

YOU CAN'T BUY WHAT YOU CAN BREW!

QUALITY THERMOMETERS & PUMPS

*MiniBrew*TM

CATALOG

by

Hobby Beverage Equipment Company

Fermenters for the Small Batch Wine & Beer Maker

Equipment history has Proven

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MiniBrew Conical Fermenters

There are three reasons why small batch brewers and wine makers buy the Minibrew Fermenters. Less work, less expensive and more fun. There is more, now you can make your favorite beverage with professionally designed small batch equipment. Beer, wine, mead, teas, you name it. You'll be happy you joined the "Small Batch Gang." The flavor is up to you. Our heavy duty polyethylene equipment is completely inert. It will not change the taste. If fermentation is called for in the recipe try our professionally designed fermenter that fits the size.

Easy to clean and sterilize. All popular cleaning and sterilizing agents can be used on our plastic (HDPE) fermenters. They will not harm the inert plastic material. A new product called Cascade Plastic Booster is available. Buy it at the grocery store and just follow the directions on the tube. The caustic soda in the product works great. Water at 180 degrees is also an excellent sterilizing agent. Pour it down the sides of the fermenter. The heat will sink into the plastic and all the parts, killing any bacteria. This procedure works with stainless also. The large top makes it easy to get inside and scrub the dried trub with a Teflon scouring pad.

Scratches. One need not worry about tiny scratches in plastic or stainless. There are two answers to the problem and both are easy. First do nothing. Leave the scratch, clean it with a soft brush and sterilize with hot water. The second answer is to remove the scratch by cutting down the sides. Use a dull knife drawing it toward you, scraping away the plastic. Grinding and buffing scratches in stainless steel is complicated.

No secondary transfers. There is no need to transfer to a secondary fermentation vessel. It is less work and safer to transfer the lees or dead yeast cells from the bottom while you leave the fermenting process above untouched. Think about it! Many small batch brewers go to great effort to transfer almost finished beer or wine from one carboy to another so the finish product is not sitting on dead yeast cells or lees. It takes less effort and is less risky from an infection point of view, to remove the small volume of junk that has settled to the bottom than it is to siphon the whole batch to another vessel. We recommend removing the trub daily to prevent off flavors and to use the extra liquid to measure specific gravity. You might even sneak a taste. Eliminating the secondary transfer is only one of the reasons for the conical design.

Fermenter design shape. The precise shape of the 60° cone and top cylinder (one unit wide by one unit high plus) are fermenter design perfections developed over many, many years by dedicated brewers looking to improve taste, consistency and ease of use. The shape positions the yeast and convection does the rest. The mixing motion of the currents assures complete yeast wort/wine contact. The yeast near the cool sides will sink and upon hitting the conical bottom are forced into the center where it is warmer. Active yeast tend to give off heat. The hard working warmer cells rise to the top and spread to the sides to complete the cycle. Dead yeast cells will drop to the bottom for removal.

Thermometer threads on the MiniBrew System brand of fermenters (not available on the Affordable Conical) are located near the middle of the liquid for precise temperature monitoring. A screw-in plug is included with the purchase. Two different HBE thermometers are available and sold separately. See the back page for a complete description of our thermometers.

Lid sealing gasket is available if you feel the need. While we do not feel it is necessary we have a new blue gasket.

Valves included. The 1/2 inch racking port threads are located on the side of the cone just above the settled yeast level. The port valve is for sampling, specific gravity reading and of course racking to bottles and kegs. The valve at the apex of the cone is for filling the fermenter and draining dead yeast. The thickest of yeast will flow through this large valve one inch valve.

All this without lifting a carboy, siphoning risk or breaking glass. Now small batch brewing is easy and professional. Carboys, plastic buckets, converted kegs and stainless are history. They just do not provide the benefits, ease of use or low cost.

Other uses. A billion dollar medical company buys our conical tanks for use in a blood plasma separation process. They tell me our plastic tanks are superior to stainless steel, sterilize without pitting and are more cost effective. Plastic is also the material of choice at modern research laboratories. These labs handle every kind of bacteria imaginable. Plastic is safe and it works.

