



## » The Braumeister of all brewing devices

Homebrewing equipment made of stainless steel

2018





## » Decker Beer

The three friends from Freiburg in Germany are doing what large breweries have so far failed to do: delicious, hand-made beers. Do you think it's a coincidence that they brew with a Braumeister?



## » Patented technology made by experts

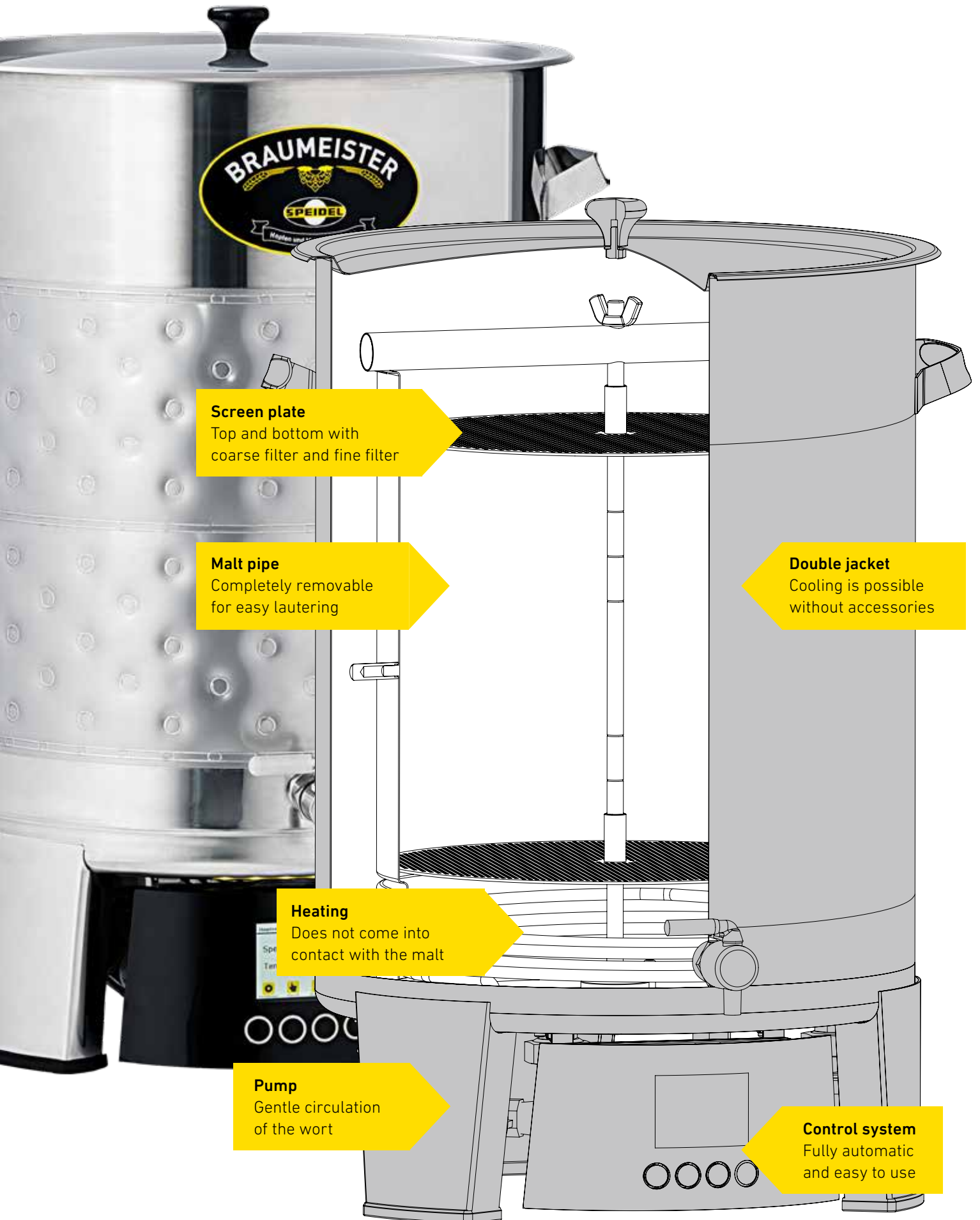
**MADE IN  
GERMANY**



The ingenious thing about the Braumeister is that the malt is not extracted by a stirring device, but by gently circulating the wort. Everything takes place in one cauldron: mashing, lautering and boiling. This makes the entire brewing process simple and clean.

The fully automated control system monitors the entire brewing process and can be programmed based on the recipe utilised. Almost the complete Braumeister is made of stainless steel. Its high quality – made in Germany – is captivating.







## » 10 / 20 / 50 litre Braumeister

The Braumeister will turn also you into a Master Brewer. It was developed for both the soon-to-be and the already active hobby and home brewer. Its compact size and simple operation make the Braumeister ideal for home use.

The fully automated control system brews with both standard and individual recipes. Time and temperature are precisely maintained throughout all brewing phases. In contrast to the cumbersome equipment of many other hobby brewing devices, the Braumeister does not require constant stirring. The patented malt pipe technology allows the gentle and effortless circulation of the wort. This way, nothing gets burned and there is no need for decanting during the brewing process.

Whether you prefer wheat beer, lager or ale: the Braumeister allows you the brewing of all kinds of beers. You will certainly taste the difference in quality between your own beer and the all too often interchangeable, featureless beers made for the masses.

Be warned though: once you have acquired a taste for home-brewed beer you might once and for all turn your back on those commercial brews that all taste the same. In other words: once you got to know the Braumeister, it'll be hard for you to renounce this natural type of beer brewing that gets by without pasteurization and chemical additives.

### 10 / 20 / 50 LITRE BRAUMEISTER MODELS

Tank volume l	Item No.	Weight kg	Shipping Weight kg
10	41010	10	13
20	47070	15	20
50	45050	24	31

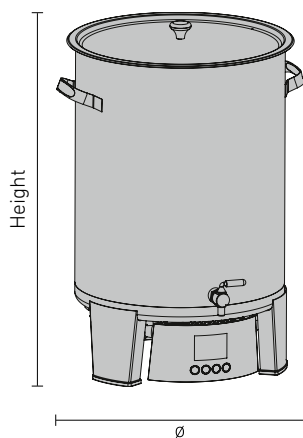


The Braumeister is available as a 10 litre, a 20 litre or 50 litre model.

#### TECHNICAL DETAILS OF 10 LITRE BRAUMEISTER

- › Heating coil: 1,200W output
- › Pump: 9W
- › Power supply connection: 230 V (fuse protection min. 10A)
- › Control system: fully automatic brewing control (temperature, time, pump)
- › Max. malt quantity: 2.8 kg

#### DIMENSIONS OF 10 / 20 / 50 LITRE BRAUMEISTER



Tank volume l	Height cm	Ø cm	Packaging size LxWxH cm
10	48	30	60x40x50
20	60	40	74x60x61
50	70	50	74x60x61

#### TECHNICAL DETAILS OF 20 LITRE BRAUMEISTER

- › Heating coil: 2,000W output
- › Pump: 9W
- › Power supply connection: 230 V (fuse protection min. 10A)
- › Control system: fully automatic brewing control (temperature, time, pump)
- › Max. malt quantity: 6 kg

#### TECHNICAL DETAILS OF 50 LITRE BRAUMEISTER

- › Heating coil: 3,200W output
- › Pump: 2x9W
- › Power supply connection: 230 V (fuse protection min. 16A)
- › Control system: fully automatic brewing control (temperature, time, pump)
- › Max. malt quantity: 13 kg



## » 10 / 20 / 50 litre Braumeister and starter kits

### 10 / 20 / 50 LITRE BRAUMEISTER

#### Product

#### Item No.

##### 10 litre Braumeister

- › Made of stainless steel
- › Brewing quantity: 10 litres of finished beer (normal beer)  
= approximately 11 litres of wort
- › Maximum malt quantity 2.8 kg



41010

##### 20 litre Braumeister

- › Made of stainless steel
- › Brewing quantity: 20 litres of finished beer (normal beer)  
= approximately 23 litres of wort
- › Maximum malt quantity 6 kg



47070

##### 50 litre Braumeister

- › Made of stainless steel
- › Brewing quantity: 50 litres of finished beer (normal beer)  
= approximately 55 litres of wort
- › Maximum malt quantity 13 kg



45050



### "10 LITRE BRAUMEISTER" STARTER KIT

#### Consisting of

- 1 10 litre Braumeister
- 2 Stainless steel wort chiller 10 litres
- 3 Malt mill
- 4 12 litre fermentation vessel

- 5 Outlet tap for the Fermentation vessel
- 6 Airlock and plug for the fermentation vessel
- 7 Large malt shovel

#### Starter kit 1-7

Item No.

