

Hobby Beverage Equipment Co

Synonymous with Professional Equipment

Use & Care of

The MiniBrew
Hot Liquor Tank

Designed for the Small Batch Brewer

Prepare the brewing water
Measure the brewing water
Adjust pH, ppm & water temperature
Watch the volume through sight glass
Brew Great Beer

Rugged - Thick Wall - Polyethylene Construction

MiniHot Liquor Tank

To set up the HLT find a place in your brewery above the MiniMash Lauter Tun. As with all brewing equipment clean thoroughly before use. It is a good idea to wrap the male threads with Teflon tape to prevent leakage. With the valve open and the handle pointed toward you screw the 1/2" brown nipple into the other end of the valve. Next, screw the nipple and valve into the threads located at the bottom of the HLT below the label. It is easy to cross thread so be careful. If you have a thermometer, screw it into the threads between the valve and the label. If not screw in the 1/2 inch plug. The 1/2" threads on the back are for a RIMs system, use a 1/2" plug here also. Use a 1/2 inch thick wall tube to connect the barb connector on the HLT valve to the barb connector on the lid of the Mash Tun. Remember, the longer the water fall from the HLT to the Mash Tun, the more horsepower available to spread the sparge spray. Also, the longer the water fall the more temperature loss. A thick walled tube works best because it holds the temperature longer and prevents kinking when hot. The RIMs threads can also be used for pumping hot water from the kettle or a heat exchanger to the HLT. The large one inch hthread in the back is for an electronic heating element. We do not supply the element or the dial. Screw the one inch plug into the hole. Once the tank is assembled check for leaks.

The MiniHot Liquor Tank (hlt15) is manufactured in one size. The 15 gallon tank will work for five and ten gallon recipes. Other sizes are available on special order only. The dense thick plastic walls of our equipment maintains the temperature longer than stainless steel and camping coolers, without the need for an insulation jacket. If you live in cold country you may need to insulate the hot liquor tank.

Use our MiniBrew Hot Liquor Tank to design the brewing water to fit the recipe style. This is the place to measure and prepare the brewing water. Preparation of water involves temperature, pH or the degree of acidity and alkalinity in the water (potential Hydrogen where H is the hydrogen-ion concentration) and water hardness measured in parts per million (ppm) of mineral elements in the water. The gallon markings to the left of the label makes the volume water measurement easy and accurate.

Water is the major ingredient in beer. There are three instruments that you might consider as part of your brewing laboratory for the analysis of water. These instruments measure temperature, pH and ppm (sometime called TDS or total dissolved solids). The issues in brewing water can be quite simple or very complicated depending on your needs and your brewery. There are books available about water composition and different effects on mash pH, hop extraction, color development, break, fermentation and flavor. A hot liquor tank is essential for making great beer.

Possibly, the best known water type is Burton on the Trent. The water is best known for its high calcium and sulphate content and lower magnesium ions. Liquor with this composition works well with high hopping rates and imparts a pleasant dry palate. Pilsen liquor has become more well known with the freeing of the Czechoslovakian Republic. The water used to brew this famous beer is characterized by an extreme softness and low salt concentration. German Munich liquor has a moderately low salt content with low concentrations of chlorides and sulfates. The malt used in the dark beers of Munich have a higher acid content than pale malts. This neutralizes the slight alkalinity of the liquor. Affordable instruments are available. Now you can design the taste you want. This is why we say, "You can't buy what you can brew." The opportunity is yours, create a new taste. Suggested reading include Designing Great Beer written by Ray Daniels.

Happy brewing,

Hobby Beverage Equipment

Your purchase includes:

- 1 HLT - gallon markings, lid & Sight glass
- 1 1/2 inch ball valve
- 1 1/2 inch npt nipple
- 4 1/2 inch npt plugs
- 2 1/2 inch thread X barb connector
- 1 Teflon Tape
- 1 1 inch plug