

EINBREW FREQUENTLY ASKED QUESTIONS

What happens if the power goes off in the middle of a brew?

Once power is restored, you're not stuck with having to go right back to the start of a recipe! You can use the **End Stage** option in the **Runtime** menu to skip stages, allowing you to get back to where you were beforehand. You can also use **Manual** mode to run things yourself.

I accidentally disconnected the Handheld controller while I was brewing!

That's no problem, EINBREW will automatically stop heating and pumping after the Handheld has been disconnected for a short period of time, so there's no need to worry about losing control. Just reconnect the cable into the Handheld controller. Once the Handheld has restarted, you can start your recipe again and use the **End Stage** option in the **Runtime** menu to skip to where you were beforehand.

It seems to take a long time to heat to my required stage temperatures!

Firstly, it's normal to take some time to reach your required temperatures because of the size of the volume of water and grain – normally you might expect it to take 1 minute to increase the temperature by 1-1.5°C. If you're increasing the temperature from 39°C to e.g. 70°C, this could easily take 30 to 50 minutes depending on your ambient temperatures and whether you've kept the lid on the main vessel.

The level of water in the main vessel has dropped below the heating element – what can I do?

Firstly, this will likely have occurred during Mashing due to not adding enough water in when you started using the system – please make sure you add in the minimum water levels stated in the **User Instructions**. Another option would be if you've boiled for a very long time without leaving the lid on, although this is never likely to cause any issues unless an insufficient quantity of water was added in the beginning. Depending on where you are in the process, you could potentially add in further water to top up.

If the water level has dropped so low that the automated safety boil-dry protection has activated, you will have to power down the system, wait for it to cool and restart it before the heating element will activate again. This is for your protection.

Where can I get recipes to use with my EINBREW system?

Because EINBREW is similarly sized to other brewing systems such as the Speidel Braumeister 20L and Grainfather, you can use recipe kits designed for those systems as well. Just make sure that the minimum/maximum water levels and grain capacities aren't exceeded, but you're unlikely to ever encounter any issues as our system is larger. Just enter your recipe into the Handheld and start brewing!

Why don't you have an app for EINBREW or remote monitoring?

We believe home brewing should be a hands-on process – part of the fun is sitting watching your brew develop! We want to aid the traditional homebrewer in providing a robust and repeatable brewday, letting them focus on the elements that matter such as recipe variation - rather than attempting to provide an interaction-free 'coffee machine' experience where you press a button and ready-made beer appears at the other end. We take care of the boring (but important) stuff like temperature regulation and recirculation, but everything else is at your control.

I accidentally spilled grain into the main vessel – what do I do!

First of all, don't panic! If you've only spilt a small amount, the pump inlet filter will prevent the grain from getting stuck in the pump/cooler and causing problems there. It's no problem if it's just a few grains, however any more than that would be best removed to ensure that the pump inlet filter doesn't get blocked up as time goes on – you could use a spoon or strainer to extract them. You may need to remove the inner vessel in order to get at the properly. Please always be careful when working with hot wort.

I didn't fit the inner vessel grain filter properly/at all, and now all the grain has gone into the main vessel.

If you've had a large amount of grain go into the main vessel, you'll need to recover it before you can go further. Stop EINBREW (either exit the brew process on the Handheld or disconnect power) and remove the inner vessel as you would normally. Then remove the grain from the bottom of the main vessel. Take care around the hot liquid and heating element. Depending on how bad the spill is, you may be able to clear it up, return the grain to the inner vessel and restart your brew – if it's so severe that you can't clear it up without rinsing, you may have to dispose of this batch and begin cleaning.

I didn't clean EINBREW after I last used it, and now it's dirty/mouldy. What can I do?

Try and remove any obvious debris or issues first – taking appropriate handling precautions around any mould for removal and disposal. Once you've done that, run the cleaning cycle as normal. This will likely get rid of any problems – depending on how bad things are, you may need to run the cycle more than once, or increase the duration and temperature. After the cleaning cycle has completed and you've cleared out all obvious problems, remember to use a sanitising agent to clean any bacteria that may still be present. If the stainless steel has been marked, you can use standard stainless steel cleaners to fix this, following any usage instructions – remember to rinse out thoroughly afterwards! Avoid using abrasive cleaners as this will mark the stainless steel.

I don't need to define all 9 mashing stages in my recipe – what do I do?

If you don't need to use one of the Mash Stages in a recipe, just set its time to 0 minutes (off) – it'll be ignored when it comes to brewing time! You can use all 9 stages, just 1 stage, or any number inbetween.

I'd like to upgrade my EINBREW system by fitting a bigger pump/cooler – can I do this?

EINBREW is designed to be modular, so it's reasonably easy to swap out things like the pump and cooler to give you more power where you need it. Unfortunately, this will invalidate the warranty, as we can't guarantee operation or reliability if major elements have been swapped out. We recommend only doing this if you know what you're doing. For safety reasons, we do not recommend e.g. replacing the embedded control unit or heating element.

When mashing, the grain filter lets through some debris – is this normal?

Yes, that's fine. Your grain will often contain fine debris particles and it's expected that this will go through the grain filter. It's only more substantial quantities of grain getting through that would be an issue, as they'd end up clogging the pump inlet.

I'd like to add hops but I don't want to use a Hops Bag/Basket accessory – is this OK?

We would recommend using a Hops Bag/Basket as it'll neatly contain the hops during the boil phase, and make clean-up much easier! However it's no problem brewing without it and adding the hops directly into the main vessel. You will need to make sure that the hops don't clog the pump inlet, either during boil (less likely due to boil agitation) or cooling/pumping out to the fermenter afterwards. If you're using powdered or pellet hops we do strongly recommend containing them, as they will be very messy to clear up and need to be removed from the inlet filter often during pump out.

