

# Brew Master 9000

## Hardware

### *Research and reference*

Iver Egge  
Kristoffer Dalby  
Johan Slettvold  
Christer Lund

Copyright © 2013 Webrewthebestbeer1

PUBLISHED BY NULL

WB3.NO

We don't need no license

The U.S. customary units should have been aborted

*First printing, October 2013*

# Contents

<b>I</b>	<b>Theory</b>	<b>5</b>
<b>1</b>	<b>Tubes and fittings</b>	<b>7</b>
1.1	Tri Clover / Tri Clamp / Sanitary	7
1.1.1	Gaskets	7
1.2	Compression fittings	8
1.3	Valves	8
<b>2</b>	<b>Pump</b>	<b>9</b>
2.1	Requirements	9
2.2	Priming	9
2.3	Mounting	9
2.4	Cavitation	10
<b>3</b>	<b>Sensors and input</b>	<b>11</b>
3.1	Temperature measurements	11
3.1.1	Probes	11
3.1.2	Placement	12
3.2	Flow sensors / Flow meter	12
<b>4</b>	<b>Relays and heatsinks</b>	<b>13</b>
4.1	Electromechanical relays	13
4.2	Solid state relays	13
4.2.1	Zero crossing	13

4.2.2	Calculating heatsink requirements for SSR .....	13
4.2.3	Thermal pads and compound .....	13
<b>5</b>	<b>RIMS-tube .....</b>	<b>15</b>
<b>5.1</b>	<b>What is RIMS</b>	<b>15</b>
<b>5.2</b>	<b>Components</b>	<b>15</b>
<b>6</b>	<b>Tanks, vessels and kettles .....</b>	<b>17</b>
<b>6.1</b>	<b>Volumes</b>	<b>17</b>
6.1.1	Hot Liquor Tun (HLT) .....	17
6.1.2	Mash/Lauter Tun (MLT) .....	17
6.1.3	Boil Kettle (BK) .....	17
<b>6.2</b>	<b>Insulation</b>	<b>18</b>
<b>7</b>	<b>Milling .....</b>	<b>19</b>
<b>7.1</b>	<b>Size of the crush</b>	<b>19</b>
<b>8</b>	<b>Misc. equations .....</b>	<b>21</b>
<b>8.1</b>	<b>Heat</b>	<b>21</b>
8.1.1	Newton's law of cool' .....	21
8.1.2	Specific heat .....	21
<b>8.2</b>	<b>Electricity</b>	<b>22</b>
8.2.1	Ohms law .....	22
<b>II</b>	<b>Practice</b>	<b>23</b>
<b>III</b>	<b>Bibliography and index</b>	<b>25</b>
	<b>Bibliography .....</b>	<b>27</b>
	<b>Books</b>	<b>27</b>
	<b>Articles</b>	<b>27</b>