41011

Our malt kits can be found on page 41



1



2



3



4



5



6



7

### "20 LITRE BRAUMEISTER" STARTER KIT

#### Consisting of

- 1 20 litre Braumeister
- 2 Stainless steel wort chiller 20 litres
- 3 Malt mill
- 4 30 litre fermentation vessel

- 5 Outlet tap for the Fermentation vessel
- 6 Airlock and plug for the fermentation vessel
- 7 Large malt shovel

#### Starter kit 1-7

Item No.

47071

Our malt kits can be found on page 41



1



2



3



4



5



6



7

### "50 LITRE BRAUMEISTER" STARTER KIT

#### Consisting of

- 1 50 litre Braumeister
- 2 Stainless steel wort chiller 50 litres
- 3 Malt mill
- 4 60 litre fermentation vessel

- 5 Outlet tap for the Fermentation vessel
- 6 Airlock and plug for the fermentation vessel
- 7 Large malt shovel

#### Starter kit 1-7

Item No.

45051

Our malt kits can be found on page 41



1



2



3



4



5



6



7



## » 20 / 50 litre Braumeister PLUS

Now even newer: like the original, but better. That's the Braumeister PLUS, with welded-on double jacket for cooling. The factory fitted weld-on double jacket makes previous accessories unnecessary and gives you greater freedom when brewing beer.

This way brewing more complex beers is easier than ever before. The Braumeister PLUS is available with a capacity of 20 or 50 litres.

For emptying the waste water there is an additional outlet tap mounted to the tank bottom, which makes cleaning remarkably easy.

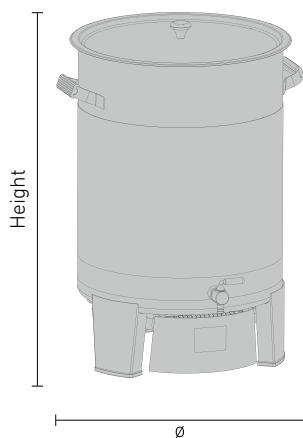
### 20 / 50 LITRE BRAUMEISTER PLUS MODELS

Tank volume l	Item No.	Weight kg	Shipping Weight kg
20	47070-10	19	24
50	45050-10	30	37



The Braumeister PLUS is available as a 20 litre or 50 litre model.

#### DIMENSIONS OF 20 / 50 LITRE BRAUMEISTER PLUS



Tank volume l	Height cm	ø cm	Packaging size LxWxH cm
20	60	40	74x60x61
50	70	50	74x60x61

#### TECHNICAL DETAILS 20 LITRE BRAUMEISTER PLUS

- › Heating coil: 2,000 W output
- › Pump: 9 W
- › Power supply connection: 230 V (fuse protection min. 10 A)
- › Control system: fully automatic brewing control (temperature, time, pump)
- › Maximum malt quantity: 6 kg
- › Weld-on double jacket for cooling
- › Cold water connection on the back 1" AG (2x)
- › Additional outlet tap 3/4" on tank bottom

#### TECHNICAL DETAILS 50 LITRE BRAUMEISTER PLUS

- › Heating coil: 3,200 W output
- › Pump: 2 x 9 W
- › Power supply connection: 230 V (fuse protection min. 16 A)
- › Control system: fully automatic brewing control (temperature, time, pump)
- › Maximum malt quantity: 13 kg
- › Weld-on double jacket for cooling
- › Cold water connection on the back 1" AG (2x)
- › Additional outlet tap 3/4" on tank bottom



## » Braumeister PLUS 20 / 50 litre and starter kits

### 20 / 50 LITRE BRAUMEISTER PLUS

#### Product

#### Item No.

#### 20 litre Braumeister PLUS

- › Made of stainless steel
- › Brewing quantity: 20 litres of finished beer (normal beer)  
= approximately 23 litres of wort
- › Maximum malt quantity 6 kg



47070-10

#### 50 litre Braumeister PLUS

- › Made of stainless steel
- › Brewing quantity: 50 litres of finished beer (normal beer)  
= approximately 55 litres of wort
- › Maximum malt quantity 13 kg



45050-10

**“20 LITRE BRAUMEISTER PLUS” STARTER KIT**

**Consisting of**

- 1 20 litre Braumeister PLUS
- 2 Malt mill
- 3 30 litre fermentation vessel

- 4 Outlet tap for the fermentation vessel
- 5 Airlock and plug for the fermentation vessel
- 6 Large malt shovel

**Starter kit 1–6**

Item No.

47071-10

**Our malt kits can be found on page 41**



**“50 LITRE BRAUMEISTER PLUS” STARTER KIT**

**Consisting of**

- 1 50 litre Braumeister PLUS
- 2 Malt mill
- 3 60 litre fermentation vessel

- 4 Outlet tap for the fermentation vessel
- 5 Airlock and plug for the fermentation vessel
- 6 Large malt shovel

**Starter kit 1–6**

Item No.

45051-10

**Our malt kits can be found on page 41**



**“50 LITRE BRAUMEISTER PLUS” STARTER KIT PRO**

**Consisting of**

- 1 50 litre Braumeister PLUS
- 2 Malt mill
- 3 60 litre conical tank (pressureless)
- 4 Stainless steel ball valve (2x)
- 5 Sampling tap NW 10

- 6 Airlock and plug for fermentation vessel
- 7 Threaded jacket NW 10 for thermometer
- 8 Thermometer
- 9 Malt shovel
- 10 Cooling unit “cool”

**Starter kit 1–10**

Item No.

45052-10





## » Just do it!

Gert Keunen made his dream come true and turned his hobby into his profession. Gradually he put together his brewing equipment. In Ronse in the Flemish Ardennes, he is now brewing his own recipes with great enthusiasm and dedication.





## » 200 / 500 litre Braumeister

Dreams can come true! Get independent and brew individual beer for your guests! Take advantage of the Braumeister's tried and tested concept of a compact brewing unit. Brewing, lautering, hop boiling, whirlpooling and cooling are all done in one kettle.

The fully automated brewing regulation conducts the brewing of individually set recipes and executes all brewing phases with exact time and temperature. Lautering is done easily and quickly by lifting the malt pipe with the built-on lifting device. This way the execution of the lautering process is both quick and clean.

In addition, the device is mobile and easy to move. The space required is minimal. This makes the device ideal for restaurants, pubs, events or brewing communities. The low acquisition costs and a low price per litre ensure quick amortisation.

