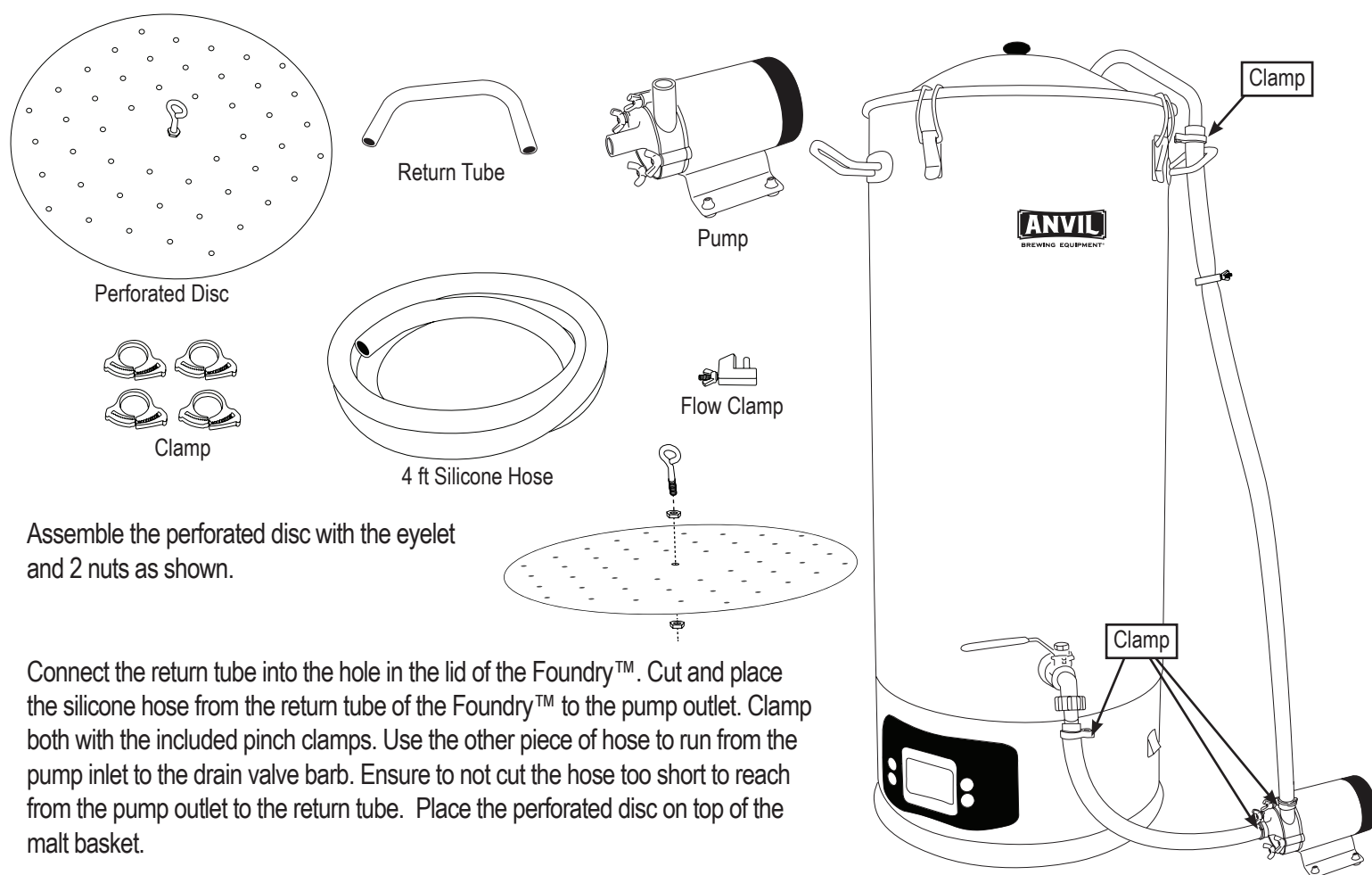


ASSEMBLY OF THE OPTIONAL RECIRCULATION KIT

Recirculating the wort during the brewing process clarifies your wort, allows you to do step mashing, and increases your efficiency.



Assemble the perforated disc with the eyelet and 2 nuts as shown.

Connect the return tube into the hole in the lid of the Foundry™. Cut and place the silicone hose from the return tube of the Foundry™ to the pump outlet. Clamp both with the included pinch clamps. Use the other piece of hose to run from the pump inlet to the drain valve barb. Ensure to not cut the hose too short to reach from the pump outlet to the return tube. Place the perforated disc on top of the malt basket.

Note: Make sure you have enough clearance above the Foundry™ to lift the grain basket. The pump must be at the same level as the base of the Foundry™ as shown to work properly. The flow clamp is not intended to completely stop the flow. To stop flow, turn off the pump.

OPERATION

MASH METHODS WITH THE FOUNDRY™

The Foundry™ is capable of creating wort in two different ways. The first method is called “no-sparge.” Sparging is the process of adding water to the mash basket after the mash is finished. No-Sparge simply omits that step and the wort is drained out of the mash basket after mashing without adding additional water. No-Sparge is the easiest method. The second method utilizes “sparging” which means rinsing the grain with hot water after mashing to extract more sugars. The Sparge method requires a second vessel in which to heat water and requires pouring of the hot water over the grain. The Sparge method is more efficient and allows for higher gravity beers. Both methods make quality wort. The methods are explained in greater detail below.

NO-SPARGE METHOD

To determine how much water you need for your brew day, you will first need to add the weight of all the grain in your recipe. Include flaked grains as well. But do not include malt extract syrup or powder. Extracts or other sugars are added after mashing. Use the tables below for batch size and voltage you will be using. The 120V operation will “boil off” (turn water into steam) about ½ gallon of water per hour at 100% power and the 240V will boil off about 1 full gallon per hour at 100% power. These volumes are accounted for in the charts. Select the volume of brewing water you will need for your batch based on the total weight of the grain. Also, note the Strike Water Temperature. “Strike Water” is the amount of water that is initially added to the Foundry™ boiler and mixed with the grain. Fill the Foundry™ to the required level, lower in the empty malt basket, and set the temperature at the recommended Strike Water Temperature.