# **Part I**

# **Theory**

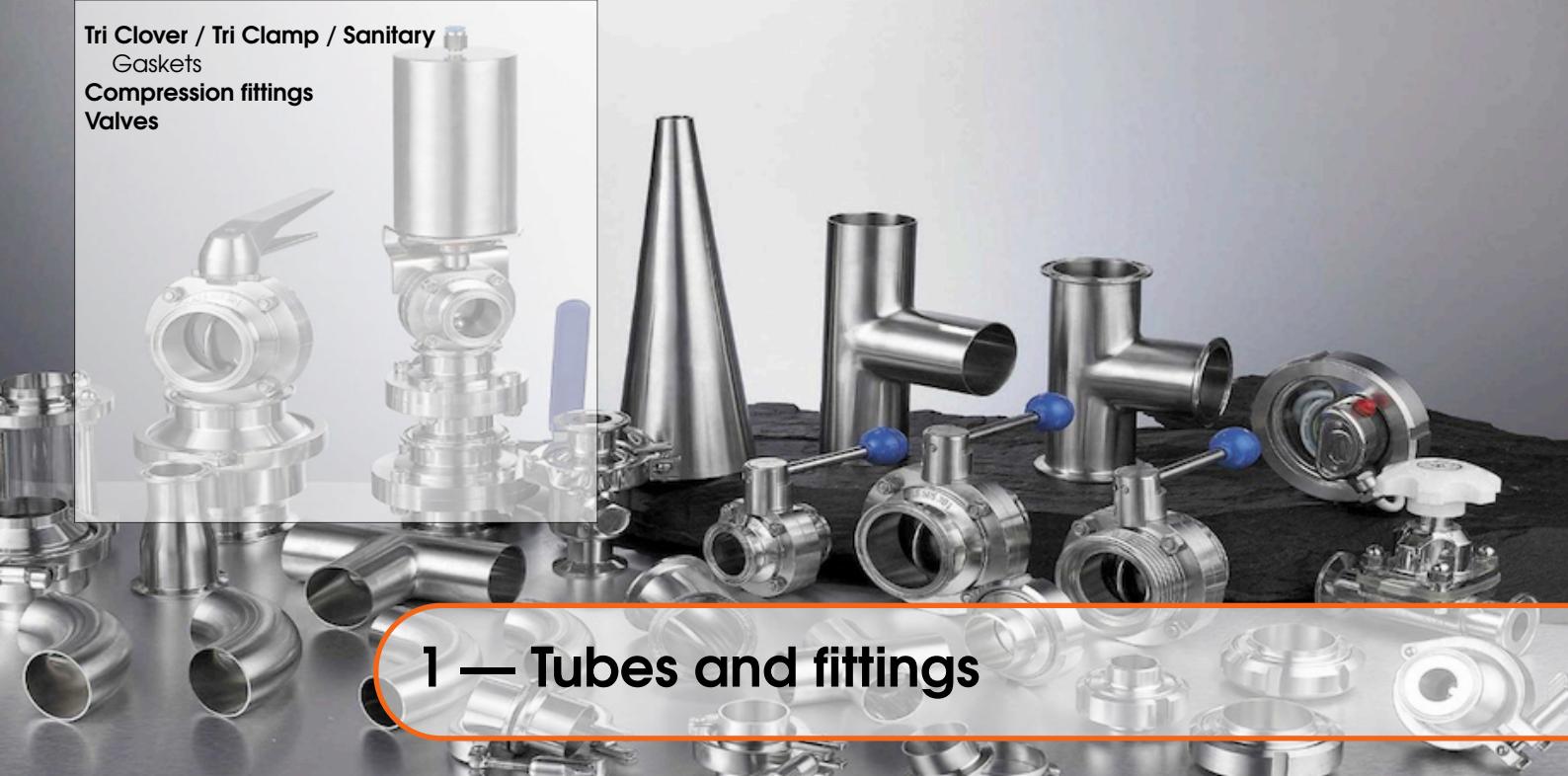


**Tri Clover / Tri Clamp / Sanitary**

Gaskets

**Compression fittings**

**Valves**



## 1 — Tubes and fittings

### 1.1 Tri Clover / Tri Clamp / Sanitary

These fittings are used throughout the brewing system as they provide easy disassembling and just look really, really cool.

They consist of two flanges and a gasket that are compressed together with a clamp. The clamp is tightened with a thumb screw.

#### 1.1.1 Gaskets

There are many types of gaskets produced for use with tri clamp fittings. Three of these types are commonly used in amateur brewing systems; silicone, EPDM (ethylene propylene diene monomer) rubber and PTFE (polytetrafluoroethylene) teflon.

##### Silicone

Temperature rating of  $-49^{\circ}\text{C}$   $\sim 230^{\circ}\text{C}$ .

These are the most common gaskets that are available. They will degrade over time if used with strong acids. As they stick very well to metal and are soft, they provide an excellent seal.

##### EPDM rubber

Temperature rating of  $-34^{\circ}\text{C}$   $\sim 149^{\circ}\text{C}$ .

They have better chemical resistance than silicone gaskets and will last longer than silicone gaskets. As the name implies they are made of rubber and are therefore soft and somewhat sticky.

##### PTFE teflon

Temperature rating of  $-73^{\circ}\text{C}$   $\sim 260^{\circ}\text{C}$ .

They have the best chemical resistance of all gaskets and will last the longest. They are, however, hard and will need considerably more compression to provide a good seal.

##### Gaskets with flanges

A normal gasket will fall right off the fitting when loose. If the gasket has a flange that covers the outer part of the fitting it will stay on the fitting when disassembling (i.e. does not fall into the warm wort).

**Stiffness**

A stiff gasket that is not sticky will allow you to turn the fitting without disassembling the entire connection. Stiffer gaskets will need more compression to provide a good seal.

