

The Sparge Arm™



Principles of Operation

- ① Continuous sparging usually results in better extraction rates. Sparging is a process where the sugars created during the mashing process are separated from the grain.
- ② A common mis-conception is that sparging is simply a rinsing process. While there is rinsing, the more important aspect of sparging is displacement of the wort with water. This takes time to essentially push the heavy wort out of the bottom of the grain matrix. The sparging must be a slow and gentle process for best results.
- ③ Best practice is to first Vorlauf the wort, which will set the grain bed to become a filter bed, thus reducing the particulates of grain which will make it into the boil kettle. This process can be accomplished with a recirculation system or simply by drawing off pitchers of wort at a time, and gently reintroducing it into the mash tun.
- ④ During the Vorlauf process, wort should be slowly pulled from the bottom, and reintroduced to the tun until it is flowing clear. You want to work the wort down to a volume where there is about 1" of wort covering a more compact grain bed.
- ⑤ Sparge water is gently added, as necessary to keep the mixture of wort and water at the 1" level, as the wort is drawn off the bottom. This process demands more attention by the brewer, but can produce a higher yield.
- ⑥ Sparging can be done by either gravity feed or using a small pump with a flow control valve. In either case, you will connect the Sparge Arm to the Hot Liquor Tank.
- ⑦ Included with your Sparge Arm are three different Flow Discs to allow selection of the best flow rate for your specific situation.
- ⑧ In addition to the selection of the Flow Disc, you can fine tune the flow rate by "tightening" the Sparge Nozzle to pinch the Flow Disc.
- ⑨ It's recommended to perform a test run with your particular setup. There are many variables, and you'll have the best results will if you do a practice run before you brew.

Set-up

- ① Select one of the silicone Flow Disks, and install it onto the Sparge Nozzle with the grooves facing upward. (See our website listing for close up pics)
- ② Using water as a lubricant, slide the Silicone Ring, followed by the Silicone Mount onto the Sparge Arm.
- ③ Then mount Ssparge Assembly onto the handle of the Ss Mash Tun as shown below.
- ④ Attach a 3/8" ID Vinyl or Silicone tube onto the Ssparge arm. Attach the other end to your Hot Liquor Tank.
- ⑤ Adjust the height of the Sparge Nozzle to be about 4-6" above the grain bed. The real goal here it so have the water sprinkle hit the grain bed mid way between the sparge nozzle and the outer wall of the mash tun.
- ⑥ Open the valve on your Hot Liquor Tank to slowly add sparge water to maintain the 1" of depth that is ideal.
- ⑦ You want to be moving the Wort through the grain matrix at the rate of about 1/2" per minute. The velocity of 1/2" per minute, works out to about 1/4 of a gallon per minute. Remember, slower is better.

