

Chapter 1 : The Electric Brewery

Our Electric Brewery design is used in over 50 countries by homebrewers, commercial breweries, brew on premise shops, brew pubs, restaurants, industrial and entertainment corporations, distilleries, kombucha brewers, and more!

When a cartoon character gets electrocuted, its furry little body goes stiff for a few seconds and we get to watch its skeleton flash beneath its skin like an out-of-control discotheque strobe. A puff of smoke later, our protagonist enjoys a full recovery and gets back its normal business of dropping anvils on heads. We all intuitively recognize that immortality is a fact of animated life. Reality, however, is not so kind, and mixing water, wort, or beer with electricity can be deadly. Unless you have the experience and know-how to do electrical work, do yourself a favor and consult a professional electrician before attempting anything related to wall juice. And always, always, always use ground fault circuit interrupt GFCI outlets or breakers whenever electricity and water have even a remote chance of meeting one another. Electric brewing offers a number of attractive advantages over breweries built around propane or natural gas. Electricity is delivered right to your house, obviating the need to make last-minute propane runs. No more Minnesota snowstorms to disrupt your brew calendar! Electrical immersion elements deliver heat directly to strike water and wort with virtually no loss, while a typical gas burner can lose up to 60 percent of its heat output to its surroundings. Electrical heating elements are easily controlled and lend themselves to automation and repeatability. In most locations, brewing with natural gas is two or three times more expensive than brewing with electricity, and using propane can set you back five to ten times as much. You need to have enough oomph to heat your brewery and crank out a brew day in a reasonable amount of time. Everything you plug into an outlet—be it a coffee maker, a hair dryer, or an electric boil kettle—offers a certain resistance measured in ohms to that push. The resulting current measured in amps is a measure of the flow of electricity required for the given voltage to overcome the imposed resistance. You can think of it like rocks in a stream or islands in the stream if you prefer. A stream of a given depth and speed exerts a certain pressure on everything that gets in its way. If you plunk down a big boulder right in the middle of the stream bed, the flow has to accelerate around said boulder in order to move the same volume of water through the narrow restrictions on either side. The boulder is like resistance, and the flow rate of the water is like current. Voltage is set by your electrical outlet. Most electrical circuits in North America deliver volts, while those in Europe and much of the rest of the world usually offer to Having more volts means you have more electrical oomph available to power your devices. Resistance comes from what you plug into that circuit. And current is the flow of electricity that results from a given voltage trying to overcome the resistance your device provides. Current is what gets you into trouble. Because current and heat are directly related. In a very general sense, the higher the current, the more a device resistance heats up. Standard household circuits in North America are typically sized to max out at 15 amps of current 20 amps in some cases. Exceeding it in older construction means burning out a fuse. And exceeding it in really old construction means burning your house down. Thus, the fundamental question of electric brewing is this: How can I safely deliver enough heat to my brewery to complete my brew day in a reasonable amount of time? The practical upshot of this little fact of physical chemistry is that you need to deliver a huge dose of energy in order to boil water in a reasonable amount of time. A typical 5-gallon 19 L batch of beer might require in the neighborhood of 7 gallons In order to heat that amount of tap water to boiling, you need to provide about 8, BTUs British thermal units of heat, or about 9, kilojoules. You can, however, control two things: The manner in which you deliver heat: The speed at which you deliver heat: Fortunately, all standard-issue electric dryers and stoves in North America require volts, which means that most houses in the United States, Canada, and Mexico have at least one volt circuit available to power such appliances. In fact, in most cases, power is actually delivered to our houses at volts. When it reaches the house, the supply is split in two. Regular outlets are delivered volts to power most consumer appliances and electronics, while a separate volt circuit is maintained for stoves, air conditioners, dryers, and the like.

Chapter 2 : The Electric Brew

Electric Brewery Control Panel. NEW LOWER KIT PRICES! The control panel is the heart of our Electric Brewery. It is a % custom unit built to our exacting specifications using industrial-grade components.

