Geeking Out In The Cellar

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The Why

- Sadly fermentation control is an often overlooked aspect in Homebrewers' Setup
- High Temperatures
 - Causes Off-Flavors from Esters and Fusel alcohols that the yeast create.
 - Yeast can't finish due to dieing off from Heat.
- Cold Temperatures
 - Yeast slow to start from being to cool.
- Inconsistency between batches.

The Low Tech Way

- Free Range
- Get out of the Closet
- Water/T-Shirt Bath
- Blanket Wrap



In the Middle

- Ranco Controller
 Single Stage \$100
 Two Stage \$140
 Johnson Controller \$90
 Love TS Controller \$100
 - setup required

Geeking Out

- Controlling the Cellar with One Controller
 - Heating and Cooling
 - Keezer / Lagering
 - Glycol System
- Email Notifications
- Logging

Controlling the Cellar with One Controller

Heating and Cooling

- Multiple Fermenting Vessels
- Set the temperature for a fermenting vessel.
 - Maintain Setpoint within Hysteresis
- Multiple Zones for each Vessel
 - Heating Heating Pad
 - Cooling
 - Refrigerator
 - Freezer

Controlling the Cellar with One Controller

Keezer / Lagering

- Control the correct temperature for serving your homebrew
- Lagering in the Keezer
 - $_{\odot}$ Add a heating pad to add heat if needed.

Controlling the Cellar with One Controller

Glycol System

- Cooling
 - Control your cooling system
 - Control the pumps
 - Control the valves to the fermenting vessel
- Heating
 - Add a second Glycol system with a heating element
 - Add additional valves to control the flow

Notifications

Alerts

- Controller
 - View the alerts when you get home
- o Email
 - Receive notification of alerts on your phone

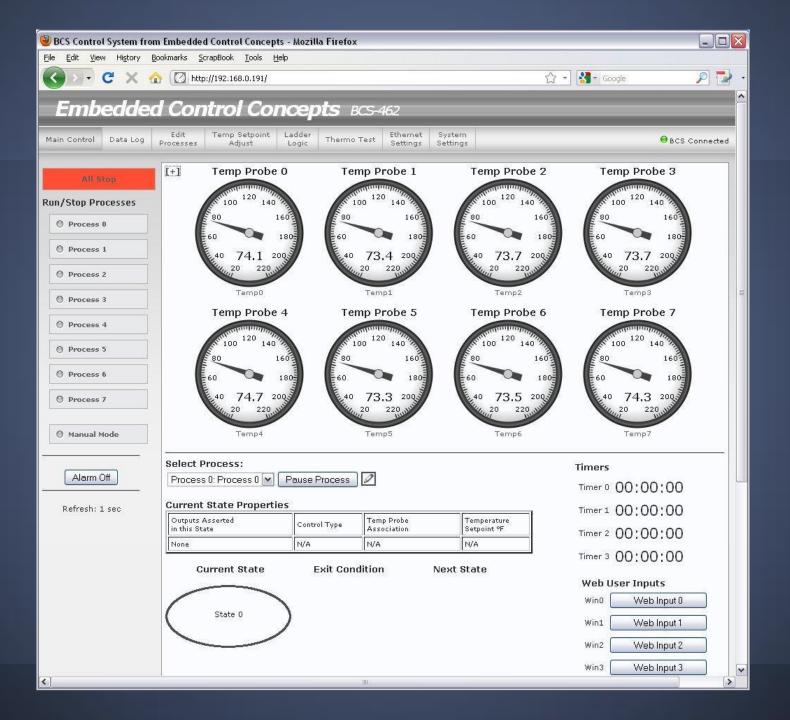
Logging

- Recording automatic
- View the Trend

Controllers

- BCS BrewersHardware.com
 - Native Browser Support
 - Wide Range of Temperature Sensors
 - Ladder Logic Low Level Control
- FermTroller OSCSYS.com
 - Up to 32 zones
 - Open Source
- Estimated startup Cost: \$250-\$300
 Each additional zone: ~\$30





Questions???