BrewManiacEx Manual



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1. Sensor Configuration

There are two configuration of the BrewManiacEx: single sensor and multiple sensors. Assignment and identifying the sensors before using is necessary for multi-sensor configuration, while it's not necessary for single sensor configuration, in which you have only one sensor and don't have to identify it. You can use one sensor in multiple sensor configuration, but sensor setup is still necessary.

For multi-sensor configuration, the sensor setting must be configured before all other functions.

2.Settings

2.1 PID-PWM

Setting	Values	Description
Constant kP	-100~100	PID parameters (can be auto tuned.)
Constant kl	-100~155	PID parameters (can be auto tuned.)
Constant kD	-100~100	PID parameters (can be auto tuned.)
Sample Time	1500~3500	PID algorithm parameters
WindowSet	4000~7500	PID algorithm parameters. It should be greater than 2x Sample Time
Heat/PWM in Boil	0~100	The default PWM after Boil Point reached.
Sensor Calibration	-5 ~ + 5	calibration value of sensor(s)
PID Start	1 ~ 3.5	PID will be applied after the differencce of current and setting temperature is smaller than this value. For example, if set point is 65, and PID start is 1.5, then the PID will be applied when the temperature reaches 63.5. Before that, the heating is full-on.

Note1: for multi-snesor configuration, the number of calibration value is the number of sensors.

Note2: PID is used to keep the temperature of mashing only. For boiling stage or the condition that setting point is greater or equal to boiling temperature, the heating is full-on before the boil temperature is reached. After reaching the boil temperature, the heating output is controlled by PWM.

2.2 Unit Parameters

Setting	Values	Description
Temperature Unit	°C/°F	Celius or Fahrenheit
Disable Delay Start	No/Yes	Yes: Disable Delay Start
Boil Temperature	80-120 C 176-248 F	The temperature regared as "Boiling". Note: the setting temperature must be greater or equal to this setting to be regarded as "boiling". PWM is enabled after the temperature is greater than setting temperature AND Boil temperature.
Pump Cycle	5 ~ 15	
Pump Rest	0 ~ 5	Set this value to NON zero to enable auto pump rest. During mash stages, the pump will run for "Pump Cycle" time and then stop for "Pump Rest" time.
Pump PreMash	OFF/ON	Turn on pump before Mash-in.
Pump on Mash	OFF/ON	
Pump MashOut	OFF/ON	
Pump on Boil	OFF/ON	
Pump Stop Temperature	80-120 C 176-248 F	The temperature to stop pump.
PID Pipe	Passive/ Active	Active: PID control is effetive during "Malt-Out". Passive: No PID temperature control after Mash-out and before "Malt-Out".
Skip Add	No/Yes	Skip asking "Add Malt", go direct into first Mashing after "Mash-in" temperature reaches.
Skip Remove	No/Yes	Skip asking "Remove Malt", go direct into Boiling after mashout.
Skip lodine	No/Yes	Skip iodine test, go directly to Mashout after last mashing step.
lodine Time	0-120	The time to wait for iodine test.
Whirlpool	Off/Cool/Hot	The time to run Whirlpool. Off: no whirlpool

	Cool: whirlpool after cooling phase. Hot: whrlpool before cooling phase.
	riot. Writipool before cooling pridac.

2.3 Sensor Setting

Connect all the sensors, and run sensor setting before all other actions. The maximum number of sensors supported is 5.

There are two steps in sensor setting, **identifying sensors** and assigning **sensor usage**. In the first step, the sensor is indeified and assigned to a *number* as its ID. In the second step, the primary sensor for temperature control and the auxiliary sensor reading to be displayed are assigned for each step, inlucding Pre-Mash, Mashing, Boiling, Cooling, Manual mode, and Main screen.

Step 1: assign sensors



Assign the sensor to the number displayed, #1 in this picture. Use up/down to change sensors. The last 8 digits of the sneor address and current temperature reading is displayed. To get updated temperature reading, use UP/DOWN to change to other sensors and get lastest reading.

