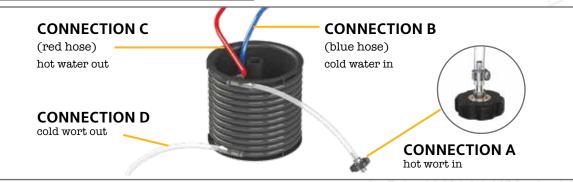
PLUMBING THE COUNTER FLOW WORT CHILLER

ATTACH THE COOLER CONNECTION



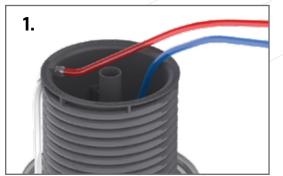
Your counter flow wort chiller will come with 4 hoses already connected to connections A, B, C and D. NOTE: The cold water from your tap flows one way and the hot wort flows the other way.

Screw the plastic knob onto the discharge pipe to connect your counter flow wort chiller to the Grainfather. Check to ensure there is an O ring installed underneath the plastic knob.

On your first use, run cleaner through the Grainfather and the counter flow wort chiller before brewing.

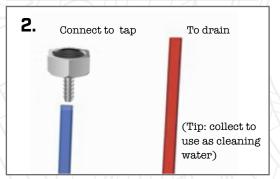
COOLING

CONNECT THE WORT HOSE

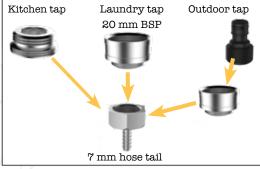


After boiling create a whirlpool by stirring vigorously with your paddle. Then refit the tempered glass lid (27). Place the chiller on the glass lid so its tube fitting on the inside fits into the lid hole to hold it in place. Screw the plastic knob onto the discharge pipe (17). Insert the 'cold wort out' hose (connection D) into the hole in the lid. NOTE: Ensure that none of your wort or water tubes are sitting underneath the chiller. The water tubes should be coming out from the top. If a tube is squashed or there is a kink, this will cause a pressure build up and not allow the liquid to pass through.

CONNECT THE TAP WATER HOSE



The two long hoses (connection B and C) are the tap water hoses. Connect connection B to your tap adaptor, this is where cold water goes in. Connection C is where the water drains out hot as it flows through the chiller. Turn the pump on to recirculate the wort back into the boiler to sanitise the inside of the coil. **Recirculate for 5 - 10 minutes maximum.** NOTE: The Grainfather is designed to cool while simultaneously transferring your wort to your fermenter. You should not cool into your Grainfather.



Make sure you are brewing within reach of a water source. Follow the above diagram to set up the tap adaptors. Connect the end of connection B to the 7 mm (0.3") hose tail.

PUMP WORT INTO FERMENTER



Turn the cooling water on. Once connection D runs cold, switch the pump off and place it inside the clean and sanitised fermenter. Always try to keep the fermenter sealed. Add yeast as instructed on recipe. Take an OG reading of cold wort.