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The Stasis - Craft Brewing Technology for Homebrewers



An affordable, compact temperature control solution for homebrewers that harnesses the power of glycol.

There's still time to pre-order and save!

Created by

Craft a Brew

273 backers pledged \$184,369 to help bring this project to life.

📅 Last updated January 20, 2020



The Stasis - Craft Brewing Technology for Homebrewers

\$184,369

pledged of
\$50,000
goal

273

backers

📍 Orlando, FL 🔧 Product Design

Pledge
\$599 or
more

Kickstarter
Special

Get The
Stasis at the
special
Kickstarter
price (Save
\$150 off
MSRP)

INCLUDES:

- The
Stasis

ESTIMATED TO
DELIVER ONLY
Nov 2019 certain
countries

124 backers

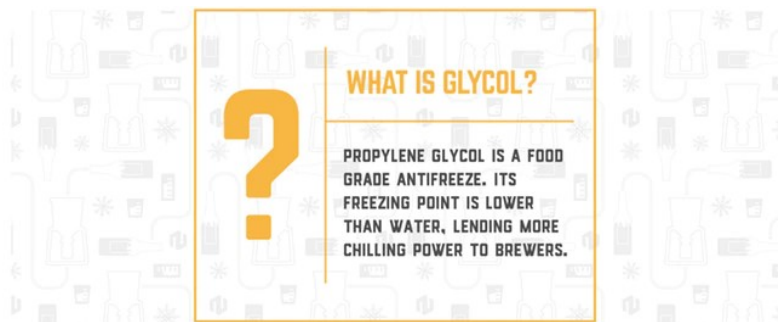
Story

ABOUT

Since 2010, Craft a Brew has been simplifying the homebrewing experience without compromising professional quality or delicious results. In 2016, we launched the Catalyst Fermentation System on

Kickstarter - a system to simplify the fermentation process. Now we've created a solution to precisely control the fermentation process.

Introducing The Stasis glycol chiller - a temperature control solution built from the ground up specifically for homebrewers. With the press of a button you can specify and control fermentation temperature in order to perfect your homebrewed beer.



Precise temperature control is one of the most difficult challenges in brewing great beer at home. It's the biggest advantage that professional brewers have over homebrewers.

Pledge
\$829 or
more

New Brewer
Kickstarter
Special

Start off with the ultimate home brewery with The Stasis, The Catalyst fermenter, a beer recipe kit of your choice plus everything else you'll need to start brewing at an amazing value! (Save \$215 off MSRP)

INCLUDES:

- The Stasis
- The Catalyst Fermenter

The Stasis is here to level the playing field by scaling down the same glycol chilling technology used by professional breweries into a fully integrated, compact, all-in-one system for homebrewers.

AS SEEN ON



BREWBOUND®

HICONSUMPTION



Core77

WHY FERMENTATION TEMPERATURE MATTERS

- Stainless Chilling Coil for The Catalyst
- Guide to Craft Brewing with The Catalyst
- Craft a Brew Recipe Kit
- Bottle Capping Kit

ESTIMATE SHIPS
ED TO
DELIVER Only
Y
Nov certain
2019 n
countries

41 backers



CONTROL

Controlling & maintaining fermentation temperature is crucial for the best performance from your yeast.



CLARITY

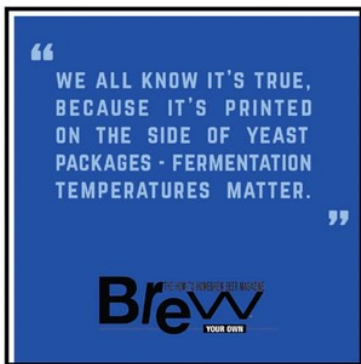
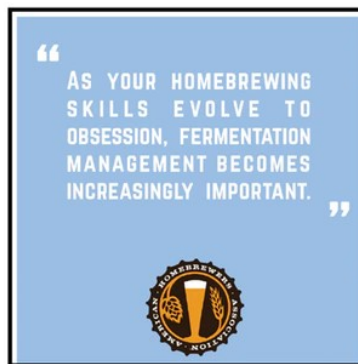
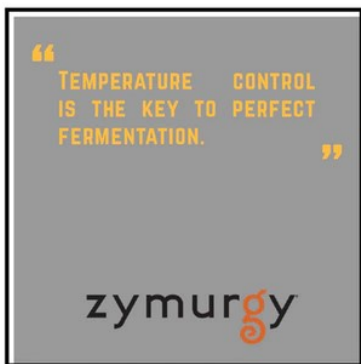
Chilling beer after fermentation ("cold crashing") helps improve the clarity & taste of your homebrew.