If I disconnect the power, will EINBREW remember my recipes and settings?

Yes, all settings and recipes will be retained after a power down or reset.

I've noticed some damage on my EINBREW system or power cable – should I keep using it?

No, disconnect it immediately (if safe to do so) and contact Support for assistance. Please ensure you inspect your system before every use.

I don't have a cold water feed – can I still use EINBREW?

Yes, usage of the built in cooler is optional – you can select to not use it. You will need to either naturally let your wort cool down before fermentation, or use e.g. an ice bath to crash cool it once it's been pumped out.

Do I need external water heaters to use EINBREW?

No, EINBREW is designed to be big enough to contain everything you need for a 30L output batch - there's no need to have separate heaters and try and juggle dangerously hot water between them! The only reason to have an external heater would be if you want to sparge at the end of the mash stage.

Can I move EINBREW when it's filled with water?

No, EINBREW must remain stationary when it's in use or filled with water and/or grain. This is for your own safety due to the weight of the system, and the potential presence of hot liquids. Please make sure you're happy with placement before you start using it.

I had an accident and spilled water/wort down the outside of EINBREW, which went into the control area underneath the system. What should I do?

Firstly, ensure that you disconnect EINBREW's power supply immediately. Afterwards, please remove the excess water before using the system again. The control unit underneath EINBREW is water resistant to IP65 standard, so a simple spill should not compromise it – please ensure you fully dry everything before using the system again, it may be necessary to let everything air dry for a time as well. When switching on EINBREW again please take care, if there is any sign of problems, disconnect immediately. We would also reiterate that EINBREW must be used in conjunction with a suitable RCD/GFCI/RCBO device for safety reasons.

I get a strong electrical shock when touching EINBREW. Is this normal?

No, this should not occur. Please disconnect EINBREW immediately and contact Support. Occasionally in household environments you may encounter a static electrical discharge when touching an earthed metal object (e.g. like a radiator, and EINBREW), however anything beyond this is abnormal.

It appears like the pump isn't operating correctly, or I hear loud noises coming from it. What can I do?

Ensure that the pump inlet filter is clear from debris – this is usually the main cause of any problems! Also ensure that the water level above the inlet filter is high enough – anything less than 5cm and you may start to encounter issues due to whirl pooling effects and the pump sucking in air. If you've checked those and you're still having trouble, it may be that your pump has become clogged with debris and needs cleaning. Please contact Support for more information on how to proceed.

My Wort Temperature is 0.1C higher/lower than it should be – how do I fix this?

This is normal – keeping a temperature exactly on the set point to that level of precision does not typically occur. Small variations in temperature (e.g. less than 1°C) are nothing to worry about and will not affect your wort. This is also well within the measurement error of the temperature sensor.

I want to add Hops at the end of the boil – how do I do that?

Just setup the Hop Timing to match the end of your boil stage (e.g. if it's a 70 minute boil, put the hop to alarm at 70 minutes) and you'll get a message reminding you to insert all remaining hops at the end of boil.

The Temperature displayed doesn't match what my Thermopen/Thermometer/Measurement Device shows?

It's normal that there will be variation in temperature readings – firstly because of the different measurement point (our sensor is in a thermowell at the bottom of the vessel, so issues like stratification and mixing will change readings), and also because of the different specifications of each measurement probe – each will have an absolute and relative error that will cause variations in readings.

Why does the Pump turn itself off during boil?

While our pump is rated to operate at 100C, we find that because of cavitation effects caused by the boil it's better to turn it off when it starts to approach boiling point, to avoid overly labouring the pump – that's why it will automatically protect itself by turning off at 95C. You can change this temperature in **Settings**, however we don't recommend changing it from default.

Why can't I start cooling or pumping out immediately after the boil finishes?

Due to the maximum pump temperature setting, you'll need to wait for the wort to cool to 95C before the pump will reactivate again. This will barely require a minute or two, due to the high ambient losses at that temperature – if you even notice it!

Is it necessary to use Grain Rests during the brew?

No! You can turn them off in **Settings** if you like. We do recommend keeping them, as it'll help guard against the grain clumping together and prevent formation of water channels. You can make them more or less frequent, and shorter/longer.

Why is pump ventilation necessary?

Pump Ventilation helps remove any trapped air in the pump, reducing noise and ensuring that it operates efficiently. Our system will carry this out automatically for you when the pump is turned on during the brewing sequence.

Why does Drainback happen before the end of the mash stage?

Drainback turns off the pump for a short time at the very end of the mash stage to help give the wort a chance to partially drain out from the inner vessel. This means that it'll be lighter to lift up and work with. It isn't enough time to fully drain all wort, so you do need to use the fixings on the side to rest it near the top of EINBREW before removing the inner vessel completely.

Should I put EINBREW on the floor or on a worktop?

Unlike many other brewing systems, EINBREW is designed to work comfortably when placed on the floor. This working height lets you comfortably remove the inner vessel without having to precariously balance on a stepladder! Our flexible handheld controller also means you don't have to crawl around on the floor

to setup your brewing recipe. There's no problem putting it on a worktop also – it will just be harder to get the inner vessel out.

Can I go and do something else while I'm waiting for EINBREW to finish?

No, EINBREW is designed for attended usage only. You should supervise the system while it's operating for safety (although it's highly unlikely you'd ever experience any issues!).

Is there a way to configure Recipes and Settings faster?

In most time and temperature related settings, if you press and hold the **Left** button it'll set the current parameter to the lowest permitted value, and if you press and hold the **Right** button it'll set it to the highest permitted value. You can also press and hold **Up** or **Down** on most menus to go to the First/Last menu item.