

Brewing System Buying Guide

This guide is designed to help new and experienced brewers make informed equipment selections from our complete line of kettles, mash tuns, and fermenters based on common home brew batch sizes. We will also aggregate equipment selections into the three most widely recognized brewing processes, including single-vessel extract and brew-in-a-bag (BIAB), and 3-vessel all-grain brewing systems. In addition, each package will include basic accessory recommendations and optional accessory options so that each individual vessel fully outfitted and ready-to-brew straight out of the box.

All underlined blue text contains a link back to our product page which contains additional information on each product. Furthermore, items listed without a link will need to be purchased from other retailers.

3 Gallon Batch Size

Extract/BIAB

I. Brew Kettle (BK): 5.5 Gallon Brewing Kettle

2. Fermenter: Brew Bucket Mini

Accessories:

I. Barb for BK ball valve: 1/2" MPT 3/8" Hose Barb

2. BK Thermometer and BK Thermometer Bulkhead

3. Thermometer Strip for Brew Bucket

4. 3/8" Silicone Tubing for wort transfers

5 Gallon Batch Size

Extract/BIAB

I. Brew Kettle (BK): 10 Gallon Brewing Kettle

2. Fermenter: Brew Bucket or 7 Gallon Chronical

Accessories:

I. Barb for BK ball valve: 1/2" MPT 1/2" Hose Barb

2. <u>BK Thermometer</u> and <u>BK Thermometer</u> Bulkhead

3. ½" Silicone Tubing for wort transfers











Optional Accessories:

- I. Fermentation Temp Control: FTSs for Brew Bucket or FTSs for 7 Gal Chronical
- 2. 7 gal Chronical Transfers: 1/2" Barb for racking valve and 3/4" Barb for dump valve
- 3. 7 gal Chronical Pressurized Transfers: Fitting, TC Clamp, and Gaskets.
- 4. Chronical LCD Temp Gauge

Standard Series All-Grain Brewing

- I. Brew Kettle (BK): 10 Gallon Brewing Kettle
- 2. Mash Tun (MT): 10 Gallon Infussion Mash Tun
- 3. Hot Liquor Tank (HLT): 10 Gallon Brewing Kettle
- 3. Fermenter: Brew Bucket or 7 Gallon Chronical

Accessories

- I. Barb for BK ball valve: 1/2" MPT 1/2" Hose Barb
- 2. Barb for MT ball valve: 1/2" MPT 1/2" Hose Barb
- 3. Barb for HLT ball valve: 1/2" MPT 1/2" Hose Barb
- 4. BK Thermometer and BK Thermometer Bulkhead
- 5. HLT Thermometer and HLT Thermometer Bulkhead
- 6. Ssparge Arm for MT
- 7. ½" Silicone Tubing for wort transfers

Optional Accessories

- I. Mash Temp Stabilization: MTSs for 10 Gal Infussion MT
- 2. Fermentation Temp Control: FTSs for Brew Bucket or FTSs for 7 Gal Chronical
- 3. Brew Bucket FTSs Blow-Off Barb
- 4. 7 gal Chronical Transfers: 1/2" Barb for racking valve and 3/4" Barb for dump valve
- 5. 7 gal Chronical Pressurized Transfers: Fitting, TC Clamp, and Gaskets.
- 6. Chronical LCD Temp Gauge
- 7. Extra Thermometer Bulkhead and Whirlpool Fitting
- 8. Vorlauf Fitting Only if Recirculation Bulkhead is added to Mash Tun

Brewmaster Edition (BME) Fermenter Upgrades*

 Brewmaster Bucket or Brewmaster Edition 7 Gal Chronical

Brewmaster Accessories

 Fermentation Temp Control: <u>FTSs for Brewmaster</u> <u>Bucket</u> or FTSs for <u>Brewmaster Edition Chronical</u> <u>Fermenter</u>

[Sa]



Brewmaster Optional Accessories

I. 7 gal BME Chronical 3" TC CIP Spray Ball









- 2. 7 gal BME Chronical 3" TC Stainless Blow-Off Cane
- 3. Brewmaster Bucket FTSs Blow-Off Barb

*All Brewmaster fermenter and accessory upgrades are typically in lieu of the fermentation options listed above in our standard series listing. Brewmaster Edition fermenters include a number of specific feature enhancements to our standard line. See individual product listings and our FAQ section for details on these enhancements.