OPPORTUNITY

Consistent, cold fermentation means you can brew lagers, like pilsners & marzens, which aren't easily achieved as a homebrewer.

BUT DON'T JUST TAKE OUR WORD FOR IT



CURRENT METHODS

**Pledge
\$539 or
more**

**Early Bird
Special**

Be the first to get The Stasis at the best deal ever (Save \$210 off MSRP)
LIMITED to the first 50 backers

INCLUDES:

- The Stasis

ESTIMATE SHIPS TO DELIVERY **Only** certain countries
Nov 2019

Reward no longer available

Homebrewers currently employ a variety of chilling tools and techniques. Typically they are either effective (yet expensive) or cheap (but imprecise). Most chillers on the market still require you to purchase additional pumps and thermostats, while DIY solutions require you to salvage old refrigerators or A/C units and take up a lot of space.

The Stasis combines the best of both worlds, housing the chilling power of a compressor, internal glycol reservoir, thermostats and pumps in one compact unit at a reasonable price point.

50 backers

**Pledge
\$569 or
more**

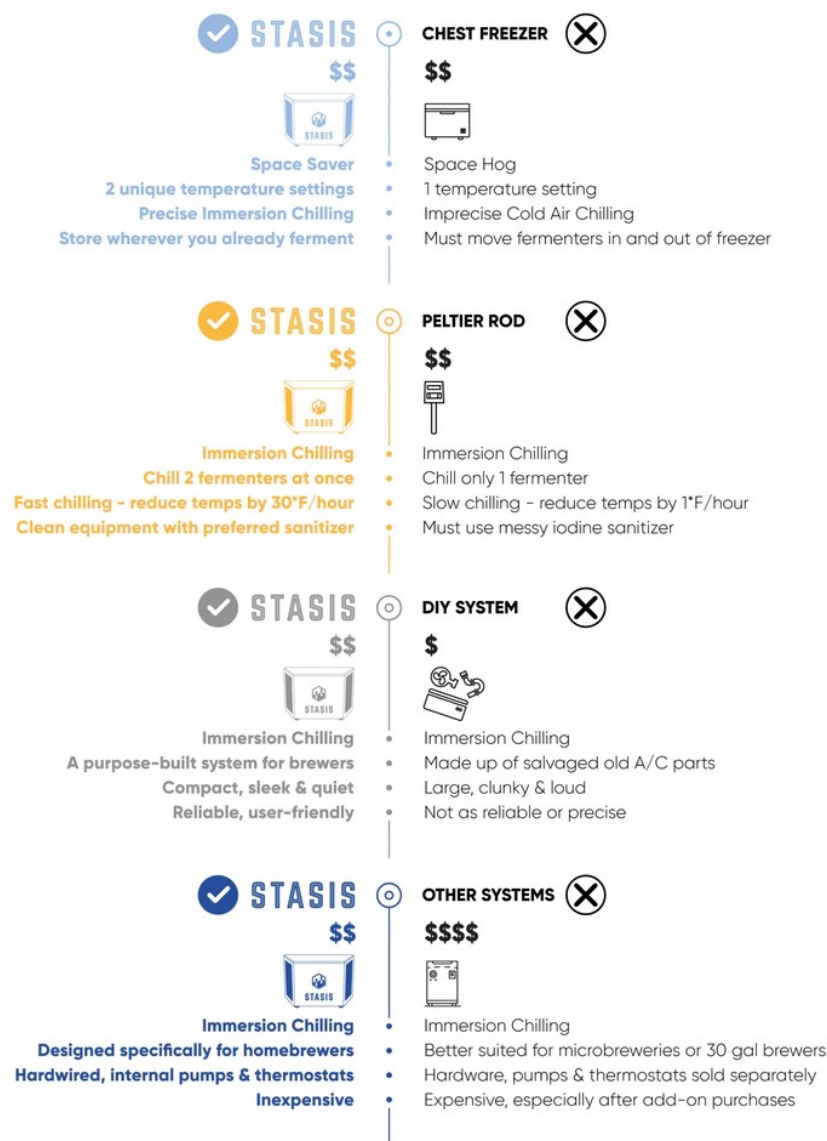
**Early Bird
Special
(Extended)**

Be one of the first to get The Stasis at the best deal ever (Save \$180 off MSRP)
LIMITED to 50 backers.