## 1.2 Compression fittings

Compression fittings consists of a compression nut and ring that slides over the tube and a threaded fitting. If the tube is made of soft metal there should also be a support insert that is inserted into the tube to prevent it from collapsing.

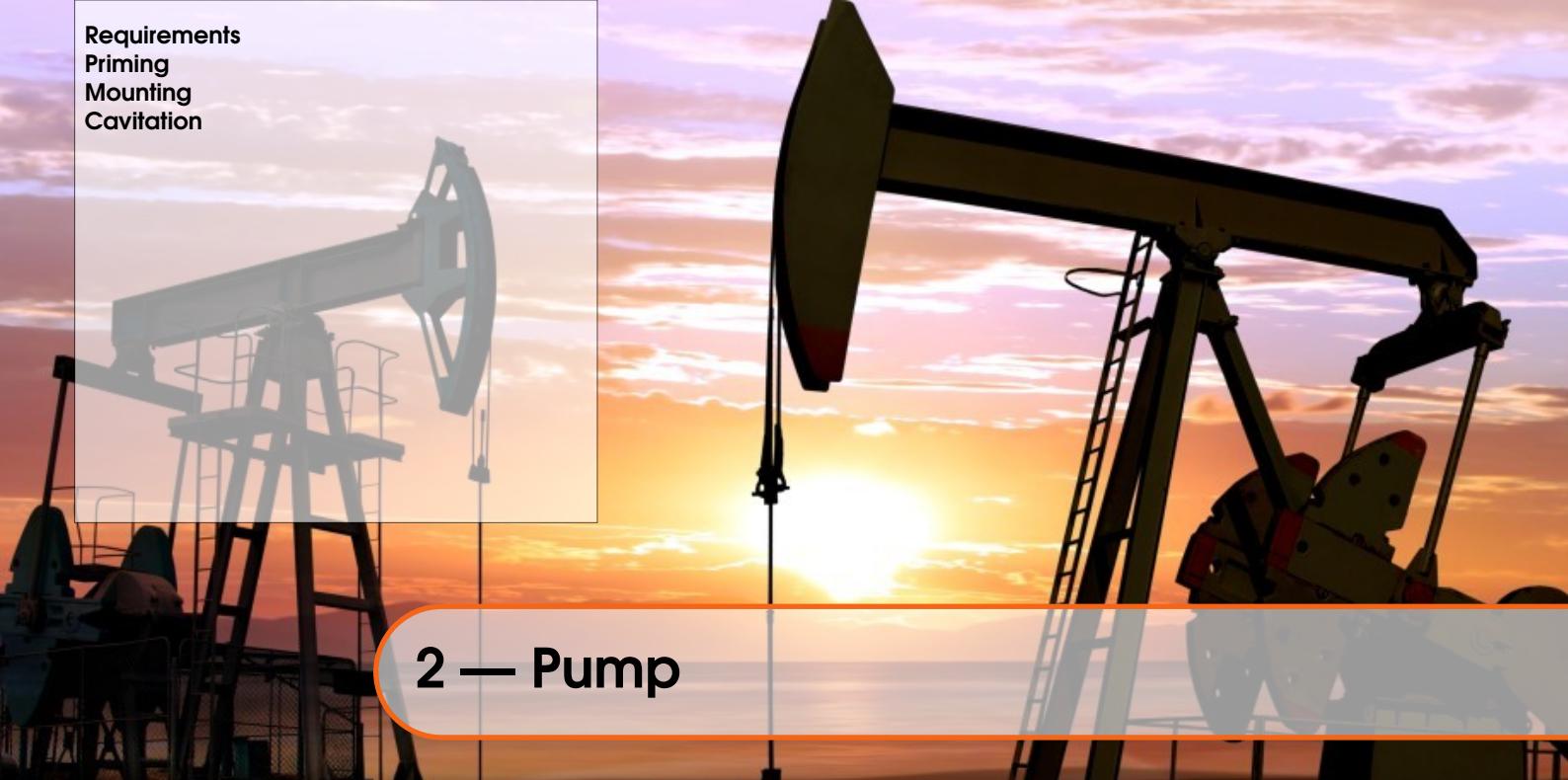
These fittings should not be over tightened as this will ruin the compression ring and therefore the seal.