### 200 / 500 LITRE BRAUMEISTER MODELS

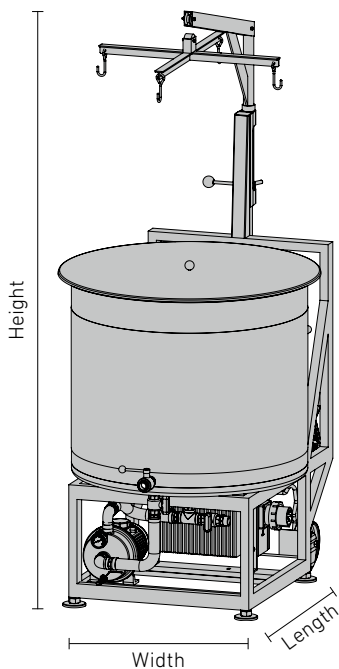
Tank volume l	Item No.	Weight kg	Shipping Weight kg
200	45200	150	200
500	46500	380	500





The Braumeister XXL version is available as 500 and 200 litre model.

**DIMENSIONS OF 200 / 500 LITRE BRAUMEISTER**



Tank volume l	Length cm	Width cm	Height cm	Wooden crate LxWxH cm
200	136	90	210	132x100x175
500	253	130	277	245x135x141

**TECHNICAL DETAILS OF 200 LITRE BRAUMEISTER**

- › Heating coil: 3 x 3,000 W output
- › Pump: 370 W
- › Power supply connection: 400 V (fuse protection min. 16 A at star, 32 A at delta)
- › Total power consumption: 9.4 kW
- › Cooling: 1.3 m<sup>2</sup> double jacket surface, with ice water, approximately 50 min to 25 °C with whirlpool
- › Control system: fully automated brewing regulation (temperature, time, pump)
- › Max. malt quantity 42 kg

**TECHNICAL DETAILS OF 500 LITRE BRAUMEISTER**

- › Heating coil: 6 x 3,000 W output
- › Pump: 370 W
- › Power supply connection: 400 V (fuse protection min. 32 A at star, 63 A at delta)
- › Total power consumption: 18.4 kW
- › Cooling: 1.8 m<sup>2</sup> double jacket surface, with ice water, approximately 2 h to 25 °C with whirlpool, for shorter times additional external cooling necessary
- › Control system: fully automated brewing regulation (temperature, time, pump)
- › Max. malt quantity: 120 kg



## » 200 / 500 litre Braumeister and starter kits

### 200 / 500 LITRE BRAUMEISTER

#### Product

#### Item No.

##### 200 litre Braumeister

- › Made of stainless steel
- › Brewing quantity 200l of finished beer (normal beer)  
= approximately 230l of wort
- › Max. malt quantity 42 kg



45200

##### 500 litre Braumeister

- › Made of stainless steel
- › Brewing quantity 500l of finished beer (normal beer)  
= approximately 550l of wort
- › Max. malt quantity 120 kg



46500

##### 500 litre Braumeister Upgrade (additional cooker)

- › Made of stainless steel
- › For the cooking of 500 to 600l wort in order  
for the 500 litre Braumeister to be available anew  
for mashing during the second brew



46510

## STARTER KIT "BRAUMEISTER 200 LITRE"

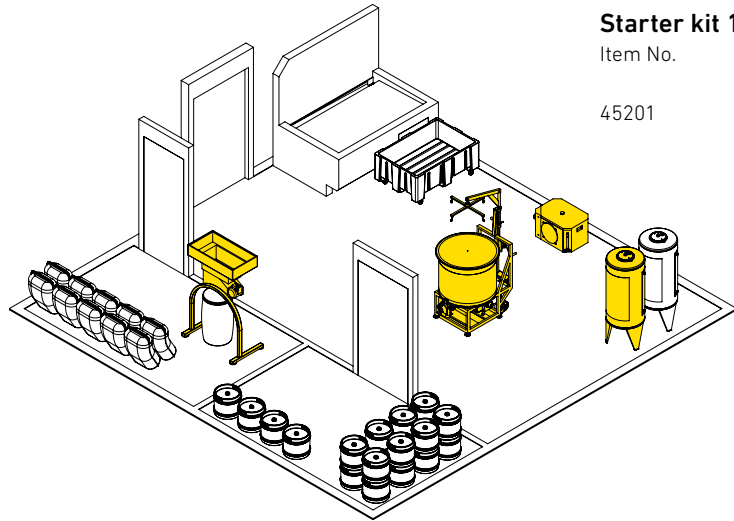
### Consisting of

- 1 200 litre Braumeister
- 2 Stainless steel tray on castors
- 3 Malt mill
- 4 Hose set - 5 metres
- 5 Wort chiller "Chilly" 1.7 kW
- 6 240 litre stainless steel fermentation tank
- 7 Castor base
- 8 Stainless steel ball valve for fermenting tank FD (2 x)
- 9 Airlock and plug for the fermenting vessel
- 10 Support cylinder for hydrometer
- 11 Hydrometer
- 12 Cleaning set

### Starter kit 1-12

Item No.

45201



For maturing, corresponding pressurized maturing tanks or a corresponding number of KEGs need to be taken into account.

## STARTER KIT "BRAUMEISTER 500 LITRE"

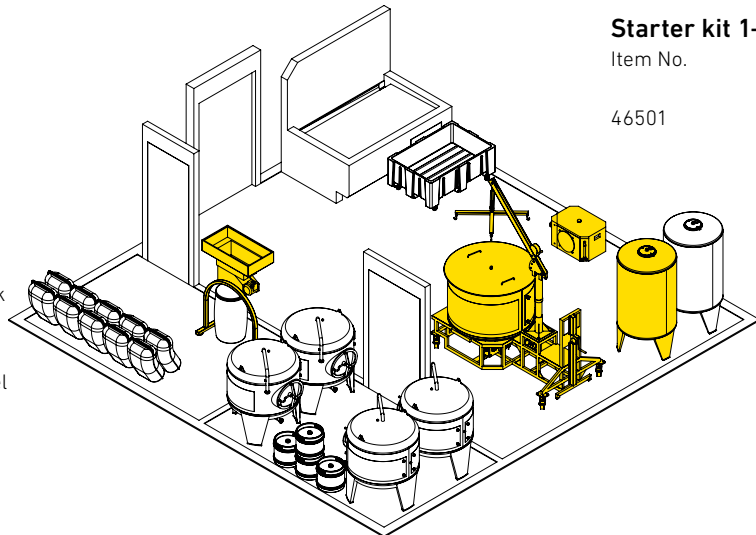
### Consisting of

- 1 500 litre Braumeister
- 2 Thermo sleeve
- 3 Stainless steel tray on castors
- 4 Malt mill
- 5 Hose set - 5 metres
- 6 Wort chiller "Chilly" 1.7 kW
- 7 625 litre stainless steel fermentation tank
- 8 Stainless steel ball valve for fermentation tank FD (2 x)
- 9 Airlock and plug for the fermenting vessel
- 10 Support cylinder for hydrometer
- 11 Hydrometer
- 12 Cleaning set

### Starter kit 1-12

Item No.

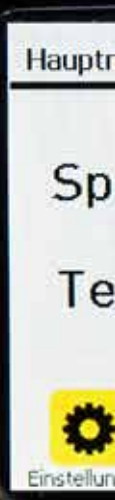
46501



For maturing, corresponding pressurized maturing tanks or a corresponding number of KEGs need to be taken into account.