INCLUDES:

- The Stasis

**ESTIMATED TO
DELIVER ONLY
Nov 2019 certain
countries**



Reward
no
longer
available

50 backers

Funding
period

Jun 26 2019 - Aug
10 2019 (45 days)

PROFESSIONAL CONTROL. AFFORDABLE PRICE.

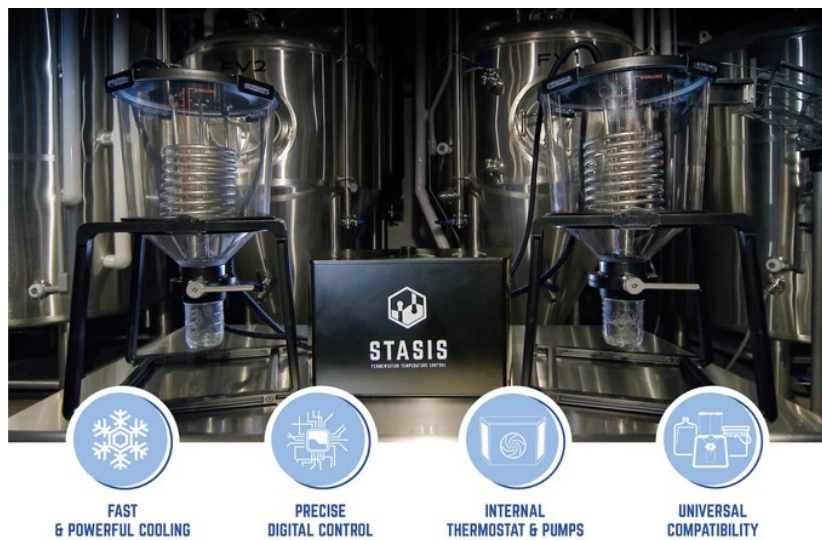
The Stasis combines features
previously seen only in commercial
style glycol chillers and integrates
them into a compact, all-in-one
temperature control system

specifically for a homebrewer's budget.

It's the first glycol chiller - ever - to feature internal pumps & thermostats. While most high-end chillers require you to purchase them separately in addition to the glycol chiller itself, these important components come standard-issue inside the Stasis.

No matter what fermenter(s) you have, The Stasis works with your current homebrew setup. Precise digital controls allow you set independent temperatures for two different beers so you can ferment them side-by-side. Ferment an ale at a steady 68°F in one fermenter while you lager at a cool 50°F in another. Simultaneously cold crash an IPA below 36°F while fermenting a

saison at 78°F.



HOW IT WORKS



The Stasis is ready to use once the reservoir is full of a glycol & water mixture, the fittings are connected and the desired fermentation temperature(s) are set via the digital

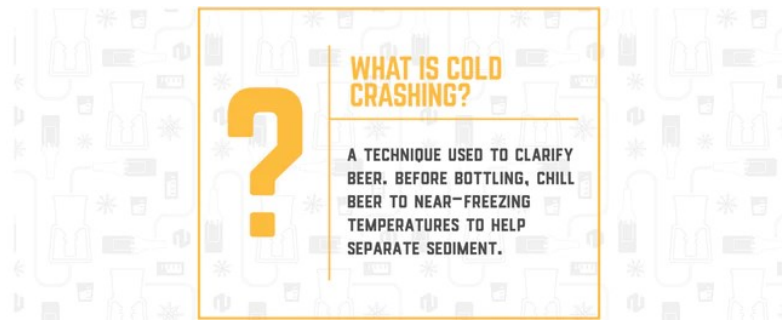
thermostat.

The Stasis then gets to work by chilling the internal tank of glycol & water mixture to 30°F. Meanwhile, an included wired temperature probe monitors your beer as it ferments.

When the temperature of your beer is higher than the temperature set on the digital thermostat, a pump turns on to move the 30°F chilled glycol through the coil submerged in (or the sleeve wrapped around) your fermenter. This quickly cools your beer to the set temperature and maintains it within 0.5°F.

The set temperature can be changed at any time throughout the fermentation process by using the digital thermostat, helping you master the fermentation of your ales, lagers and even cold crash your

beer.



EASY TO USE





WHERE THE STASIS FITS INTO THE HOMEBREW PROCESS

BREW DAY:

- **Chill wort faster.** In order to safely add yeast, freshly brewed beer must be 75°F or below. This is typically done with an ice bath, but once your beer cools to 100°F (with an ice bath or immersion chiller), transfer it to your fermenter and use the Stasis to quickly reach yeast-pitching temperature.