## 1.3 Valves

Any normal ball valve will work in a brewing system. Only full port ball valves have the same size hole in the ball as the pipeline.

It should be possible to disassemble the valves for cleaning and repair. Therefore 3-part valves are recommended for a brewing system.

**Requirements**  
**Priming**  
**Mounting**  
**Cavitation**



## 2 — Pump

### 2.1 Requirements

A suitable pump for a brewing system have the following requirements

- All parts have to be of food grade.
- It should be magnetic coupled so that in the event of the impeller becoming stuck due to malt particles, the motor will not burn out.
- The lift limit should be more than the height of the brew stand.
- The temperature rating should be at least that of boiling wort ( $100^{\circ}\text{C}$ ).
- It should be self-priming.

### 2.2 Priming

Priming is to fill the pump head with the liquid that is to be pumped. As the pump is stored dry, the contents of the pump head is only air. As air and water have very different physical properties, a pump that is designed to pump a liquid will perform terrible at pumping air and will eventually break.

A self-priming pump differs from a non-priming pump that it can pump a mixture of air and liquid. This means that the pump will be able to remove air trapped in the head as long as it has a source of liquid.

A pump made to pump liquid should **never be run dry**.

### 2.3 Mounting

The pump should be mounted so that liquid enters at the bottom of the head and exits at the top. This is to prevent air pockets from occupying the head. If the pump has to be mounted in a vertical position the head should be placed at the top, not the bottom.

Many pumps require that there is pressure at the inlet. Therefore it should be mounted as far as possible below the source of liquid.

## **2.4 Cavitation**

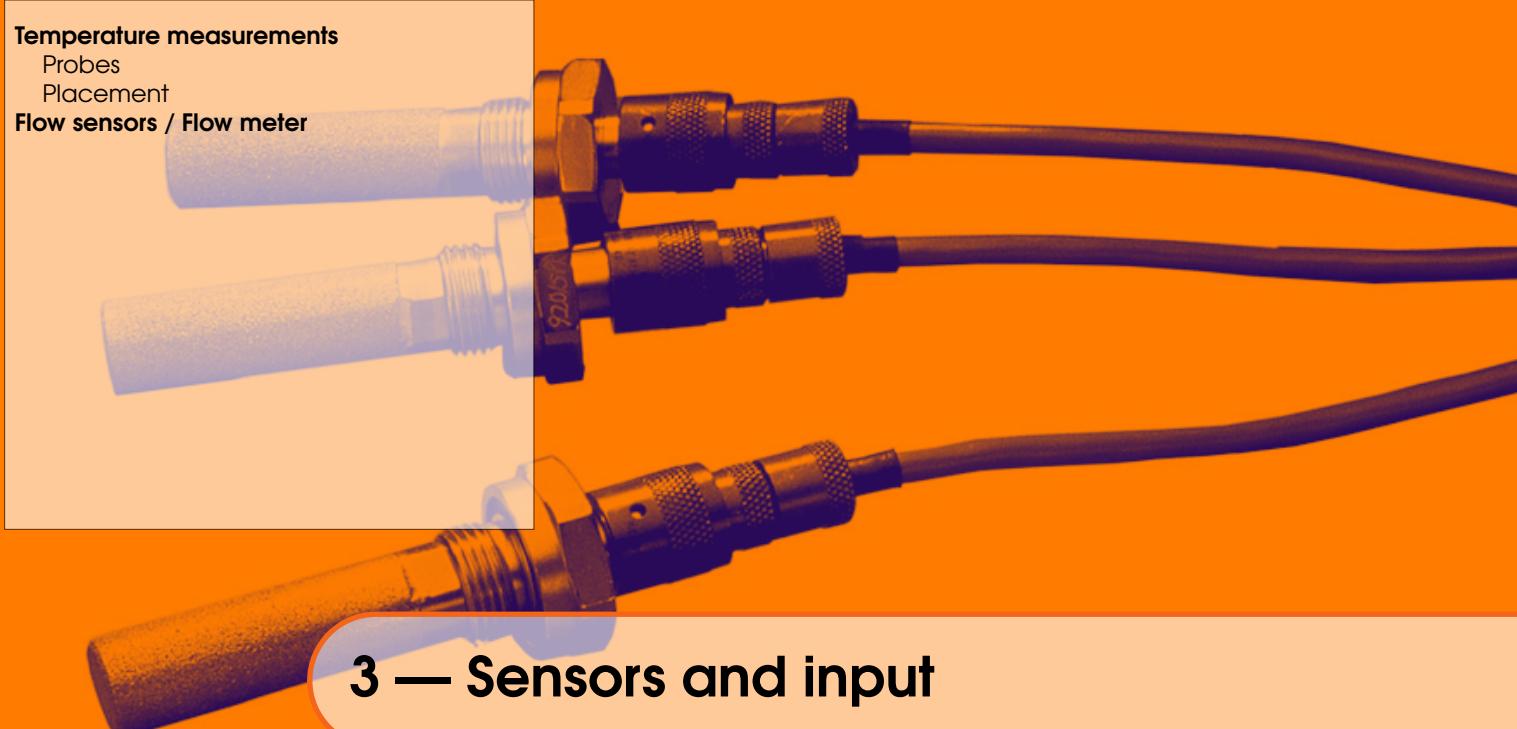
Cavitation is the formation of vapor cavities in a liquid due to pressure differences around the impeller as it turns quickly and with great force. It can be harmful to the pump and will produce a rattle-like sound.