Step 2: Assign sensor usage

Only two readings can be displayed on the 20x4 LCD, and the *primary* one is used in temperature control while the *auxiliary* one is for display only. The primary and auxiliary sensors can be set for the following stages: Pre-Mash, Mashing, Boiling, Cooling, Manual Mode, and Main screen. The reading of primary sensor is always the number at *TOP* or *LEFT*.



Note: if temperature controled sparge water heating control is applied, the secondary reading is always the sensor assigned to sparge water temperature during Mashing.

2.4 Sparge Water Heating Control

The advantage of using sparge water heating control is that the sparge heater and main heater will run *exclusively* so that they can share one 120V/20A GFI socket(loop). The heating of sparge water can be temperature controlled or not. If the temperature control is not appled, the heating is ON when the main heating is OFF. The temperature of sparge water should be controlled manually or by other controller. The temperature controll options is only available for multi-sensor configuration.

Setting	Values	Description
Enable	No/Yes	disable/enable the sparge water heating control
Temp. Ctrl	No/Yes	Whether or not to control the temperature of spage water heating
Sparge Sensor	1-[max sensor id]	the sonsor id for sparge water
Sparge Temp	75 ~ 80C	the desired temperature for sparge water
Temp. Diff	0.5 ~ 2.0 C	the temperature range to keep

3. Manual Mode and PID autotune

3.1 Manual Mode

In manual mode, the heating and pump is controlled manually.

The time starts running when the temperature reaches setting point, and it will be reset when the setting temperature is changed 1 degree away.

Press "Heat" (Enter) and "Pump" (Start) buttons to set Count-down timer. The time display will blink to indicate the edit mode. Press "Heat" (Enter) and "Pump" (Start) again to finish count-down editing mode. The count down will begin when the setting temperature is reached. After count down finishes, there will be buzzing sound and the time starts to cout "up".

3.2 PID AutoTune

The PID autoTune is used to derive the kP, kI, and kP values. To run PID AutoTune,

- 1. Add water
- 2.Enter Manual Mode, set the desired tempeture to the temperature you usually mash at.

3.After the set point is reached, **LONG PRESS the "Heat" button**, and answer "Yes" to enter PID AutoTune.



4. The PID AutoTune will be performed to get the best parameters which can keep the temperature steady at current temperature.



5. When the process is finished, the parameters is stored automatically. The controller will be back to Manual mode. You can stop the tunning anytime before it finishes.



Note:

The PID AutoTune derives the parameters by kicking the target to either way and seeing how far and how quick it goes. Therefore, the parameters derived is best for the condition it runs. To get the best result, use the same volume of water as your brew size, and put your device at the place where you usually brew. Running PUMP is also recommended if the pump is on during mashing, which is usually true.

4. Brew with Automatic mode

Automation is the heart of BrewManiacEx controller. The brew process starts from heating stricking water to optimal whirlpool and cooling. It prompts for user interactions, including:

- -Malt In
- -Malt Out
- -lodine test
- -Hop throwing

4.1 Setup Automation

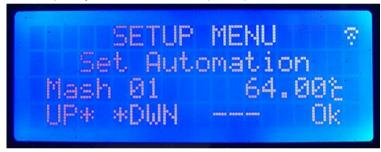
Before starting automation, the mash schedule, boil time, and hop time need to be specified. To edit the automation procedure, enter "Setup" then select "Automation".



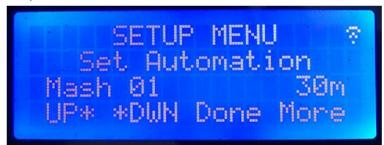
The first editing item is temperature of "Mash In", or the temperature of striking water.



Then, specify the first mash step temperature:

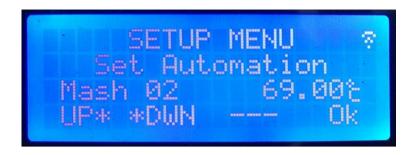


and, the rest time.



After entering the time by **Up/Down** buttons, press "**Done**"(Start button) if this is the final mash step(rest), or "**More**"(Enter button) if more rests are needed.