## » Everything's under control

With the wireless internet module and the new platform [myspeidel.com](http://myspeidel.com) you can control your Braumeister while sitting on the couch and even manage your recipes. The fermentation process can also be supervised with the GÄRSPUND-mobil or the GärmeisterCONTROL.



menü 22:35 P H

eidels Braumeister

mp 24.5°C

gen Manuell Braustart Rezept





## » MySpeidel.com

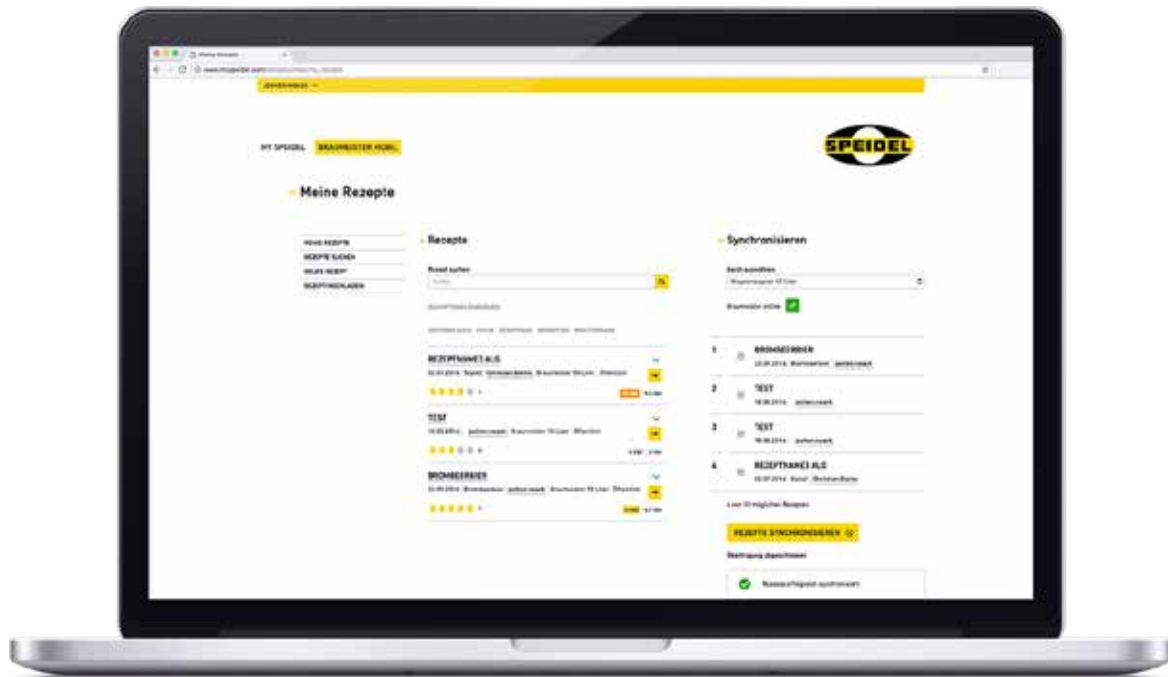
Everything is more fun if you can share it with others. That's why we launched "MySpeidel", a digital playground for all those who are interested in brewing beer with Speidel's Braumeister.

With this online platform you can create your own favourite recipe, save it and share it with other members of the community. Every Braumeister customer has his own login. Via myspeidel.com you can manage several devices like the Braumeister and GÄRSPUNDMobil (see page 24/25).

The wireless internet module BRAUMEISTERmobil is your ticket to MySpeidel. With this module you can sync your recipes with the Braumeister and also monitor and control him during the brewing process while you are logged in to your wireless internet connection. So while sitting on the couch, you know what is happening in the brewing kitchen.

The module can be retrofitted for all Braumeister with the new control panel (since 2015). Just assemble the module to the device and connect it to the control. The power for the module is supplied by the Braumeister. Your delivery includes a mini USB cable. Thus the BRAUMEISTERmobil can also be used for updating to the newest firmware of the Braumeister.

Register now under  
[www.myspeidel.com](http://www.myspeidel.com)



The wireless internet module BRAUMEISTERmobil is available for all Braumeister with the new control panel 2015

## ACCESSORIES FOR THE SIMPLIFIED BREWING PROCESS

### Product

#### **BRAUMEISTERmobil**

- › Your ticket to MySpeidel
- › Wireless internet module for supervision of the brewing process within the wireless local network area via wireless internet router
- › For updating the Braumeister control system to the latest software (firmware)
- › For all 10 to 500 litre Braumeister with control system, respectively with control unit 2015
- › Network standard: IEEE 802.11 b/g/n
- › Software for update: PC with minimum system requirements Windows 7 or higher
- › Connection via local wireless network



### Item No.

77455



## » Convenient supervision for the fermenting process

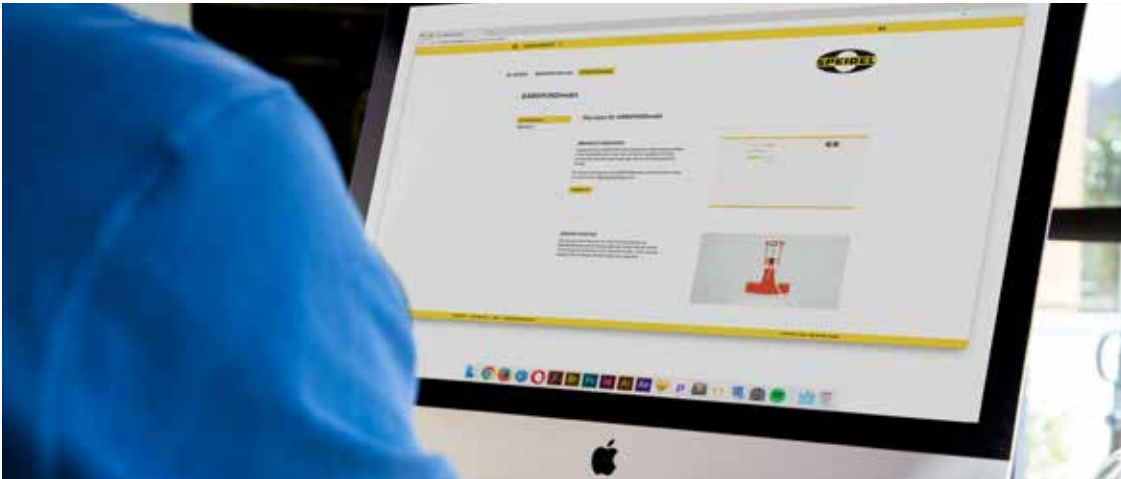
Not only the brewing process, but also the fermenting process can be supervised from a distance. The GÄRSPUNDmobil measures the fermenting activity by counting the number of Blops of your fermentation bung as well as the temperature and sends this information to your MySpeidel account. You can use this information to supervise and analyse the fermenting process. This way you can predict and plan the bottling date better.

The GÄRSPUNDmobil is the perfect accessory to unlock the full potential. You can use its data to identify the correlation between the fermentation curve, the temperature curve and the taste of your beer. And thus optimise your brewing process. You will be able to improve your beer step by step and brew it how you like it. The delivery includes a temperature sensor cable, a plug with an entry for the cable and an adapter cable from mini USB to USB.

The professional version of the fermentation control is the Gärmeister CONTROL. It is the perfect one tank control if you own a Speidel stainless steel fermentation tank with a cooling jacket and a thermal detector. Besides the simple desired temperature control it is possible to use fermentation programs with up to five different phases, which allow you to specify the temperature and time for each medium. The settings can be altered via a touch screen display.

The Gärmeister CONTROL has outlets for the cooling circuit magnetic valve and an optional heating circuit. The scope of delivery includes a magnetic valve, a two metres cable, a thermal detector and a 24 volt power connection with international connectors. With the wireless internet module, the Gärmeister CONTROL can also be monitored and controlled online via My Speidel.



