

Nano-brewhouse BREWMASTER BM-50



Price: € 1 790 excluding tax

SKU: BM-50

Product Categories: [BBM : Wort brew machines BREWMASTER](#), [BWM-BBM : Wort brew machines BREWMASTER](#), [HNB - Home nano brewhouses](#)

Product Tags: [Beer](#), [Wort](#)

Product Page: <http://eshop.czechminibreweries.com/product/bm-50/>

Product Summary

The small brewhouse machine for easy preparation of 55 liters beer wort in one batch using the infusion brewing method. Practical and easy to use, our new machine BREWMASTER BM-50 permits to prepare a good hand crafted beer, using fresh products any kind of recipe. The nano brewhouse produced of stainless steel. Maximal malt quantity 13 kg.

The BREWMASTER BM-50 produces 55 liters of beer wort per one batch (to production of 50 liters of beer)

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Description :

The Brewmaster 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 Brewmaster 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 Brewmaster 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 Brewmaster 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 Brewmaster, it'll be hard for you to renounce this natural type of beer brewing that gets by without pasteurization and chemical additives.

Technical parameters and equipment:

PLC programmer which allows to check, regulate and program automatically any desired time, pump and temperature, following your recipe.

directly from your PC computer.

- Heating coil: 3.200 W output - Pump: 2x 9 W - Power supply connection: 230V /1 phase - fuse protection min. 16 Amp. - Max. malt quantity: 13kg
- Benefits : -
Very easy to use, clean and maintain.

In support of the unit, we can supply a wide range of accessories (hop filters, cooling and conic fermentation tanks, cooling heat exchangers, ..) which will guide you into a perfect brewing!

It is essential for small breweries, home brewers, pubs, agritourisms, catering institutes and for any activities which needs to promote its artisanal recipe.

BREWING PROCESS : **PROGRAMMING** - Depending on the recipe, the BM-50 brewing system is programmed with the appropriate brewing times. 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 automatical

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 drawbar.

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:

- Protein rest 55 °C, approximately 5 min - Maltose rest 63 °C, approximately 30 min - Saccharification rest 72 °C, approximately 20 min - Saccharification rest 78 °C, approximately 10 min

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 BM-50 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.

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 drawbar on the Nanobeer serves as a level meter. At the end of the boiling phase, an acoustic signal sounds again.

COOLING WORT - After boiling, the wort is cooled as soon as possible to the fermentation temperature by a special wort cooler directly inside the brewhouse or using the cooling double jackets of the fermenting tank.

FERMENTATION / MATURATION PROCESS]

- 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 by a double jacket; the wort is also mixed with yeast and fermented in a suitably large tank (accessory).

CONSUMING]

- After several weeks of storage in bottles or in a maturing barrel (accessory), the well cooled beer can be consumed.



Available accessories :

Product Attributes

- Dimensions: 740 × 600 × 610 mm
- Weight: 30 kg

Product Gallery



Product data were exported from - Czech Brewery System

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