

Brupaks Electric Boiler

Instructions for Use

Before using for the first time. The interior of the boiler is coated with a thin protective film which must be removed before use. Fill the boiler with hot water and add a proprietary cleaner / steriliser such as Brupaks 'Bruclean' or Chemipro OXI. Leave to soak for 15 minutes, empty the boiler, wipe the interior with a soft cloth then rinse with water. Next add 5 litres of cold water and set the thermostat to maximum. Bring to the boil and leave for 15 minutes. The boiler is now ready for use.

Boiling. In order to extract the bitterness from the hops and to sterilise the wort, it must be boiled for around 90 minutes. Ensure that the supplied hop strainer is in place before adding the wort or a blocked tap may occur. The lid should be in place until boiling point is reached and then either removed or slightly raised on one side to prevent spillage. When boiling is over the wort should be left undisturbed for the hops and other debris to settle (if using an immersible wort chiller, this should be placed in the boiling wort a few minutes before switching off). After 20 - 30 minutes slowly open the tap and allow the wort to run into the fermenter.

IMPORTANT! When brewing from malt extract, mix the extract with water in a separate vessel before adding to the boiler. Failure to do this may result in the dense extract sinking to the bottom of the boiler, coating the electric element. This will activate the safety cut-out.

Safety Cut-out. To prevent boiling dry and to comply with current regulations, the heating element is fitted with a sensitive safety cut-out device. It is essential, therefore, that the element is kept perfectly clean at all times (soaking overnight in Chemipro OXI is ideal). Should the cut-out operate during boiling, re-set it by removing the plug from the socket and waiting for around one minute or until an audible click is heard. Plug the boiler in and recommence boiling.

Mashing. Due to the sensitivity of the safety cut-out we do not advise using the boiler for the mashing of grains.

Accessories Available for use with the Brupaks Boiler.

Insulated Mash Tun - high thermal properties keep the mash at the correct temperature.
Wort separator included

Immersion Wort Chiller - cools the wort to pitching temperature in 20 - 30 minutes.

Counterflow Wort Chiller - instant cooling of wort improves cold break