

1/2BBL Stainless Steel Automated Digital Brewery

This Digital, Automated Brewery is custom-built to brew up to 1/2BBL All Grain. The system is essentially sealed with all Stainless Steel fittings, brewing up to 16G of chilled wort, pumping from the HLT all the way to the fermenter. Many extras here – everything you need for a full Nanobrewery set up!

Brew Sculpture

- All Stainless Steel
- (3) big Banjo Burners
- (2) March 809HS Pumps with upgraded impeller
- Electronic Burner control, including temperature control for HLT and MT including in-line temperature monitors



Brewing Equipment

- HLT – 26G SS Kettle with SS valve, thermometer, sight gauge
- MT – 26G SS Kettle with SS valve, thermometer, false bottom, sparge arm
- BK – 26G SS Kettle with SS valve, thermometer, false bottom
- 50' 1/2" Copper Immersion Wort Chiller with recirculation arm
- Food-grade brew hoses with all SS sealed fittings
- Blichman Auto Sparge
- (2) 6G PET Carboy with Brew-Hauler



Other Equipment

- Barley Crusher Grain Mill
- Water Filter
- Stir plate with 2000ML Erlenmeyer Flask
- Mark's keg and carboy washer
- Oxygenation Kit
- Air Pump
- Fermentation Heater
- Refractometer
- Digital pH Meter
- LOTS of extra stuff:
 - Cleaning / Sanitation supplies and equipment
 - Various testing, adjust supplies and materials
 - Lots of extra SS fittings and spare parts



\$2250 for everything – Mat 512.826.7787