## Temperature measurements

Probes

Placement

## Flow sensors / Flow meter



## 3.1 Temperature measurements

### 3.1.1 Probes

There are many different temperature probes available that either communicates digitally or outputs an analog signal that can be processed for use with various microcontrollers. The most common types seem to be

- DS18B20 (digital, Dallas 1-wire)
- LM35 (analog, 0-1V)
- Thermocouple (analog, needs amplifier)

The DS18B20 and LM35 are quite easy to use but lacks good casings for wet use. Thermocouples are the industry standard for temperature measurements and comes in a great number of different casings. They consist of two different types of conductors that provide a voltage difference according to the temperature of the system. This voltage difference is in the order of microvolts and an amplifier is needed to read the output.

#### DS18B20

The DS18B20 comes in a standarized TO-92 packaging. It communicates over the Dallas 1-wire bus that enables several sensors to share a dataline. They can also source power from the dataline so that only two wires are needed for the entire sensor-array. The temperature range of this sensor is  $-55^{\circ}\text{C} \sim 125^{\circ}\text{C}$  and it provides an accuracy of  $\pm 0.5^{\circ}\text{C}$  in the  $-10^{\circ}\text{C} \sim 85^{\circ}\text{C}$  range.

#### Thermocouples

Thermocouples consists of two conductors that differ in physical properties. When these two conductors contact each other they produce a voltage proportional to the temperature difference.

The main dissadvantage of thermocouples is that a system error of less than one degree Kelvin is difficult to achieve.

#### K-type thermocouple and amplifier

This seems to be the most common probe of the thermocouples types. It consists of chromel-alumel conductors. The temperature range of the probe can be as wide as  $-200^{\circ}\text{C} \sim 1350^{\circ}\text{C}$ .

The MAX31855 is an amplifier for thermocouples produced by Maxim Integrated. It outputs an analog signal and requires an ADC for use with a microcontroller (or a microcontroller with an integrated ADC). There are libraries available for the Arduunio and the Raspberry Pi.

### 3.1.2 Placement

Liquid that is being heated does not have uniformly distributed temperature. There should be two probes per tank, and the average of the two will be the actual temperature of the system. If only one probe is used to measure the temperature of a tank the probe should be fitted at the middle (why?).

## 3.2 Flow sensors / Flow meter

A flow sensor can essentially be as simple as a fan that is rotated by the moving liquid. A magnet on the fan axel moves past a magnetic sensor and produces an electronic pulse on the output line. A microcontroller then records these pulses and is able to calculate the volume of liquid that has passed through the sensor.

These simple flow sensors come in different volume per time ratings.

## Electromechanical relays

### Solid state relays

Zero crossing

Calculating heatsink requirements for SSR

Thermal pads and compound



## 4 — Relays and heatsinks

### 4.1 Electromechanical relays

Electromechanical relays operate by an electromagnet that mechanically moves a conductor.

These need a flyback diode in parallel with the coil to prevent the controlling circuitry from damage when the relay is turned off and the magnetic field stored in the coil collapses.

### 4.2 Solid state relays

Solid state relays (SSR's) differ from electromechanical relays in that they have no moving parts. The switching-action is provided using semiconductors. The number of switches a SSR can withstand is much much greater then that of an electromechanical relay.