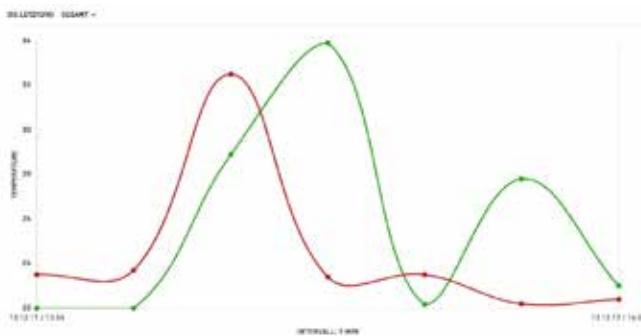


## ACCESSORIES FOR THE SIMPLIFIED BREWING PROCESS

### Product

#### GÄRSPUNDbobil

- › Measures the fermentation activity by counting the number of Blops of your fermentation lock as well as the temperature
- › Sends these information to MySpeidel via wireless internet connection
- › Network standard: IEEE 802.11 b / g / n
- › Light-emitting diodes indicate the status of the device
- › Including mini-USB to USB cable, thermal detector cable as well as a plug with an entry for the cable
- › Without fermentation lock (only in conjunction with Speidel fermentation lock)



You can find the fermentation lock on page 28 (Item No. 21010).

The fermentation curve: That's what a typical fermentation process looks like

### Item No.

21100

## ACCESSORIES FOR THE SIMPLIFIED BREWING PROCESS

### Product

#### Gärmeister CONTROL

- › One tank control for Speidel stainless steel fermentation tank with cooling jacket and thermal detector (p. 38, Item No. 64071)
- › Fermentation program with 5 phases (temperature and time/h)
- › Temperature range -5 °C to +50 °C
- › Simple desired-temperature control
- › Touch screen TFT display
- › Outlets: magnetic valve for cooling circuit, optional heating circuit
- › Delivery includes magnetic valve and 2 metres cable for magnetic valve, thermal detector, power connection (24 V DC including international connectors for Europe, USA, GB, Australia)
- › With the wireless internet module, the Gärmeister CONTROL can also be monitored and controlled online via My Speidel



### Item No.

77278



» All good things are worth waiting for

It's not surprising that many brewers are not only brewing with the Braumeister, but also use Speidel tanks for fermenting and maturing. Because when it comes to the quality of our stainless steel products we are outstanding.



## » Fermentation tanks

### PLASTIC FERMENTATION VESSELS

Product	Item No.
Fermentation vessel 12 litre	21047
Fermentation vessel 20 litre	21052
Fermentation vessel 30 litre	21006
Fermentation vessel 60 litre	21007
Fermentation vessel 120 litre	21008
Outlet tap for fermentation vessel	21043
Airlock and plug for fermentation vessel	21010
Thermometer strip	66715



## SPEIDEL'S KELLERMEISTER

- › The Kellermeister is a conical tank, ideal for unpressurised fermentation.
- › Due to its special design the yeast collects in the cone and can be harvested and re-used.
- › Fermented beer can be tapped off and bottled at the clear beer tap.
- › The lid with dipping edge acts as fermentation lock. No separate airlock is necessary.
- › The Kellermeister is made of food-safe polyethylene. Due to its smooth inner surface it is very easy to clean.
- › Clear beer tap and main tap, 3/4" female thread
- › Includes 2 x outlet tap
- › Includes thermometer

- 1** 30 litre Kellermeister, Item No. 77367
- 2** 65 litre Kellermeister, Item No. 77368
- 3** 120 litre Kellermeister, Item No. 77369

Cooling spiral for bottom-fermented beer on p. 38



## FERMENTEGG

- › Suited for the fermentation of wine, beer and must
- › Made of food-safe PE
- › Wine, must and beer can float freely during the fermentation phase and the storage
- › Spontaneous fermentation, more complex and more sophisticated wines and beers
- › The oxygen permeability of the food-safe plastic allows a consistent oxygen impact and thus leads to an ideal process of fermentation and maturation.
- › After the fermentation the smooth surface can be cleaned easily.

- 1** Fermentegg 60 litre, width 48 cm, height 89 cm, Item No. 21090, Outlet 2 x 3/4" female thread
- 2** Fermentegg 250 litre, width 76 cm, height 120 cm, Item No. 21070, Outlet 2 x 1" female thread
- 3** Fermentegg 600 litre, width 103 cm, height 157 cm, Item No. 21080, Outlet 2 x 1" female thread

Home-made Speidel quality



## » Stainless steel fermentation tanks

### SMALL STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

- › For the fermentation of bigger amounts of beer we recommend Speidel's stainless steel fermentation tank.
- › The special 3D inner surface facilitates the cleaning.
- › The design of the double cooling jacket allows the connection of a cooling unit for the production of bottom-fermented beer.
- › The stainless steel fermentation tank stands on three stable legs.
- › Racking outlet 3/4" IT
- › Bottom outlet 3/4" IT
- › Double jacket 2 x 1" ET
- › NW 10 nozzle with blind cap for thermal detector sheath
- › With cooling jacket
- › Lid with drill hole for fermentation lock

- 1 Stainless steel fermentation tank 60 litres (non-pressurised),  
ø 44 cm, height 90 cm, Item number FD-044-S Var 0019
- 2 Stainless steel fermentation tank 120 litres (non-pressurised),  
ø 44 cm, height 127 cm, Item number FD-044-S Var 0020

Tank accessories can be found on page 38



### BIG STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

- › For the fermentation of larger quantities of beer we recommend Speidel's stainless steel fermentation tank.
- › The special 3D inner surface facilitates cleaning.
- › For the production of bottom-fermented beers the double cooling jacket is arranged for the connection of a chiller.
- › The stainless steel fermentation tank is safely supported by three stable feet.
- › Racking outlet 1" ET
- › Bottom outlet 1" ET
- › Double jacket, 2 x 1" male connector
- › NW 10 nozzle with blind cap for thermal detector sheath
- › Cooling jacket
- › Lid with hole for fermentation lock

- 1 Stainless steel fermentation tank 240 litres (pressureless), ø 55 cm, height 152.4 cm  
Item No. FD-055-S Var 0047
- 2 Stainless steel fermentation tank 525 litres (pressureless), ø 82 cm, height 146.6 cm  
Item No. FD-082-S Var 0067
- 3 Stainless steel fermentation tank 625 litres (pressureless), ø 82 cm, height 166.1 cm  
Item No. FD-082-S Var 0068

Home-made Speidel quality



### SMALL CONICAL STAINLESS STEEL FERMENTATION TANK (PRESSURELESS)

- › For the fermentation of smaller amounts of beer we recommend the conical stainless steel fermentation tank from Speidel
- › The special 3D inner surface facilitates the cleaning.
- › The design of the double cooling jacket allows the connection of a cooling unit for the production of bottom-fermented beer.
- › The stainless steel fermentation tank stands on three stable legs.
- › Nozzle for sample taking NW 10 DIN 11851
- › Temperature measuring-welded threaded connector NW 10 DIN 11851
- › Racking outlet ¾" IT
- › Bottom outlet ¾" IT
- › Double jacket 2 x 1" ET
- › With cooling jacket
- › Lid with drill hole for fermentation lock
- › Conical bottom 60°



**1** Conical stainless steel fermentation tank 60 litres (pressureless),  
 ø 35 cm, Height 109 cm, Item No. FD-035-S V0001

### STAINLESS STEEL PRESSURE TANKS

- › For the maturation / fermentation (conical tanks) of larger amounts of beer we recommend Speidel's stainless steel pressure tank for up to max. 1.2 bar. The special 3D inner surface facilitates cleaning
- › With double cooling jacket at the tank cylinder for the maturation and fermentation of bottom-fermented beers outside a cooling chamber
- › Made in compliance with the guidelines for pressure equipment 2014 / 68 /EU including approval from Germany's Technical Inspection Agency (TÜV).
- › Curved top layer with pressure dome NW 400
- › Safety valve mounted on top layer
- › Type plate for the identification of the container
- › Multi use connection: nozzle NW 25 DIN 11851 moulded on top layer for T-adaptor for the connection of CO<sub>2</sub> valve and plug apparatus or spray-head holder NW 10 for cleaning.
- › Nozzle for sample taking NW 10 DIN 11851
- › Temperature measuring-welded threaded connector NW 10 DIN 11851
- › Racking outlet 1" ET
- › Bottom outlet 1" ET
- › Double jacket 2 x 1" ET
- › Tank with cone-shaped base 60° or bumped boiler head.

