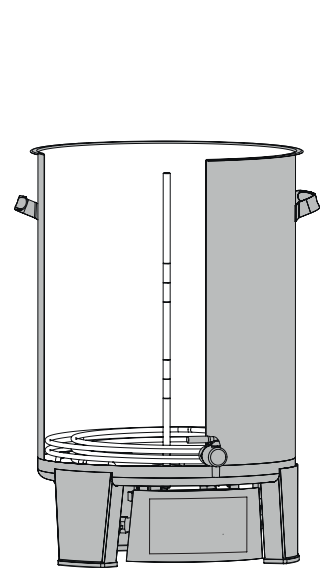
Kettle without malt pipe
(Boiling the hops)

# Hops and malt

**1** Hop pellets
Aroma or bittering hops in pressed form. The bitterness of the hops is given in % alpha acid and usually ranges from 4 % to 17 % alpha. Because they are practical to store and use, this is the most common type.

**2** Umbels
Aroma hops or bittering hops in the form of dried umbels. The bitterness of the hop is given in % alpha acid. Umbel hops are primarily used for flavouring the beers at the end of the brewing process.

Hop pellets might not look as nice as umbels, but they are easy to dose.

**3  Pilsner malt (EBC 2–3)**
Pilsner malt is suitable for the production of all light beers or as a base malt for specialty beers.
· Pilsner beers
· Any other type of beer

**4  Munich malt (EBC 15–20)**
Munich malt underlines the typical character of beer by enhancing the aroma. It also achieves a strong beer colour.
· Malt beers
· Fest beers
· Strong beers

**5  Vienna malt (EBC 7–9)**
To achieve "gold coloured coloured" beer and to enhance full flavour / rich taste.
· Lagers
· Fest beers
· Home-brew beers

**6  Light wheat malt (EBC 3–5)**
To enhance the typical top-fermented aroma. Makes lean, tangy beers and highlights the typical wheat beer aroma.
· Wheat beers
· Kölsch beers
· Altbier types
· Top-fermented draught beers
· Light beers

**7  Carapils malt (EBC 3–5)**
Carapils improves foam and foam stability and makes the beer full-bodied.
· Pilsner beers
· Light beers
· Non-alcoholic beers

**8  Smoked malt (EBC 3–6)**
Smoked malt gives the typical smoky flavour.
· Smoked beers
· Lagers
· Cellar Beers
· Beer specialties
· Wheat beers

# Cost calculation
# 200 litre Braumeister

The following cost calculation can be applied to a brew of approximately 200 litres of beer.

The numbers are rough figures for Germany and depend on the costs of ingredients, electricity and taxes in the respective Federal State.

The calculation does not include labour costs.

| EXAMPLE OF CALCULATION | |
| --- | --- |
| Malt + hops | 90.00 Euro |
| Electricity | 12.00 Euro |
| Water | 10.00 Euro |
| Beer tax (Germany | 17.00 Euro |
| | |
| Total | 129.00 Euro |
| | **65 cents per litre** |

# Legal aspects (valid for Germany)

Hobby brewers who produce home-made beer for personal use are allowed to make up to 200 litres of beer per year free of tax. This beer must not be sold. Larger amounts of beer require the payment of a so-called beer tax. The home brewer has to give notice to the nearest Main Customs Office prior to the beginning of the brewing. This is set out in writing in the Directive on Implementation of the German Law on Beer Tax:

### § 41 – Production by home and hobby brewers

(1) beer, when made by home and hobby brewers in their own house-hold for private use only and without being sold, is exempt from taxes up to an amount of 2 hectolitres within one calendar year. Beer made by home brewers in non-commercial communal breweries is considered as beer produced in the home brewers' households.
(2) Home and hobby brewers must declare both the production and the location of the production to the Main Customs Office prior to the brewing. The declaration must specify the amount of beer expected to be produced in the current calendar year. The Main Customs Office may allow exemptions.
(3) If the quantity referred to in paragraph 1 (meaning 2 hectoliters) is exceeded, a tax return must be filed in accordance with the officially prescribed form (Form 2075).

The competent Customs Office where the first brewing activity needs to be registered can be found on the website of the local customs office. For the sale or dispensing of home-brewed beer, the beer tax has to be paid right from the start and the brewing quantity has to be declared in advance. Since 2004 no brewmaster title is required for self brewers, even if the beer is sold or traded in larger amounts. The only distinction that is made is whether the beer is served in your own restaurant / pub – in this case you will be assessed as restaurant – or sold in shops – in this case you will be assessed as business.

# Brewing recipes

## Festbier 20 litre Braumeister

### Ingredients
23 l      Brewing water to start
         with plus sparging water
2.0 kg    Pilsner malt
2.5 kg    Munich malt
0.5 kg    Carapils
40 g      Tettnang hop
         (4.2 % Alpha)
1 packet   Saflager S23 yeast

### Preparation
Mash programme
**1** 60 ˚C › Mashing
**2** 63 ˚C › 25 min
**3** 73 ˚C › 40 min
**4** 78 ˚C › 10 min
**5** Boiling › 80 min
Hop addition
30 g Tettnang hop
› 70 min before end of boil
10 g Tettnang hop
› 10 min before end of boil
Original gravity
12 °P bei 21 l
Fermentation
Fermentation temperature
at around 12 °C
Maturation
2–3 days at room temperature,
then 3–4 weeks in fridge 5 °C

## Rauchbier (smoked beer) 20 litre Braumeister

### Ingredients
23 l      Brewing water to start with
         plus sparging water
2.70 kg   Munich malt
1.35 kg   Smoked malt
0.45 kg   Carapils
25 g      Hallertau hops
         (4.2 % alpha)
1 packet   Saflager WB 34 / 70 yeast

### Preparation
Mash programme
**1** 60 ˚C › Mashing
**2** 63 ˚C › 20 min
**3** 73 ˚C › 30 min
**4** 78 ˚C › 5 min
**5** Boiling › 80 min
Hop addition
20 g Hallertau hop
› 70 min before end of boil
5 g Hallertau hop
› 10 min before end of boil
Original gravity
12 °P at 21 l
Fermentation
Fermentation temperature
at around 12 °C
Maturation
2–3 days at room temperature,
then 3–4 weeks in fridge at 5 °C

Tip: The cover can be used as a great filling aid for when pouring in the malt

## IPA 20 litre Braumeister

**Ingredients**

| | |
|---|---|
| 23 l | Brewing water to start with plus sparging water |
| 4.0 kg | Pale Ale malt |
| 0.5 kg | Carapils |
| 50 g | Centennial hop (12.3 % alpha) |
| 100 g | Cascade hop (6.8 % Alpha) |
| 1 packet | Safale US-05 yeast |

**Preparation**

Mash programme
**1** 63 °C › Mashing
**2** 63 °C › 70 min
**3** 73 °C › 5 min
**4** 78 °C › 5 min
**5** Boiling › 80 min
Hop addition
25 g Centennial
› 70 min before end of boil
25 g Centennial
› 55 min before end of boil
40 g Cascade
› 40 min before end of boil
30 g + 30 g Cascade
› End of boiling + cooling
Original gravity
12 °P at 21 l
Fermentation
Fermentation temperature
at around 22 °C
Maturation
2–3 days at room temperature,
then 2–3 weeks in the fridge at 5 °C

More recipes can be found on our website www.speidels-braumeister.de and on www.myspeidel.com.

# Tanks made with passion

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