Pimp my System Pimp my System: Designed and built over the span of a year, Kal wanted a truly unique all-grain homebrew set-up. This is what Kal had to say about his one-of-a-kind system: My all-grain brewery had to meet the following criteria: It took over a 12 month period between and to complete. Pictures were taken throughout so that I could eventually document the whole process on my TheElectricBrewery. Mash temperature is maintained using a 50 foot HERMS coil in the hot liquor tank, step mashing is also possible. Like many first time all-grain brewers the inaugural batch was a hoppy American IPA, brewed on August 21, It turned out perfectly! How long does it take to brew beer with your setup? This is what our Electric Brewery produces. Yeast is then added and left to ferment this wort into beer weeks typically. The beer is then kegged and left for 2 weeks to carbonate under pressure from CO2. Lagers and stronger ales may be left to age or condition for a month or more to smooth out the flavors. Every beer is different! How much electricity does it take to brew beer with your setup? Probably similar to what it takes to run your clothes dryer for a load or two. It is considerably less expensive than using propane or gas no tanks to fill! Do you have any videos of the entire setup running? We are working on adding more videos to our TheElectricBrewery. Complete instructions on using the brewery along with videos are being worked on and will be added in the future. How do you serve your beer? Our beer is kept in stainless steel Cornelius kegs old soda kegs that are popular with home brewers. The beer is served on taps in our basement bar where we typically have four styles on tap at any given time. A CO2 tank is used to dispense and carbonate the beer. What kind of beers do you brew? What have you brewed? All our beers are brewed with fresh sometimes organic ingredients, and are created to be full-flavored. No shortcuts, no compromises. We typically brew about once a month. Draw upon the collective knowledge of homebrewers around the world to get your questions answered. Help out your fellow homebrewers with their questions.

Chapter 3 : The Electric Brew in Elkhart

The Electric Brew was voted Indiana's Main Street Business of the year. Thanks to all of our staff and customers. We couldn't have done it without you!

Chapter 4 : The Electric Brew, Elkhart - Restaurant Reviews & Phone Number - TripAdvisor

Standard 30A Electric Brewery Control Panel: For producing up to 20 gallons of finished product per batch. A single element is used in the boil kettle and hot liquor tank. A single element is used in the boil kettle and hot liquor tank.

Chapter 5 : Electric Brew E Washington St Goshen, IN Restaurants - MapQuest

The Electric Brew has been a terrific adventure, and we are enjoying being part of Goshen's vibrant downtown. You can stop by and see "What's Brewing" at just about any time. The coffeehouse is open 6ampm Monday through Friday, Saturday from 7ampm, and Sunday from 12pm-7pm.

Chapter 6 : Full Video: How to Build Your Electric Brewery | Part 2 | Craft Beer & Brewing

The Electric Brew, Goshen, Indiana. 6, likes Â· 64 talking about this Â· 7, were here. The Electric Brew, a place for coffee and gathering.

Chapter 7 : The Electric Brew (@theelectricbrew) â€¢ Instagram photos and videos

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The resulting brewing system is a 20 gallon all-grain % electric setup that uses all industrial grade components and achieves a consistent 95% brewhouse efficiency. Mash temperature is maintained using a 50 foot HERMS coil in the hot liquor tank, step mashing is also possible.

Chapter 8 : About " The Electric Brew

If you are into home brewing then you have likely heard of "The Electric Brewery" created and run by a fellow named Kal. If you haven't then get over there and read up. This is the best homebrew setup out there, well thought out, well designed and effectively open source. It uses electric hot water.

Chapter 9 : Electric Brewing | calendrierdelascience.com - Beer, Wine, Mead, & Cider Brewing Discussion

Welcome to the Electric Brew in Elkhart. We are exited to be given the opportunity to provide the best service and coffee to the community of Elkhart.