



How Does The Cool Brewing Fermentation Cooler Work?

1. The Cool Brewing Fermentation Cooler works great up to a 30 degree F drop below room temperature!
2. It is easy to control the desired temperature by using frozen 2-liter bottles as follows:
 - One frozen 1-liter bottle will result in a 2.5 degree F drop below room temperature.
 - One frozen 2-liter bottle will result in a 5 degree F drop over below temperature.
 - Two frozen 2-liter bottles will result in a 10 degree F drop below room temperature.
 - Three frozen 2-liter bottles will result in a 15 degree F drop below room temperature.
 - This method is scalable all the way up to around a 30 degree F drop below room temperature!
3. A frozen 2-liter bottle typically does not thaw completely in 24 hours so it is easy to maintain a constant temperature drop.
4. The following graph highlights a lager fermented at 53 degrees F in a 68 degree F room. For this test, 3 frozen 2-liter bottles were cycled every 24-36 hours.