- 1** Stainless steel pressure tank 120l, ø 55 cm, height 95 cm, Item No. FD-055-S Var 0044
- 2** Stainless steel pressure tank 240l, ø 55 cm, height 147 cm, Item No. FD-055-S Var 0045
- 3** Stainless steel pressure tank 625l, ø 82 cm, height 174 cm, Item No. FD-082-S Var 0064

- 1** Stainless steel pressure tank ZKG 120l, ø 55 cm, height 124 cm, Item No. FD-055-S Var 0046
- 2** Stainless steel pressure tank ZKG 240l, ø 55 cm, height 175 cm, Item No. FD-055-S Var 0043
- 3** Stainless steel pressure tank ZKG 625l, ø 82 cm, height 215 cm, Item No. FD-082-S Var 0063



On special request the ZKG is also available as a non-pressurised version

## » It's just part of the game

Whether it's a 10-litre or 500-litre Braumeister:  
Here you will find everything that makes brewing  
even better. You'll get everything beginning with  
brewing ingredients, equipment for fermenting  
and maturing and ending with bar equipment.  
The only thing you have to do yourself is drinking.


















## » Brewing accessories 10 / 20 / 50 litre

### ACCESSORIES FOR THE BREWING PROCESS

Product		Item No.
Stainless steel wort chiller for 10 litre Braumeister		77445
Stainless steel wort chiller for 20 litre Braumeister		72899
Stainless steel wort chiller for 50 litre Braumeister		72900
Stainless steel lid for 10 litre Braumeister		78035
Stainless steel lid for 20 litre Braumeister		78032
Stainless steel lid for 50 litre Braumeister		78033
Thermo sleeve for 10 litre Braumeister		77451
Thermo sleeve for 20 litre Braumeister		77354
Thermo sleeve for 50 litre Braumeister		77355
Wort pump device for 20-litre Braumeister		66712
Wort pump device for 50-litre Braumeister		66713

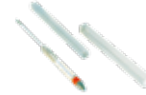
## ACCESSORIES FOR THE BREWING PROCESS

**Product****Item No.****Support cylinder for hydrometer**

72897

**Hydrometer**

› With temperature correction for measuring original gravity



72896

**Shortened malt pipe for 20 litre Braumeister**

- › For 10 litre brew with 20 litre Braumeister
- › Markings at bottom of draw-bar: 12 l
- › Max. malt quantity: 3 kg
- › With the Braumeister PLUS, cooling via the double jacket only functions to a limited extent with half the amount of wort



77421

**Shortened malt pipe for 50 litre Braumeister**

- › For 25 litre brew with 50 litre Braumeister
- › Markings at bottom of draw-bar: 20 l, 25 l, 30 l
- › Max. malt quantity: 6 kg
- › With the Braumeister PLUS, cooling via the double jacket only functions to a limited extent with half the amount of wort



79263

**Large malt shovel**

72898

**Cleaning set**

78027

**Mattmill Braumeister**

- › Grinder with gap adjustment
- › Support frame (height adjustable)
- › Stainless steel funnel with approx. 25 l content
- › Crank handle and bit (for cordless screwdrivers)
- › Hardened rollers



77467

**Malt mill**

72903

**Hop sieve**










› Blocks outlet tap on 20 and 50 litre Braumeister



77391

## » Brewing accessories 200 / 500 litre

### ACCESSORIES FOR THE BREWING PROCESS

Product		Item No.
<b>Thermo sleeve for 200 litre Braumeister</b>		77357
<b>Thermo sleeve for 500 litre Braumeister</b> › Boiler and cover insulation		77380
<b>Support cylinder for hydrometer</b>		72897
<b>Hydrometer</b> › With temperature correction for measuring original gravity		72896
<b>Large malt shovel</b>		72898
<b>Cleaning set</b>		78027
<b>Hose set</b> › Hose connector, 1" female connector (IT) 1 5 m 2 10 m		77363 77366
<b>Malt mill Maltman with additional funnel and portal stand</b> › 230V 50Hz		77371
<b>120 litre barrel</b> › For crushed malt › Fits exactly under the malt mill		21008

## ACCESSORIES FOR THE BREWING PROCESS

## Product

## Item No.

**Stainless steel try on castors for 200 litre Braumeister**

- > For the support of the malt pipe



66584

**Stainless steel try on castors for 500 litre Braumeister**

- > For the support of the malt pipe



66605

**200 litre PE universal pan with castors**

- > For the disposal of spent grain or the like
- > 126.5x85.5x46 cm (LxWxH) plus height of castors



10103

**95 litre universal stainless steel keg**

- > For the storage of malt
- > Airtight



UF-044-0095

**Wooden mash paddle**

77390



# » Accessories for fermentation tanks

## ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

### Product

### Item No.

#### Cooling unit "Cool" 0,3 kW

- › The perfect solution for small 60 and 120 litre FD fermentation tanks
- › Including an integrated circulation pump, temperature control and Gardena connection
- › Temperature -10 °C up to +40 °C
- › 230 V / 50 Hz



77457

#### Cooling unit "Chilly" 1,7 kW

- › Temperature -10 °C to +25 °C
- › Hose connector set for 240l / 525l / 625l / fermentation tank and pressure tanks
- › 230 V / 50 Hz



72905

#### Gärmeister CONTROL

- › See page 25 for more information



77278

#### Wort chiller for Kellermeister

- › For mounting into the lid of the Kellermeisters
- › For Kellermeister with a volume from 30-litre to 120-litre



77397

#### Threaded jacket NW 10 for thermometer / Thermal detector Gärmeister CONTROL



64071

#### Thermometer



63887

#### Pedelstal on castors for FD 60 litre / 120 litre

- › Elevation 16 cm



77520

#### Pedelstal on castors for FD 240 litre / ferment-egg 250 litre

- › Elevation 16 cm



77400

#### CIP and filling lid for fermentation tanks FD



86162












#### Disc valve for fermentation tank FD / pressure tanks

- › IT-ET 1", AISI 304
- › Delivery without blind cap











87882

## ACCESSORIES FOR FERMENTATION TANKS / MATURATION TANKS

Product		Item No.
<b>Stainless steel ball valve for fermentation tank FD / ferment-egg 60 litre</b> > ET-ET ¾", AISI 304		75104
<b>Stainless steel ball valve for fermentation tank FD / pressure tanks</b> > IT-ET 1", AISI 304		64939
<b>Stainless steel ball valve for ferment-egg 250 litre / 600 litre</b> > ET-ET 1", AISI 304		69315
<b>Sampling tap NW 10</b> > Standard edition > Without knuckle spiral option		64949
<b>Reduction / extension of ET ¾" to ET 1"</b> > IT ¾"-IT 1"		45062
<b>Fermentation lock and plug for the fermentation tank</b>		21010
<b>Stainless steel discharge outlet</b> > ET ¾" with counter nut > AISI 304		65276
<b>GEKA-coupling</b> > IT 1", AISI 304		66540
<b>GEKA-coupling</b> > Spout ½", AISI 304		66633
<b>Gardena connection</b> > IT ½", AISI 304 > IT ¾", AISI 304 > IT 1", AISI 304		66686 89672 66685
<b>Clamp adapter</b> > IT 1"-Clamp DN 25, AISI 304 > DIN 32676		66702