Repeat the input of temperature and time until all steps are input or maximum 6 steps are input.



Then mashout temp and time:



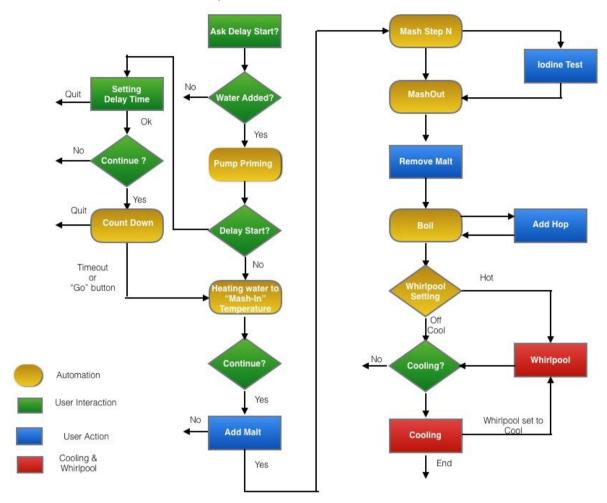




The automation setting is saved. Therefore, if the same recipe is brewed, it is not necessary to setup again.

4.2 Running Automation

The automation will run through the brew process that is specified by the automation setup. When user interaction is needed, it will alert.



During the automated processes, like mashing and boil, additional control is possible. For example, the mash step can be skipped, and the pump during mashing and boiling can be controlled manually.

Automatic Brewing Screens:

Delay Start



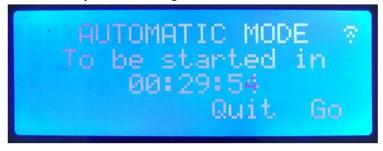
If "Disable Delay Start" is set to "NO", you will have the option to delay-start the brew.

• Edit Delay Start Time



Use Up/Down to change the delay time. 15min a step.

Delay Start Waiting



The brew process will begin after the time couts to zero.

Go: start immediately.

Quit: quit the brew.

Mashing



Up/Down: adjust the setting temperature.

PmPus (Pump & Pause): Press to toggle pump.

Long press to Pause the brew.

STP: long press to skip this step.

Paused



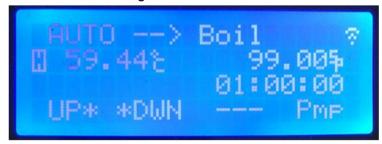
Paused mash step. The brew is paused until "Exit" pressed. The timer is stop, as well as the pump and temperature control(heating).

• Skip Mash Step



The mash step can be skipped by LONG PRESS teh "STP" button. Press "YES", and the step is skipped.

Before Boiling



Up/Down: adjust target temperature.

Pmp: toogle pump.

Boiling



Up/Down: adjust target temperature or PWM.

Pause: pause timer. The timer will paused, but the heating control remain active. Use this to extend boil time when needed.

Pmp: toogle pump.

Note: Only when the temperature is higher than *Target Tempeerature and Boil Temperature*, the heating is controlled by PWM and the PWM value will be shown.

4.3 Automation Resumption

If a brew is not ended "normally" before Boiling stage finishes, the brew is considered "unfinished", and BrewManiacEx will ask for resumption when entering automation. The system will try to resume from last step.

5. Web Interface

5.1 Serving page

The web interface can be accessed by browsers that supports HTML5 and SSE(ServerSideEvent), like **Chrome** and **Safari**. Microsoft IE and Edge are **not** compatible for lack of SSE support at the moment of this writing.

