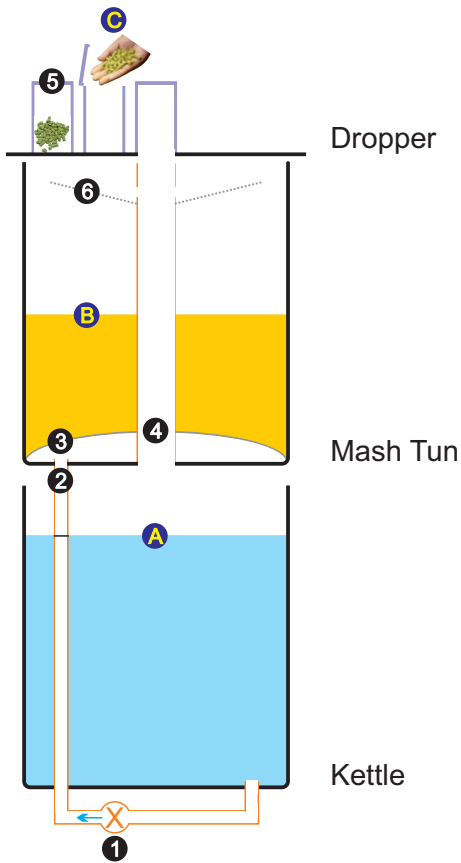


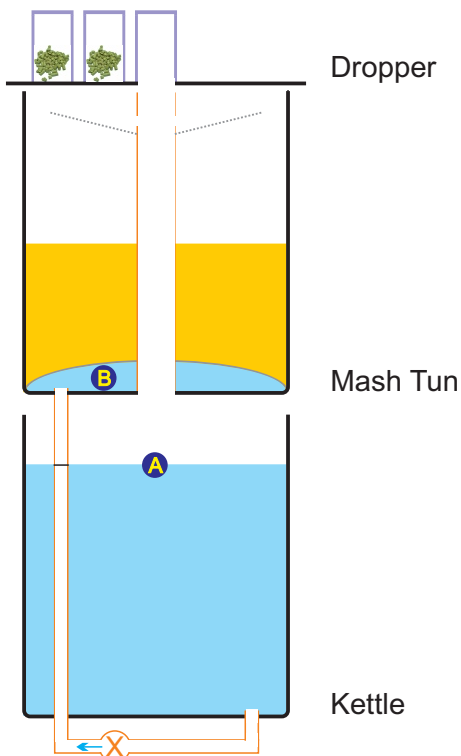
How AutoBrew works



Loading the machine

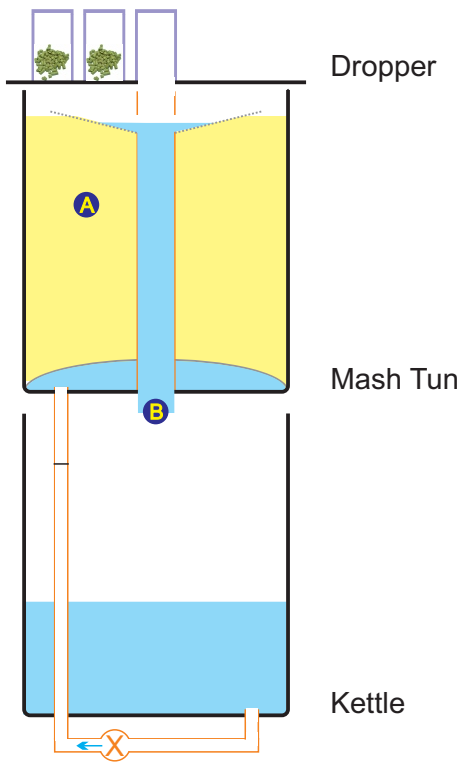
- 1 Pump
- 2 Mash inlet pipe
- 3 False bottom
- 4 Kettle chute
- 5 Dropper cups
- 6 Top mash filter

- A Fill kettle to required level
- B Add grains to mash tun
 - mix in a generous dose of rice hulls
 - add water adjusting chemicals to dry mix
- C Fill dropper cups with hops and other additions



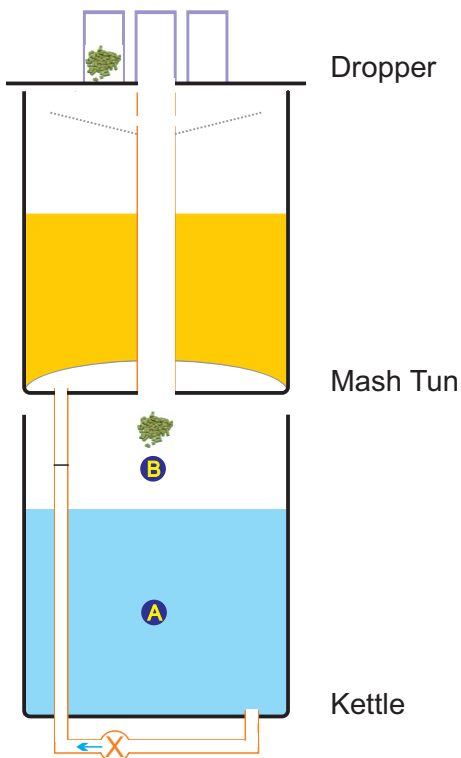
Infusion step

- A Liquor in the kettle heats to strike temperature
 - if the clock is set, the machine will wait until the timer expires before heating
- B At strike, the pump turns on and liquor is pumped into the mash tun up through the false bottom. This floats the grain bed.



Mash steps

- A** *Liquor from the kettle floats the grain bed until it overflows back to the kettle via the kettle chute. The top mash filter contains the loose grain mix to the mash tun.*
- B** *Liquor runs down the kettle chute and returns to the kettle, completing a recirculation path. The heating element in the kettle maintains liquor temperature.*



Boiling & Boil Additions

- A** *At the end of mashing, the pump turns off. Liquor from the mash tun drains back to the kettle via the false bottom and pump. The kettle heats to boil.*
- B** *At boil addition times, the appropriate dropper cup will move over the kettle chute to allow its contents to drop into the kettle.*