# » Accessories for pressure tanks

## ACCESSORIES FOR STAINLESS STEEL PRESSURE TANKS

Product		Item No.
<b>T-adapter piece</b> <ul style="list-style-type: none"><li>› For CO<sub>2</sub>-connection / shut-off tap and plug apparatus</li><li>› Lateral 2xET 3/4"</li><li>› At bottom NW25 for the connection to the fuel nozzle on top layer</li></ul>		87711
<b>Plug apparatus Piccolino</b> <ul style="list-style-type: none"><li>› Fits on T-adapter piece</li><li>› IT-ET 3/4"</li></ul>		87712
<b>CO<sub>2</sub>-shut-off tap</b> <ul style="list-style-type: none"><li>› Fits on T-adapter piece</li><li>› IT-ET 3/4"</li></ul>		87986
<b>Spray nozzle with spray nozzle holder</b> <ul style="list-style-type: none"><li>› Spray nozzle NW 10</li><li>› NW 25 for connection to the fuel nozzle on top layer</li></ul>		87833 + 87847
<b>Sampling tap NW 10 knuckle</b> <ul style="list-style-type: none"><li>› Flame-resistant tap</li><li>› Connection thread for knuckle spiral</li></ul>		83922
<b>Knuckle spiral</b> <ul style="list-style-type: none"><li>› For sampling tap</li></ul>		83866
<b>Closing cap 3/4"</b>		64524
<b>Closing cap NW 25</b>		76493





## » Beer tap accessories

### BEER TAP ACCESSORIES

#### Product

#### Item No.

##### “Picnic” beer tap kit NC – KEG – beer gun

- › CO<sub>2</sub> bottle 2 kg
- › Pressure regulator
- › Hoses including connectors
- › Tap “Beer Pistol” with compensator



47100

##### “Barbecue” beer tap kit NC – KEG – beer dispenser

- › CO<sub>2</sub> bottle 2 kg
- › Pressure regulator
- › Hoses including connectors
- › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V



47101

##### “Pub” beer tap kit (Euro – KEG – beer dispenser)

- › CO<sub>2</sub> bottle 2 kg
- › Pressure regulator
- › Dispense head “Korb”
- › Hoses including connectors
- › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V



47102

##### “Pubflex” beer tap kit (NC + Euro – KEG – beer dispenser)

- › CO<sub>2</sub> bottle 2 kg
- › Pressure regulator
- › Dispense head “Korb”
- › Euro + NC hoses including connectors
- › Beer dispenser with continuous-flow cooling Pygmy 25, 230 V



47103



## » Fan merchandise

### ACCESSORIES T-SHIRTS

#### Product

#### Item No.

#### T-Shirts

1 "Braumeister"



4777-M/L/XL/XXL

2 "Selbst braut der Mann"



4778-M/L/XL/XXL

3 "Logo"



4780-M/L/XL/XXL

4 "Die Braut"



4779-S/M/L/XL

Apron "Speidels Braumeister"



77389



## » Brewcats, Finland

The three women from Finland think, that there are too few female brewers. That's why they host brewing courses for women only – and they are pretty successful with it.





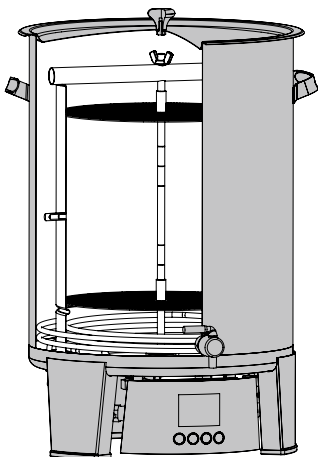
## » The brewing process

### 1 PROGRAMMING

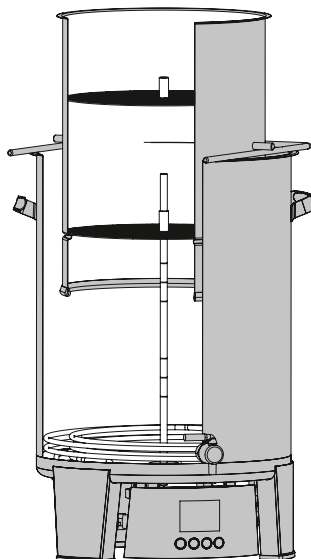
Depending on the recipe, the Braumeister is programmed with the appropriate brewing times or a recipe from My Speidel gets synchronized. The brewing process starts by switching over to automatic brewing. The control system guides the user through the various steps and executes the four brewing phases automatically.

### 2 MASHING

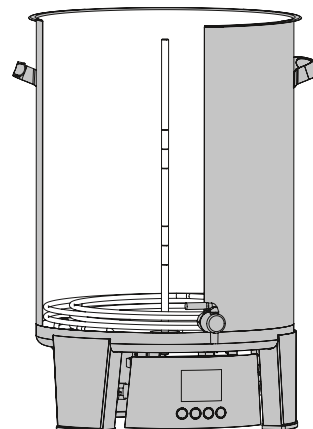
Depending on the recipe and method, water is poured in and heated up to 38 °C. Then the malt pipe with the sieve inserts is put in position. Malt is poured between the sieve inserts. The malt pipe is fixed with bracket and draw-bar.



Kettle with malt pipe  
(Brewing process)



Kettle with malt pipe removed  
(lautering)



Kettle without malt pipe  
(Boiling the hops)



The individual steps of the brewing process are described again in detail in the manual.

### 3 MASHING / BREWING

The pump switches on. Due to the resulting water / wort circulation, the starch is extracted from the malt. The four brewing phases are executed as programmed, for example as follows:

- 1 Protein rest  
55 °C, approximately 5 min
- 2 Maltoserast  
63 °C, approximately 30 min
- 3 Saccharification rest  
72 °C, approximately 20 min
- 4 Saccharification rest  
78 °C, approximately 10 min

### 4 LAUTERING

At the end of the four phases an acoustic signal sounds. The subsequent lautering process is quickly executed by simply removing the malt pipe. In the case of the 200 and 500 litre Braumeister this is done by means of the lifting device. Allow to drain a few minutes and remove – if necessary, pour water through the malt (sparge) to achieve a better yield.

### 5 BOILING HOPS

With the lid open, the wort is boiled for 80 minutes with hops being added several times. The evaporated water is to be replaced by adding fresh brewing water. The original gravity can be finally adjusted by adding or leaving out water. The draw-bar on the Braumeister serves as a level meter. At the end of the boiling phase, an acoustic signal sounds again.

### 6 FERMENTATION / MATURING

Immediately after the boiling of the wort the temperature of the wort is brought to the level of the fermentation temperature by a wort cooler or (in the case of the Braumeister PLUS or the 200 and 500 litre Braumeister) by a double jacket; the wort is also mixed with yeast and fermented in a suitably large tank (accessory). After several weeks of storage in bottles or in a maturing barrel (accessory), the well cooled beer can be consumed.



## » Hops and malt

### 1 HOP PELLETS

Aroma or bittering hops in pressed form. The bitterness of the hops is given in % alpha acid and usually ranges from 4 % to 17 % alpha. Because they are practical to store and use, this is the most common type.

### 2 UMBELS

Aroma hops or bittering hops in the form of dried umbels. The bitterness of the hop is given in % alpha acid. Umbel hops are primarily used for flavouring the beers at the end of the brewing process.

Hop pellets might not look as nice as umbels, but they are easy to dose.







3



4



5



6



7



8

### 3 PILSNER MALT (EBC 2–3)

Pilsner malt is suitable for the production of all light beers or as a base malt for specialty beers.

- › Pilsner beers
- › Any other type of beer

### 4 MUNICH MALT (EBC 15–20)

Munich malt underlines the typical character of beer by enhancing the aroma. It also achieves a strong beer colour.

- › Malt beers
- › Fest beers
- › Strong beers

### 5 VIENNA MALT (EBC 7–9)

To achieve “gold coloured coloured” beer and to enhance full flavour / rich taste.