SSR's can also be switched so often they can provide a semi-correct power control of heating elements.

#### 4.2.1 Zero crossing

Zero crossing means that the relay switches from the conducting to the non-conducting phase when the AC sine wave reaches the zero crossing point. This reduces the surge current through the load and greatly improves the lifespan of the SSR.

#### 4.2.2 Calculating heatsink requirements for SSR

SSR's generally produce about 1W of heat for every ampere of the load.

#### 4.2.3 Thermal pads and compound

Thermal pads or thermal compound should always be used when connecting a SSR to a heatsink.

As tiny irregularities in the flat, metal surface of the SSR and heatsink provide trapped air and thus insulation, thermal pads or compound is used to fill in these irregularities. If compound is used, only a very thin film is necessary to provide good thermal conductivity.





## 5 — RIMS-tube

### 5.1 What is RIMS

RIMS stands for Recirculating Infusion Mash System.

The wort is recirculated continuously through the malt. The RIMS-tube contains a heating element and a temperature probe that enables the brewer to do step mashing by pumping the wort through the tube. RIMS also provides crystal clear wort as the wort is filtered throughout the entire mashing process.

### 5.2 Components

A typical RIMS-tube consists of the following

- Two tee's
- A heating element adapter and heating element
- A temperature probe adapater and temperature probe
- Two hose/pipe connections



## Volumes

- Hot Liquor Tun (HLT)
- Mash/Lauter Tun (MLT)
- Boil Kettle (BK)

## Insulation

# 6 — Tanks, vessels and kettles

## 6.1 Volumes

The following equations for volumes do not take into consideration other objects in the tanks, such as filters and stirrers. They instead give the minimum volume of the containers. Headspace and other objects should also be included in the final volume of the tanks.

### 6.1.1 Hot Liquor Tun (HLT)

This tank provides hot water for the mash and sparge. It has a heating element installed in the tank and uses the RIMS-tube for additional power when heating the mash water.

It's volume should be at least that of the needed mash water for the brew. This is calculated as follows

$$V_{HLT} = m_{malt} \cdot d_{malt} \cdot \frac{379}{400} \quad (6.1)$$

Where  $d_{malt}$  is the thickness of the malt and is generally set to  $2.61 \frac{L}{kg}$ .

### 6.1.2 Mash/Lauter Tun (MLT)

This tank is where the malt is mashed at a constant or several, precise temperatures (step mashing). To keep the temperature constant, or to rise the temperature, the wort is passed through the RIMS-tube which heats the wort. The tank should also be very well insulated.

It's volume is calculated as follows

$$V_{MLT} = m_{malt} \cdot (0.67 + d_{malt}) \quad (6.2)$$

### 6.1.3 Boil Kettle (BK)

This tank is where the wort is boiled with the addition of hops. It has two heating elements installed in the tank and has an outlet to a chiller.

It's volume should be that of the wort produced for pre-boil and as a rule of thumb have a 20% head room to compensate for foam and splash.

$$V_{wort,pre-boil} = \frac{V_{beer} + V_{hops,absorbed}}{0.96} \cdot \frac{1}{k_{evap}} \quad (6.3)$$

Where  $k_{evap}$  is the evaporation coefficient which is based on the power from the heating elements and the surface area of the top of the kettle. It is generally set to 0.95.  $V_{hops,absorbed}$  is the volume of wort that is absorbed by the hops and is dependent on the amount of hops. 100g of hops will probably absorb 1L of wort.

