## **Complete Electric Brewery - \$800**

Inspired by theelectricbrewery.com, this system is a full HERMS (heat exchange recirculating mash) system designed to make 5-gallon batches. The brewery consistently makes all-grain batches with 70-75% efficiency. I've also used it to make really big beers with large grain bills with ease. It includes the following equipment:

## **Hot Side**

- Hot Liquor Tun 10 gal Blichmann kettle with a stainless-steel heat exchanger coil and a 220v heating coil.
- Mash Tun 10 gal Blichmann kettle with a Blichmann false bottom and adjustable sparge arm.
- Boil Kettle 10 gal Blichmann kettle with a hop stopper mesh screen and a 220v heating coil.
- Recirculating Pumps 2 Chugger pumps to (1) recirculate the wort from the mash tun through the HERMS coil and back to the mash tun sparge arm, and (2) recirculate the hot water through the Hot Liquor Tun.
- Controller Auber Cube mash & boil controller, includes on/off switches for each pump as well as a PID temperature controller.
- Wort Cooler Blichmann Therminator cooler to rapidly cool hot wort to the proper temperature to pitch your yeast.

## Cold Side

- Fermenter 7 gal Blichmann stainless steel fermenter with tri-clamp blow off hose attachment.
- Fermentation Controller Auber refrigerator temperature controller. This unit will control both cooling and heating of your fermentation vessel.

## Miscellaneous

- Grain Mill MaltMill grain mill.
- Yeast Propagation 2L Erlenmeyer flask and stir plate.
- Hoses All of the hoses you need to plumb up the HERMS system.
- Other Mash paddle, large spoon, glass carboy, PBW, and Star-San.







Mash Tun with false bottom and adjustable sparge arm.





Boil Kettle with Hop Stopper screen and 220v heating coil.





Hot Liquor Tun with stainless coil and 220v heating coil.



Chugger Pumps



**Auber Cube Controller** 



Blichmann Fermenter



Blichmann Therminator Cooler



Grain Mill



Flask & Stir Plate



Hoses and Spoons