- › Lagers
- › Fest beers
- › Home-brew beers

### 6 LIGHT WHEAT MALT (EBC 3–5)

To enhance the typical top-fermented aroma. Makes lean, tangy beers and highlights the typical wheat beer aroma.

- › Wheat beers
- › Kölsch beers
- › Altbier types
- › Top-fermented draught beers
- › Light beers

### 7 CARAPILS MALT (EBC 3–5)

Carapils improves foam and foam stability and makes the beer full-bodied.

- › Pilsner beers
- › Light beers
- › Non-alcoholic beers

### 8 SMOKED MALT (EBC 3–6)

Smoked malt gives the typical smoky flavour.

- › Smoked beers
- › Lagers
- › Cellar Beers
- › Beer specialties
- › Wheat beers



## » Cost calculation 200 litre Braumeister

The following cost calculation can be applied to a brew of approximately 200 litres of beer.

The numbers are rough figures for Germany and depend on the costs of

ingredients, electricity and taxes in the respective Federal State.

The calculation does not include labour costs.

### EXAMPLE OF CALCULATION

Malt + hops	45.00 Euro
Electricity	9.00 Euro
Water	10.00 Euro
Beer tax (Germany)	17.00 Euro
<hr/>	
Total	81.00 Euro
	<b>41 cents per litre</b>

## » Legal aspects (valid for Germany)

Hobby brewers who produce home-made beer for personal use are allowed to make up to 200 litres of beer per year free of tax. This beer must not be sold. Larger amounts of beer require the payment of a so-called beer tax. The home brewer has to give notice to the nearest Main Customs Office prior to the beginning of the brewing. This is set out in writing in the Directive on Implementation of the German Law on Beer Tax:

### **§ 2 - Production by home and hobby brewers**

(1) beer, when made by home and hobby brewers in their own household for private use only and without being sold, is exempt from taxes up to an amount of 2 hectolitres within one calendar year.

Beer made by home brewers in non-commercial communal breweries is considered as beer produced in the home brewers' households.

(2) Home and hobby brewers must declare both the production and the location of the production to the Main Customs Office prior to the brewing. The declaration must specify the amount of beer expected to be produced in the current calendar year. The Main Customs Office may allow exemptions. The competent Customs Office where the first brewing activity needs to be registered can be found on the website of the local customs office. For the sale or dispensing of home-brewed beer, the beer tax has to be paid right from the start and the brewing quantity has to be declared in advance. Since 2004 no brewmaster title is required for self brewers, even if the beer is sold or traded in larger amounts. The only distinction that is made is whether the beer is served in your own restaurant / pub – in this case you will be assessed as restaurant – or sold in shops – in this case you will be assessed as business.





## » Brewing recipes

### FESTBIER 20 LITRE BRAUMEISTER

#### Ingredients

23l	Brewing water to start with plus sparging water
2.0 kg	Pilsner malt
2.5 kg	Munich malt
0.5 kg	Carapils
40 g	Tettnang hop (4,2% alpha)
1 packet	Saflager S23 yeast

#### Preparation

##### Mash programme

- 1 60 °C > Mashing
- 2 63 °C > 25 min
- 3 73 °C > 40 min
- 4 78 °C > 10 min
- 5 Boiling > 80 min

##### Hop addition

- 30g Tettnang hop > 70 min before end of boil
- 10g Tettnang hop > 10 min before end of boil

##### Original gravity

12°P at 21 l

##### Fermentation

Fermentation temperature at around 12 °C

##### Maturation

2–3 days at room temperature, then 3–4 weeks in fridge at 5 °C

### RAUCHBIER (SMOKED BEER) 20 LITRE BRAUMEISTER

#### Ingredients

23l	Brewing water to start with plus sparging water
2.70 kg	Munich malt
1.35 kg	Smoked malt
0.45 kg	Carapils
25 g	Hallertau hops (4,2% alpha)
1 packet	Saflager WB 34 / 70 yeast

#### Preparation

##### Mash programme

- 1 60 °C > Mashing
- 2 63 °C > 20 min
- 3 73 °C > 30 min
- 4 78 °C > 5 min
- 5 Boiling > 80 min

##### Hop addition

- 20g Hallertau hop > 70 min before end of boil
- 5g Hallertau hop > 10 min before end of boil

##### Original gravity

12°P at 21 l

##### Fermentation

Fermentation temperature at around 12 °C

##### Maturation

2–3 days at room temperature, then 3–4 weeks in fridge at 5 °C



Tip: The cover can be used as a great filling aid for when pouring in the malt

## IPA 20 LITRE BRAUMEISTER

### Ingredients

23 l	Brewing water to start with plus sparging water
4.0 kg	Pale Ale malt
0.5 kg	Carapils
50 g	Centennial hop (12.3 % alpha)
100 g	Cascade hop (6.8 % alpha)
1 packet	Safale US-05 yeast

### Original gravity

12 °P at 21 l

### Fermentation

Fermentation temperature at around 22 °C

### Maturation

2–3 days at room temperature, then 2–3 weeks in the fridge at 5 °C

### Preparation

#### Mash programme

- 1 63 °C > Mashing
- 2 63 °C > 70 min
- 3 73 °C > 5 min
- 4 78 °C > 5 min
- 5 Boiling > 80 min

#### Hop addition

- 25 g Centennial > 70 min before end of boil
- 25 g Centennial > 55 min before end of boil
- 40 g Cascade > 40 min before end of boil
- 30 g + 30 g Cascade > End of boiling + cooling

More recipes on our website  
[www.speidels-braumeister.de](http://www.speidels-braumeister.de)  
 and on [www.myspeidel.com](http://www.myspeidel.com)



### **PILSNER (LAGER) 200 LITRE BRAUMEISTER**

#### **Ingredients**

230l Brewing water to start  
with plus sparging water  
38.0 kg Pilsner malt  
2.0 kg Wheat malt  
280 g Tettnang hop  
(4.2% alpha)  
2 packets Saflager S23 yeast

#### **Preparation**

##### **Mash programme**

- 1 38 °C › Mashing
- 2 63 °C › 40 min
- 3 73 °C › 25 min
- 4 78 °C › 10 min
- 5 Boiling › 80 min

##### **Hop addition**

200 g Tettnang hop  
› 70 min before end of boil  
80 g Tettnanger  
› 10 min before end of boil

##### **Original gravity**

12°P at 210l

##### **Fermentation**

Fermentation temperature  
at around 12 °C

##### **Maturation**

2–3 days at room temperature,  
then 3–4 weeks in the fridge at 5 °C

### **WEIZENBIER (WHEAT BEER) 200 LITRE BRAUMEISTER**

#### **Ingredients**

230l Brewing water to start  
with plus sparging water  
20.0 kg Wheat malt  
20.0 kg Pilsner malt  
180 g Tettnang hop  
(4.2% alpha)  
2 packets Safbrew WB06 yeast

#### **Preparation**

##### **Mash programme**

- 1 50 °C › Mashing
- 2 63 °C › 15 min
- 3 73 °C › 35 min
- 4 78 °C › 15 min
- 5 Boiling › 80 min

##### **Hop addition**

180 g Tettnang hop  
› 70 min before end of boil

##### **Original gravity**

12°P at 210l

##### **Fermentation**

Fermentation temperature  
at around 22 °C

##### **Maturation**

2–3 days at room temperature,  
then 2–3 weeks in the fridge at 5 °C

## » Speidels Braumeister on Instagram

You want to be featured in the next Braumeister catalogue? Then simply tag @speidelsbraumeister in your Instagram post or use the hash tag #speidelsbraumeister.



@benwalesi



@grit\_constanze



@gustavlinde



@hordeumvulgaris



@pablopuigtrass



@deckerbier



@swedishbrewlady



@thoomaseriksson



@wein2werk



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## TANKS MADE WITH PASSION

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Technical implementation of the products are without obligation.