



Colorado Brewing Systems

“Nano-Brewer” Brewing Systems General Brewing Notes:

- 1.) Although our systems utilize a single vessel design, this is not a “Brew in a bag” process. Due to our constant recirculation, it is recommended that you do not mill your grains finer than an 0.45 mill gap setting. Rice hulls can also aid in keeping the bottom screen from becoming obstructed on larger grain bills.
- 2.) For your first brew session we recommend doing a simple recipe to allow you to get used to the operation of your new system. While it may be tempting to brew up your favorite Imperial IPA, like any new system there is a learning curve.
- 3.) When brewing with Oats, unmalted barley, wheat or other undermodified grains it is important to do a Beta-glucan rest between 104 and 120 degrees for approximately 20 minutes to break down the enzymes. Failure to rest at this temperature will cause the undermodified grains to become gummy and may lead to a clogged screen.
- 4.) To convert your 3 vessel recipes and to ensure you have the correct amount of water to grain for your batch size, we recommend downloading our water volume calculator from the download section of our website at www.cobrewingsystems.com.