10 Gallon Batch Size

Extract/BIAB

- I. Brew Kettle (BK): 15 Gallon Brewing Kettle
- 2. Fermenter: 14 Gallon Chronical

Accessories

- I. Barb for BK ball valve: 1/2" MPT 1/2" Hose Barb
- 2. BK Thermometer and BK Thermometer Bulkhead
- 3. ½" Silicone Tubing for wort transfers

Optional Accessories

- I. Fermentation Temp Control: FTSs for 14 Gal Chronical
- 2. I4 gal Chronical Transfers: 1/2" Barb for racking valve and 3/4" Barb for dump valve
- 3. 14 gal Chronical Pressurized Transfers: Fitting, TC Clamp, and Gaskets.
- 4. Chronical LCD Temp Gauge

Standard Series All-Grain Brewing

- I. Brew Kettle (BK): 15 Gallon Brewing Kettle
- 2. Mash Tun (MT): 20 Gal Infussion Mash Tun
- 3. Hot Liquor Tank (HLT): 15 Gallon Brewing Kettle
- 4. Fermenter: 14 Gallon Chronical

Accessories

- I. Barb for BK ball valve: 1/2" MPT 1/2" Hose Barb
- 2. Barb for MT ball valve: 1/2" MPT 1/2" Hose Barb
- 3. Barb for HLT ball valve: 1/2" MPT 1/2" Hose Barb
- 4. BK Thermometer and BK Thermometer Bulkhead
- 5. HLT Thermometer and HLT Thermometer Bulkhead
- 6. Ssparge Arm for MT
- 7. ½" Silicone Tubing for wort transfers

Optional Accessories

I. Mash Temp Stabilization: MTSs for 20 Gal Infussion MT











- 2. Mash Recirculation: T-Fitting, 1/2" FPT Barb, 3/8" LN Barb, Recirculation Manifold
- 3. ½" Brewing Pump
- 4. Fermentation Temp Control: FTSs for 14 Gal Chronical
- 5. I4 gal Chronical Transfers: 1/2" Barb for racking valve and 3/4" Barb for dump valve
- 6. 14 gal Chronical Pressurized Transfers: Fitting, TC Clamp, and Gaskets.
- 7. Chronical LCD Temp Gauge
- 8. Extra Thermometer Bulkhead and Whirlpool Fitting
- 9. Vorlauf Fitting

Brewmaster Edition (BME) Fermenter Upgrades*

I. Brewmaster Edition 14 Gal Chronical

Brewmaster Accessories

2. Fermentation Temp Control: FTSs for <u>Brewmaster Edition</u> Chronical Fermenter



- 4. 14 gal BME Chronical 3" TC CIP Spray Ball
- 5. 14 gal BME Chronical <u>3" TC Stainless Blow-Off Cane</u>

*All Brewmaster fermenter and accessory upgrades are typically in lieu of the fermentation options listed above in our standard series listing. Brewmaster Edition fermenters include a number of specific feature enhancements to our standard line. See individual product listings and our FAQ section for details on these enhancements.

15 Gallon Batch Size (Half Barrel)

Standard Series All-Grain Brewing

- 5. Brew Kettle (BK): 20 Gallon Brewing Kettle
- 6. Mash Tun (MT): 20 Gal Infussion Mash Tun**
- 7. Hot Liquor Tank (HLT): 20 Gallon Brewing Kettle
- 8. Fermenter: Half Barrel Chronical

Accessories

- 8. Barb for BK ball valve: 1/2" MPT 1/2" Hose Barb
- 9. Barb for MT ball valve: 1/2" MPT 1/2" Hose Barb
- 10. Barb for HLT ball valve: 1/2" MPT 1/2" Hose Barb
- II. BK Thermometer and BK Thermometer Bulkhead
- 12. HLT Thermometer and HLT Thermometer Bulkhead
- 13. Ssparge Arm for MT
- 14. ½" Silicone Tubing for wort transfers









Optional Accessories

- 2. Mash Temp Stabilization: MTSs for 20 Gal Infussion MT
- 3. Mash Recirculation: T-Fitting, 1/2" FPT Barb, 3/8" LN Barb, Recirculation Manifold
- 4. ½" Brewing Pump
- 5. Fermentation Temp Control: FTSs for Half Barrel Chronical
- 6. Half Barrel Chronical Transfers: 1/2" Barb for racking valve and 3/4" Barb for dump valve
- 7. Half Barrel Chronical Pressurized Transfers: Fitting, TC Clamp, and Gaskets.
- 8. Chronical LCD Temp Gauge
- 9. Extra Thermometer Bulkhead and Whirlpool Fitting
- 10. Vorlauf Fitting

**Gravity up to 1.070, higher gravity recipes will require a 30 Gallon BK and False Bottom

Brewmaster Edition (BME) Fermenter Upgrades*

I. Brewmaster Edition Half Barrel Chronical

Brewmaster Accessories

3. Fermentation Temp Control: FTSs for <u>Brewmaster Edition</u> Chronical Fermenter

Brewmaster Optional Accessories

- 6. Half Barrel BME Chronical 3" TC CIP Spray Ball
- 7. Half Barrel BME Chronical 3" TC Stainless Blow-Off Cane

*All Brewmaster fermenter and accessory upgrades are typically in lieu of the fermentation options listed above in our standard series listing. Brewmaster Edition fermenters include a number of specific feature enhancements to our standard line. See individual product listings and our FAQ section for details on these enhancements.