What benefit does stainless steel provide at three times the price?

MiniBrew 6.5 Fermenter (f6.5) \$229.00 - 32 inches tall and 12 inches wide. Ships in one box

MiniBrew 8 gallon Fermenter (f8b) \$349.00 - 38 1/2" tall by 14 3/4" wide. Ships in one oversize (1) box

MiniBrew 15 gallon Fermenter (f15b) \$429.00 - 44 1/2" tall by 18 3/4" wide. Ships in one oversize (2) box

MiniBrew 25 gallon Fermenter (f25) \$599.00 - 51" tall by 19 1/4" wide. Ships in two oversize (2) boxes

MiniBrew 40 gallon Fermenter (f40) \$799.00 - 58" tall by 21" wide. Ships in two oversize (2) boxes

MiniBrew 100 gallon Fermenter (f100) \$1,250.00 - 71" tall by 33" wide. Ships in two (2) oversize boxes

Fermenters



6.5 Gallon (f6.5) \$229.



8 Gallon (f8b) \$349
15 Ga. (f15b) \$429



25 Ga. (f25) \$599
40 Ga. (f40) \$799

Our 100 gallon fermenter (f100) sells for \$1,250. Sorry we do not have a picture. The tank is the same conical shape. However, the stand is made from welded steel. Our f8 through f40 fermenters sit on a cone in the stand. The tank and the stand are two separate pieces.

Need parts see our web page

Thermometers

Our thermometers are dual scale centigrade & fahrenheit. The 1/2 inch thread connection is on the back. The stem is 4" long and the face is anti-glare glass 3" in diameter. A calibration nut is located on the back for accuracy. The housing is stainless steel. All our tanks except the f6.5 Affordable Conical have threads for a thermometer. You can use the thermometer with the f8, f15, f25, f40, 100, mt15 and hlt15.



Fermentation Scale - 0°/55°c - 30°/130°f (hb30t4f) 49.95
Mashing Scale - 20°/120°c - 0°/250°f (hb30t4) \$49.95

MiniMash Lauter Tun

New MiniMash Lauter Tun. The MiniMash Lauter Tun (mt15) is designed from the ground up for brewers. It is not a converted water jug or picnic cooler. It will last longer than GOTT or any converted cooler on the market. The mt15 is a round 15 gallon tank that will hold up to 35 pounds of grain. The tank outside measurements are 22 1/4 inches tall by 17 inches in diameter. The 3/32 inch screen holes are an ideal size for the establishment of a good filter bed. The MiniMash 5/16 inch thick walls provide the mass for strength and good heat insulation. Based on BTU transfer rates high density polyethylene (HDPE) transfers BTU's 100,000 times slower than stainless steel. Sometimes in colder areas a blanket or neoprene cover for insulation is needed.

False Bottom. The true bottom is 12 1/4 inch diameter and 1 3/4 inches deep. The size difference from the tank above forms a ledge inside. A stainless steel bolt is threaded through a center leg with A wing nut and washer to seal the screen in place tight against this ledge and the leg. A flat screen is ideal for lautering. It will not sag or allow grain to pass into the true bottom. The top of the bolt is an ideal depth measurement for stirring. Now you can stir the grain without disturbing the filter bed.

Sparge Head. The sparge head has no moving parts. The design spreads the hot liquor evenly. However, it does require some water drop or pressure to spray evenly to the edge of the tank. Some brewers will leave 1/2 inch of water on top of the grain bed and stir regularly. The hot liquor will sprinkle gently onto the grain. The sparge head is included but not shown in the picture. See a picture of the Mini-Sparge Arm (sold separately) on the next page

Thermometer threads are strategically located for easy and accurate monitoring just above the screen and below the level of the center screen hold down bolt. The thermometer is sold separately.

Sight glass. This design is to assist in maintaining a balance between in and out hot liquor flow. When you know the liquid level you will know how recirculating (RIMs) is progressing and when to add hot liquor. With the Mini-Mash the variables of mashing are under your control. The new sight glass is Teflon. It is flexible for easy removal and cleaning.