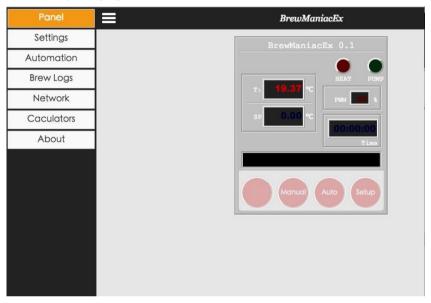
The hostname, default to 'bm', can be used if mDNS is supported by your phone or computer, which is true for Apple's products. The serving page can be access by

http://bm.local

or

http://[IP Address]

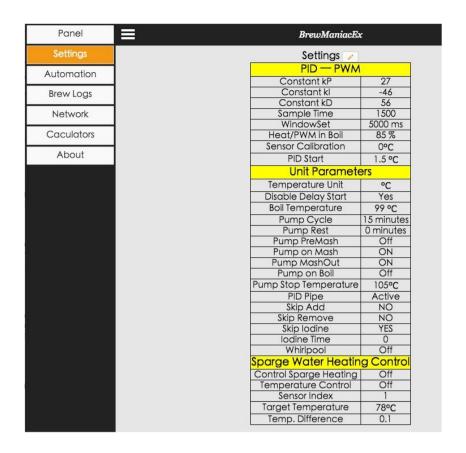
Main/Panel



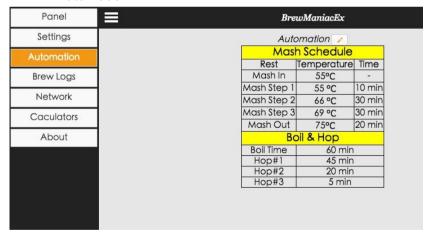
This tab is used to control and watch the status of BrewManiacEx. There is a "cover" above the buttons to prevent fat fingers.

NOTE: it is not recommeded control the brew remotely.

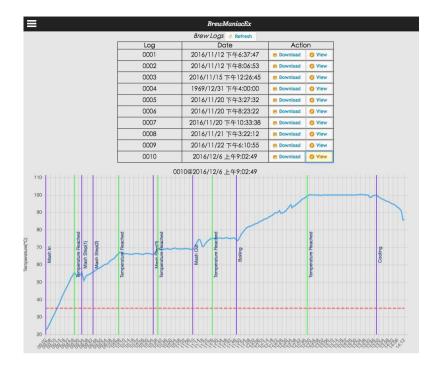
Settings



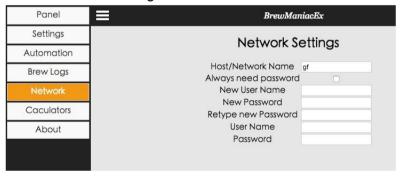
Automation



Brew Logs



Network Settings



The serving page can be password-protected if "Always need password" option is checked. It is not protected by default.

The username, password, and hostname can be changed in "Network Settings" page. To chagne the setting in "Network Settings" page, the correct username and password must be provided. *The change of network settings will be effective after next power on.*

Default values, Host Name: bm

UserName: brewmaniac Password: rdwhahb

5.2 Update page

5.2.1 Firmware update

!!BE CAREFUL!! Uploading wrong image might brick your controller.

The firmware can be updated by uploading new *.bin file from browser at this url

http://bm.local:8008/systemupdate

5.2.2 Web file update

!!BE CAREFUL!! Messing up the files might result in misbehavior of BrewManiacEx.

To access the SPIFFS file sytem, use the url,

http://bm.local:8008/filemanager

Be care not to mess up the files.

Ne Warnned! Dangerous!!!

Dangerous!!! Don't read the following content

There is a way to format the file system by which all the files and logs will be gone. The url is at http://bm.local/format-spiffs

Dangerous!!! Don't read the content brefore

Ne Warnned! Dangerous!!!

5.2.3 Automatic OTA Update

This server is not yet ready for now.

By access the url, BrewManiacEx will check the availability of new firmware and new web page files.

http://bm.local/update

Appendix

A1.Q&A

Q1: First Wort Gravity?

A1: The first wort gravity is calculated based on 80% yield of grain, so it's a approximate value.

Brix of First Wort = (grain in kg) * 0.8 / [(grain in kg) * 0.8 + (water in L)] Convertion from Brix to Gravity:

SG = 1 + (Brix/(258.6-((Brix/258.2)*227.1)))