



Big Brew System Inventory

TO BE SUCCESSFUL YOU'LL NEED

- 2 full LP tanks
- A water supply within reach of the system
- An electrical supply within reach of the system
- A recipe & ingredients for 20 gallons of beer with an OG of 1.050-1.060 and a single step mash schedule
- Heat-resistant gloves (*the brew stand, kettles, and hoses get real hot*)
- A hose for the counterflow chiller's water outlet
- Your usual brew day cleaning supplies

BIG BREW SYSTEM INVENTORY

- 1 x 25-gallon kettle with stainless false bottom
- 1 x 25-gallon HLT
- 1 x Mash tun (with sticker reading "I brew the beer I drink")
- 1 x Wooden lid with sparge arm for mash tun
- 1 x Manifold with 3 bazooka screens for mash tun
- 1 x Metal brew stand; 4 long braces and 2 short end structures
- 2 x Bayou Burners w/ regulators in square frames that set on brew stand
- 1 x Wooden tower with tray; includes 2 pumps and counterflow chiller
- 1 x Water filter with disconnect hose
(*it may be resting comfortably in the counterflow chiller*)
- 1 x Defiant GFI adapter
- 1 x Stainless steel mash paddle
- 1 x Stainless 2-liter measuring cup
- 4 x Long hoses w/ quick connects on both ends
- 1 x Long hose w/ quick connects on 1 end
- 1 x Thermometer with a hose attached on each end.
- 1 x Potable water hose
(*for running water through the water filter, can also be used for chilling water*)
- 1 x plastic box containing; 5/16 nut driver, multi-tip screwdriver, super moss, spare clamps and pins.

TIPS:

- For faster heating, split the sparge water across the kettle & HLT
- Keep grain away from the sparge ring. Grain will just clog it up and make a mess.
- Rinse out the pumps with left over spare water
- Just loosen the mash tun's bazooka manifold to remove & clean it.