The total volume of the boil kettle should then be

$$V_{BK} = V_{wort,pre-boil} \cdot 1.2 \quad (6.4)$$

## 6.2 Insulation

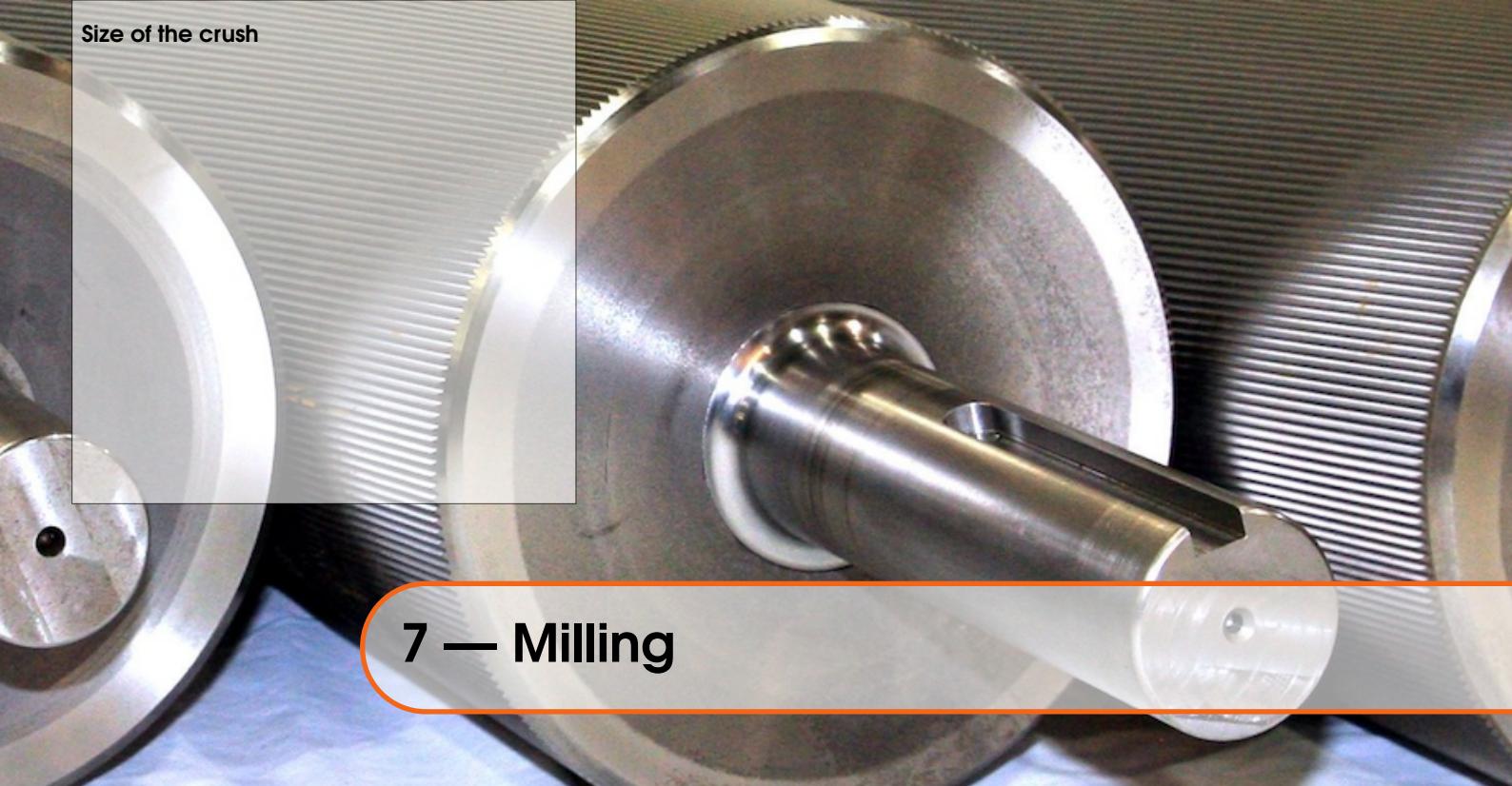
The formula for calculating heat loss based on insulation is

$$H = \frac{A(T_h - T_c)}{R} \quad (6.5)$$

Where A is the surface area of the tank,  $T_h$  is the temperature of the liquid in the tank and  $T_c$  is the temperature of the surroundings. R is a unique value for the insulation material, where a higher R-value designates better insulation properties.

Many insulation materials are based on trapping air in the material. Air is a very bad conductor of heat, and therefore the material insulates heat transfer. These insulation materials perform worse if they are compressed, as they can not trap enough air.

## Size of the crush



## 7 — Milling

### 7.1 Size of the crush

Grains with a husk should be crushed so that the husk is mostly intact. The husk aids in filtering of the wort and a too fine crush can make the filter stuck.

Wheat does not contain a husk. It is also a grain that is hard to efficiently extract sugars from without the grain being crushed much finer than other grains.