FERMENTATION:

- **Maintain (or change)** fermentation temperatures. If the

temperature in your home fluctuates, so will the quality of your beer. Some yeast strains require different temperatures at different points in the fermentation process. Change temps with the press of a button instead of moving your fermenter to a colder spot.

- **Lager.** Lagers are typically off-limits for homebrewers because of their extreme temperature requirements. With powerful, precise cooling technology, you can brew a world of new beer styles.
- **Diacetyl Rest.** A fancy term for boosting temps a few days before bottling - this technique makes yeast more active so that they consume any remaining fermentable sugars. This prevents diacetyl off-flavor in your finished beer (which tastes like buttered popcorn).

BOTTLING/KEGGING:

- **Cold crash.** Once finished with fermentation, chill your beer below 40°F for a few days to separate the sediment, clarify your beer and improve the flavor. This is typically done by placing your fermenter in a refrigerator or chest freezer, which can be difficult & dangerous.

NEW POSSIBILITIES

Precise temperature control means you can brew & ferment beer styles at home that are typically only achieved at the commercial brewing scale. Start brewing lagers like pilsners, Oktoberfests, doppelbocks & kolches.






HOW THE STASIS STACKS UP



Among the other small-scale chillers on the market, The Stasis is already a winner with Craft Beer & Brewing Magazine. Here's how our glycol chiller stands out from the competition:

“THE STASIS IS THE MOST COMPACT AND AESTHETICALLY PLEASING DESIGN FOR THE SPACE-CONSTRAINED BREWER”



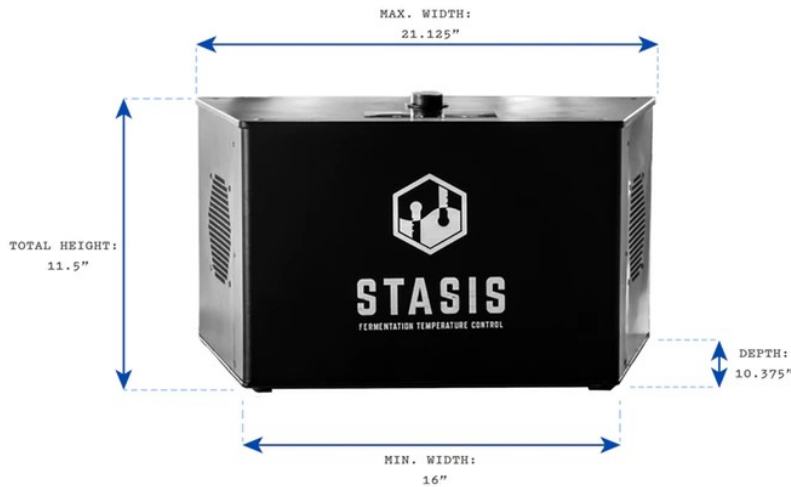
	STASIS	THE COMPETITION #1	THE COMPETITION #2
			
THERMOSTATS INCLUDED	✓ (INTERNAL)	✗ (FROM \$249.95 INC PUMP)	✗ (\$89 EACH FERMENTER)
PUMPS INCLUDED	✓ (INTERNAL)	✗ (FROM \$129.95 INC THERMOSTAT)	✓
COMPACT DESIGN	✓	✗	✗
POWERFUL COMPRESSOR	✓	✓	✓
DIGITAL CONTROL	✓	✓	✓
UNIVERSAL COMPATIBILITY	✓	✓	✗ (\$895 PER FERMENTER)
BASE PRICE	\$599.99 (\$749 RETAIL)	\$899.99	\$999.99
PRICE TO TEMP CONTROL 2 FERMENTERS (PUMPS + THERMOSTATS)	\$599 (FROM)	\$1,398.90	\$2,567.99 (WITH COMPATIBLE FERMENTERS)

GREAT FOR BEGINNERS TOO

While the Stasis will drastically improve an existing homebrew setup - this glycol chiller isn't just for seasoned homebrewers. It's a convenient tool for first timers looking start their homebrewing journey the right way. The Stasis is easy to set up, easy to use & will help new brewers make professional

quality beer from the start.