Extra threads. Two extra 1/2 inch threads have been added to the back of the mt15. One is near the top and one below the screen. Both are 1/2 inch. Use these threads for RIMs or any other creative ideas you may have. The top thread allows you to bypass the sparge head directly into the top of the grain bed. The extra lower thread can be used for specific gravity and pH testing.

Partial Grain Brewers. Extract brewers can add specialty grain to increase flavor.

Recipe Size. The MiniMash Lauter Tun is designed for five and ten gallon recipes. We have loaded 35 pounds of grain into the tank.

Making Extract. Take the big step and make your own wort. It will taste better. The choice represents more opportunities for great taste and fun. Our mt15 was designed and developed by brewers concerned about efficiency, taste and repeatability.

Shipping - The MiniMash Lauter Tun is 22 1/4 inches tall and 17 1/4 inch wide at the lid the widest point. The tank weights 17 pounds

Ships Ready to Mash. Just clean, warm, and mash.

MiniMash Lauter Tun (mt15) \$245.00



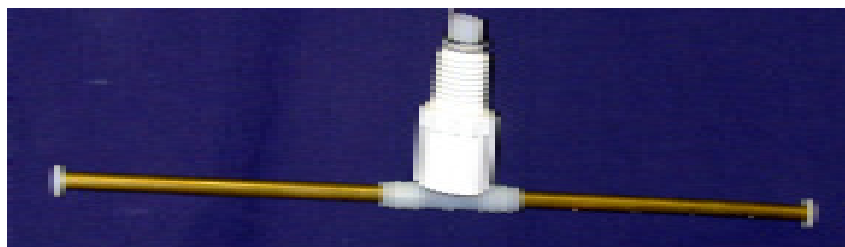
View of false bottom.
Wing nut in center and
support edge on perimeter

MiniHot Liquor Tank

The **MiniHot Liquor tank** makes grain brewing easier and much more fun. It is designed for mash water preparation and hot liquor storage. We recommend you use it with our MiniMash Lauter Tun. Place the tank on a shelf above your MiniMash Lauter Tun. This way you can gravity feed to your mash operation. Use our polysulfone pump to move the hot water from the kettle or heating source to the MiniHot Liquor Tank. You can also recirculate the water through the mash until you have extracted all the sugars. A one inch thread is included for those who wish to add a heating element. You need a temperature control unit to regulate the heating element. Some brewers will build their own heating control unit. Search the web for instructions. Put the temperature control at your finger tips. The resistance to energy transfer is slightly greater than stainless steel. In other words, our plastic holds the heat longer than stainless steel. We include with your purchase a 1/2" ball valve, 2 barb fittings for hoses, 1" heating element thread plug, extra 1/2 inch thread and plug near the top, thermometer thread plug, sight glass and tank with lid. Gallon markings are on the side by the Teflon sight glass. Our plastic tanks will hold boiling water as the plastic melts at 225 degrees. The thermometer is sold separately. The tank is 17 1/4 inches wide at the lid, the widest point and 22 1/4 inches from top to bottom. The Mini Hot Liquor Tank weighs 17 pounds. (hlt15) \$200.



Sparge Arm. The Sparge Arm is sold separately from the MiniMash Tun. The PVC fitting screws into the lid of the MiniMash Lauter Tun. The center polyethylene post is held in place with a stainless steel clip ring inside the PVC fitting separated for easy rotation with a Delrin washer. The force of the water (24 inch drop) pushing out the holes rotates the arm for a nice even spread of hot liquor. Removable bolts secure the ends and make cleaning easy. No more little corks to lose or fall out. Sparge Arm (sa12) \$48.00



MiniQuick Connects

The MiniQuick Connect Hose System is a tubing and quick connects designed to make connecting and disconnecting hoses from fermenters, bottler fillers, hot liquor tanks, mash tuns and kegs safer, easier and more fun. One of the most susceptible areas for infection are old hoses and methods of transfer. Buy the Quick Connect with hose or buy the bag of parts. You decide! No buttons to press, just turn pull or turn push and you are connected. Included are 12 feet of nylon reinforced hose, uncut, 8 female fittings, 5 male fittings and a 1/2 inch to 3/8 barb reducer (a bag of parts). All fittings are 1/2 inch barb and thread.