2m Heat

Newton's law of cool'

Specific heat

Electricity

$B = \mu_0 \frac{I}{2\pi r}$

$V = \frac{\mu_0 I}{2\pi r m_e}$

$K = \mu_0 \frac{I^2}{2m_e} m_e = \frac{M_m}{N_A} = \frac{M_r \cdot 10^{-3}}{N_A}$

$\lambda = \frac{h}{\sqrt{2eUm_e}}$

$f_0 = \frac{1}{2\pi} \sqrt{\frac{8}{\rho}} \gamma_{(x)} = \sqrt{2/L} \sin \frac{n\pi x}{L}$

$C(s) = \sqrt{\frac{3kT}{m_e}} = \sqrt{\frac{3kTN_A}{M_m}} = \sqrt{\frac{3R_m T}{M_r \cdot 10^{-3}}}$

$\nu_L = \sqrt{\frac{3kT}{m_e}} = \sqrt{\frac{3kTN_A}{M_m}} = \sqrt{\frac{3R_m T}{M_r \cdot 10^{-3}}}$

$\gamma = \frac{\ln 2}{T} F_h = \int \rho g dV$

$(E_c) = \frac{1}{2} \cos \vartheta_1 \cos \vartheta_2$

$\Psi e = \frac{\Delta t}{\sqrt{1 - \frac{v^2}{c^2}}} \quad U = \frac{W_{AB}}{Q_E} = |E_{PA} - E_{PB}| = |\Psi_A - \Psi_B| / T = \frac{4\pi n_1 n_2}{(n_2 + n_1)^2}$

$X_L = \frac{U_m}{I_m} = \omega L = 2\pi f L$

$F_g = \frac{m_1 m_2}{r^2} \alpha$

$k = \frac{x}{4\pi \epsilon_0 \epsilon_r} \quad v_L = \sqrt{\frac{\mu M_2}{R_2}} \quad \vec{F}_m = \vec{B} \vec{I} l = \frac{\mu I_1 I_2}{2\pi d} l$

$R_m = \frac{C}{f^2}$

$k = \pm \sqrt{\frac{2m}{h^2}} (E - \nu_0)$

$E = mc^2$

$\omega = 2\pi f$

$\frac{\sin \alpha}{\sin \beta} = \frac{v_1}{v_2} = \frac{w_2}{w_1} \quad V = \sqrt{\frac{1}{\epsilon_r \mu_0}} = \frac{C}{\sqrt{\epsilon_r \mu_0}}$

$\beta = \frac{\Delta I_C}{I_C} \quad \phi_e = \frac{\Delta E}{\Delta t} \quad \frac{F_x}{x} = \frac{1}{2} C_x \rho \beta^2 \frac{v^2}{x}$

$\phi = \frac{2\pi \sin \vartheta}{\lambda} \quad \oint \vec{D} d\vec{s} = Q$

## 8 — Misc. equations

### 8.1 Heat

#### 8.1.1 Newtons law of cool'

$$T(t) = T_s + (T_0 - T_s)e^{-kt} \quad (8.1)$$

Where  $T(t)$  is the temperature of the object at time  $t$ ,  $T_s$  is the temperature of the surroundings,  $T_0$  is the initial temperature of the object and  $k$  is a constant that is unique to the system.

#### 8.1.2 Specific heat

Specific heat is the amount of heat per unit mass required to raise the temperature by one degree Kelvin (without a change of phase).

$$Q = cm\Delta T \quad (8.2)$$

Where  $Q$  is the heat added,  $c$  is the specific heat of the material,  $m$  is the mass of the material and  $\Delta T$  is the change in temperature.

**Exercise 8.1** How fast will we be able to heat 120L of water from 10°C to 67°C if we have available 6kW of heat?

**Solution**

$$6kW = 6000 \frac{J}{s}$$

$$c_{H_2O} = 4.18 \cdot 10^3 J kg^{-1} K^{-1}$$

$$t = \frac{4.18 \cdot 10^3 J kg^{-1} K^{-1} \cdot 120kg \cdot (67^\circ C - 10^\circ C)}{6000 \frac{J}{s}}$$

$$t = 4765.2s = 79.42min$$

**8.2 Electricity****8.2.1 Ohm's law**

Ohm's law states that the current through a conductor is directly proportional to the voltage and resistance.

$$I = \frac{V}{R} \quad (8.3)$$

## **Part II**

# **Practice**



## **Part III**

# **Bibliography and index**





## Bibliography

**Books**

**Articles**

