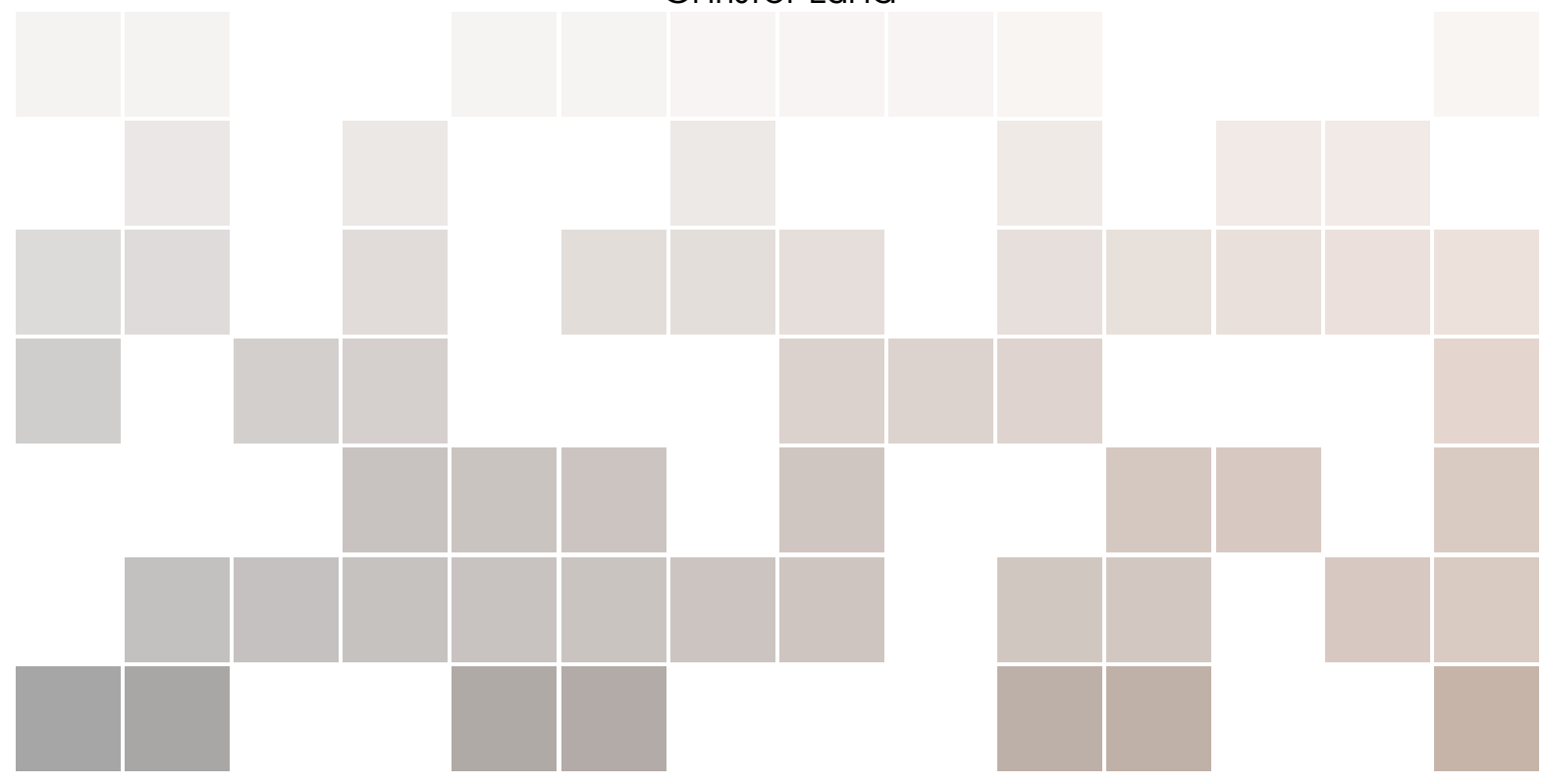


Brew Master 9000

Hardware

Research and reference

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WB3.NO

Who needs a license?

The U.S. customary units should have been aborted

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1 — Tubes and fittings

1.1 Tri Clover / Tri Clamp / Sanitary

These fittings are used throughout the brewing system as they provide easy dissassembling 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; silocone, EPDM (ethylene propylene diene monomer) rubber and PTFE (polytetrafluoroethylene) teflon.

Silicone

Temperature rating of -49°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°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 therefor soft and somewhat sticky.

PTFE teflon

Temperature rating of -73°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 of 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 dissassembling (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.

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 at least 2 meters.
- The temperature rating should be at least that of boiling wort (100°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.

3 — Temperature measurements

3.1 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.

3.1.1 K-type thermocouples

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

The MAX31855 is an amplifier 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 Arduino and Raspberry Pi.

3.2 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?).

4 — RIMS-tube

4.1 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 it is filtered continuously through the malt.

4.2 Components

A typical RIMS-tube consists of the following

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



Bibliography

Books

Articles