Complete (qc) \$84.00 - The Hose (h4) \$2.74/ft - See our web page for individual part prices.



Mail (qcm)



Reducer (qcr)



Female(qcf)



Quick Connect Hose System (qc)

Ball Valves

We now offer lead free brass ball valves. They are offered in three sizes, 1/2, 3/4 and 1 inch. They are much cheaper than stainless steel and work just as well. They are easy to clean and easy to sterilize. The brass is not exposed to the wine or beer and now there is no worry about leaching lead. They are just as good as stainless steel but with an affordable price.



Pictured are the old nickel plated ball valves. We no longer supply them.

1" (bv1) \$18.50
3/4" (bv3/4) \$12.50

1/2" Valve
(bv1/2) \$9.75



Need parts see our web page

CO₂ Injector Kit

The MiniInjector kit is for wine makers. Here is the question. What is the best way to keep bacteria out of your fermenting wine? Remember Grandpa would pour the juice in an open crock pot and place a piece of cheese cloth over the top to keep the bees and bugs out? Grandpa made good wine to boot! After Grandpa's cheese cloth method came "topping off" Then the floating lid! We think we have a far superior way. Wine and beer too produces CO₂. We don't think wine produces enough to keep all the bacteria out. You need to add a little CO₂ to shield the wine from outside bacteria. Carbon Dioxide (CO₂) and Nitrogen (N) replace the hassle of topping or the cost of a floating lid. We can now provide larger size cylinders and will have Nitrogen (N) shortly. Nitrogen is superior to CO₂. It will not combine with your wine as CO₂ does under pressure. The operative word is under pressure. CO₂ works great when used as a bacteria shield on top of fermenting wine without any pressure. Plus the yeast works better without any pressure from an airlock. CO₂ is the shield between the wine and unwanted bacteria trying to enter the fermentation tank. CO₂ is heavier than air and when injected into our fermenter will replace the air forming a blanket over the fermenting wine, protecting it from bacteria. Some people use this same rig, with Nitrogen. The reason is, they will use N on partially open wine bottles as a preservative before sealing or when pushing wine through a serving system. They would rather have only one system. If you plan on serving from bottles use the CO₂ injector.

Along with the cylinder housing you will receive three 12 gram cylinders, a brass connector and PVC reducer (1/2" to 1/4"). The reducer screws into the fermenter lid. We ship the kit assembled, all you do is screw it into the fermenter lid. The gas cylinder holds 12 grams of pure CO₂ gas in a compressed liquid form. We also sell 16 gram cylinders. The housing has a trigger mechanism so you can gage injection. The fitting threads are located on the lid of the fermenter. The Use & Care Instructions can be downloaded from our web sight and will explain CO₂ coverage for your tank size.

More information on Nitrogen will be provided as soon as we find a suitable supplier of cylinders.

MiniInjector Kit (ik) \$48.75

16 gram Cylinders (co2-16) - \$2.85 each minimum 5

12 gram Cylinders (co2-12) - \$2.00 each minimum 5



Need parts see our web page

Gasket for Sealing

The new blue gasket is designed to seal the lid on the 8 & 15 gallon MiniBrew fermenters. We have advocated for many years this is not necessary. The yeast works better and is much happier without the pressure of an airlock. The CO₂ builds up inside forming a blanket of gas that protects the ferment. Bacteria will not penetrate this blanket of CO₂ gas. Wine makers can inject CO₂ into the fermenter (see our Mini Injector Kit above) as wine may not produce as much CO₂ as beer. We provide the blue gasket for the brewers that feel more comfortable with a sealed fermenter. The silicone gasket is FDA approved for food. The new blue gasket sits in a groove on the top edge of the newly design f8b and f15b fermenters. The airlock, fitting and clamps can be purchased separately from our web page. See the picture of the gasket in place on fermenter to the right.

Blue Gasket: (g8b) 23.50 (g15b) \$25.00

