LONG ISLAND HOMEBREW

G70 FAQ's

Will my filter get blocked up with hops?

We have designed the G70 and the filter so that you do not need to use hop socks or hop spiders and can use as many hops as you like. Please note, you should only be concerned if your recirculation actually stops – not if it slows.

How long should it take to get a decent rolling boil?

It should take 40-60 minutes from sparging.

A tip is to switch the G70 to 99°C while you are doing the sparge to speed up the time it takes to get to the boil. By the time you finish the sparge the G70 should be close to temperature.

What efficiencies can I expect from the G70?

This depends a lot on your grain bill, grain crush and recipe. Our overall testing has yielded efficiencies between 75-85%.

What is the maximum grain bill I can brew with?

The maximum is 17 kg (37 lbs). With a grain bill this size, the key is to add the grain very slowly while stirring to avoid dough balls forming. Because there is more grain, it will also take a bit longer to gelatinise.

Why does my app seem to take a long time to reconnect to the controller (Android only)?

The Android App runs an independent, background program to increase the reliability of the Bluetooth and WiFi reconnection, and the saved data between the controller and the app is maintained. The result is a slightly slower connection time of up to 30 seconds.

What is the minimum grain bill I can brew with?

A minimum of 8kg (17 lbs) with the standard pipework.

We would advise against going lower than 8kg (17 lbs) of grain. The overflow pipework only reaches a certain depth and the top plate is designed to fit into the overflow inlet which sits on the overflow pipework. This means the top plate only goes down as far as the overflow pipework does. As a result, with a smaller amount of grain (less than 8kg (17 lbs)) the top plate will sit a bit higher than the grain bed. You will need to add more water until you see the water reach the top plate. Be sure to record this extra

water amount and change your calculation accordingly as you will need to reduce your sparge volume by this amount.

Alternatively, you can use the micro pipework available which is explicitly designed for small grain bills. It would be best if you used the standard calculations when using this pipework.

What is the boil-off rate?

For the G70, the boil-off rate is 4L/hour.

Can I use a winch with my G70 unit?

Yes, the lifting handle is designed to support the use of a winch system to lift the grain basket. Ensure the winch selected can handle a minimum of 80kg and is secured to an overhead beam or appropriate frame.

Why are there no longer silicon seals for the grain plates?

The rolled edge and the high precision of the grain plates eliminate the need for silicon seals to form a tight, secure fit between the grain plates and the grain basket

Is the G70 CIP (clean in place) capable?

Yes, the unit can be cleaned in place using the lower tap and the cleaning filter.

How do I clean the outside of the unit?

Wipe down with a damp cloth.

Why won't my pump start while I'm boiling?

The conical shape of the bottom of the boiler and the sizeable conical heating element provide more significant heat transfer and distribution to the wort during the boil. However, as a result, when hot wort is drawn over the element as it goes to the pump it retains heat and boils in the tube leading to the pump. This can cause an air cavity in the pump, resulting in the pump not starting. However, this only occurs while the wort is boiling and the heating element is on. Turning off the element and restarting the pump will get the pump going again.

For the above reason, when sanitising the counterflow chiller, we recommend you do so at the end of the boil without active heat from the boiler. Temperatures above 85C are considered to sanitise surfaces. Therefore, running the pump for a minute or two, post-boil will achieve the same result as during the boil.