SIZE MATTERS



Stasis Specs:

- 120V
- Powerful 1/5 HP compressor
- Stasis cooling capacity is 1,700 BTU/hr -> Other 1/5hp competitor = 1,450 BTU/hr -> Stasis is much more efficient and powerful
- Lowest set temperature 36°F
- Type of glycol recommended: Propylene Glycol (food grade)
- Stasis Includes: Stasis Unit, AC

Power Cord (USA 120V Wall Plug),
temperature probe assembly
(Serial Plug to dual 6 foot probes)

TIMELINE



PROTOTYPE



We have produced a *Works Like/Looks Like* prototype and the production design has already been finalized. There will be a few improvements in final production unit, including:

- Black LED control panel screen with bright white temperature readouts
- An improved and more subtle logo on the front of the unit
- The coil will have improved sanitary connections with barbed ends
- Improved fill cap for the internal glycol reservoir
- Dual Stage fans for powerful cooling when needed and quiet operation for maintaining temps

REWARDS

#1

EARLY BIRD

• The Stasis

SOLD OUT!

\$539+
~~retail \$749~~

A black rectangular unit with a silver top and bottom. The front face is black with a white logo consisting of three stylized figures inside a hexagon, and the word "STASIS" below it. Below "STASIS" is the text "FERMENTATION TEMPERATURE CONTROL" in smaller letters.


#2

EARLY BIRD EXTENDED

• The Stasis

SOLD OUT!

\$569+
~~retail \$749~~

A black rectangular unit with a silver top and bottom. The front face is black with a white logo consisting of three stylized figures inside a hexagon, and the word "STASIS" below it. Below "STASIS" is the text "FERMENTATION TEMPERATURE CONTROL" in smaller letters.

#3

KICKSTARTER SPECIAL

• The Stasis

\$599+
~~retail \$749~~

A black rectangular unit with a silver top and bottom. The front face is black with a white logo consisting of three stylized figures inside a hexagon, and the word "STASIS" below it. Below "STASIS" is the text "FERMENTATION TEMPERATURE CONTROL" in smaller letters.

#4

\$829+

retail ~~\$1043~~

NEW BREWER KICKSTARTER SPECIAL

- The Stasis
- The Catalyst Fermentation System
- Immersion Coil
- 5 Gallon Recipe Kit of Choice
- Bottle Capping Kit
- Guide to Craft Brewing with the Catalyst



ADD ON MENU

INSULATED TUBING KIT

INCLUDES TUBING, NEOPRENE
TUBING SLEEVE AND CLAMPS



ADD
\$25/ PER
FERMENTER
TO YOUR EXISTING PLEDGE

THERMOWELL STOPPER



ADD
\$24.99
TO YOUR EXISTING PLEDGE

STAINLESS COIL



ADD
\$50
TO YOUR EXISTING PLEDGE

STAINLESS COIL + PRE-DRILLED CATALYST LID



ADD
\$75
TO YOUR EXISTING PLEDGE

FERMENTER CHILLING SLEEVE (FOR CARBOY OR BUCKET)



ADD
\$75
TO YOUR EXISTING PLEDGE

NEOPRENE CATALYST COVER



ADD
\$30
TO YOUR EXISTING PLEDGE

16 OZ MASON JAR COOZIE



ADD
\$4.99
TO YOUR EXISTING PLEDGE

32 OZ MASON JAR COOZIE



ADD
\$5.99
TO YOUR EXISTING PLEDGE

THE CATALYST FERMENTATION SYSTEM



ADD
\$199
TO YOUR EXISTING PLEDGE

5 GALLON RECIPE KIT OF CHOICE



ADD
\$34.99
TO YOUR EXISTING PLEDGE

1 QUART OF GLYCOL



ADD
\$14.99
TO YOUR EXISTING PLEDGE

1 GALLON OF GLYCOL



ADD
\$34.99
TO YOUR EXISTING PLEDGE

Risks and challenges

We have done all of the leg work of finding the best designers, engineers, manufacturers and have been to the factory to finalize details of the production version. We are working with a production and logistics team that is overseeing all

stages of production of this product to ensure we have the highest quality control possible and to ensure there are no delays along the way.

Of course with any initial production run of a new product there can be delays yet we worked this factor into the schedule and are relying on our experienced production and logistics partners to keep us on schedule.

MANUFACTURING: We are working with manufacturing partners that are very experienced to ensure there are no major issues along the way. They have a long track record of success in this market and we have been working with them for two years to fine tune the final production version of The Stasis.

LOGISTICS: Our partners are highly experienced in getting goods from manufacturer to our warehouse. At Craft a Brew we have experience shipping items like The Stasis with multiple carriers and have the ability to scale our fulfillment team quickly to ensure there is a quick turn around between receiving the units to shipping them to you.

Help us make The Stasis a reality by backing us today!

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\$ US Dollar (USD)



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