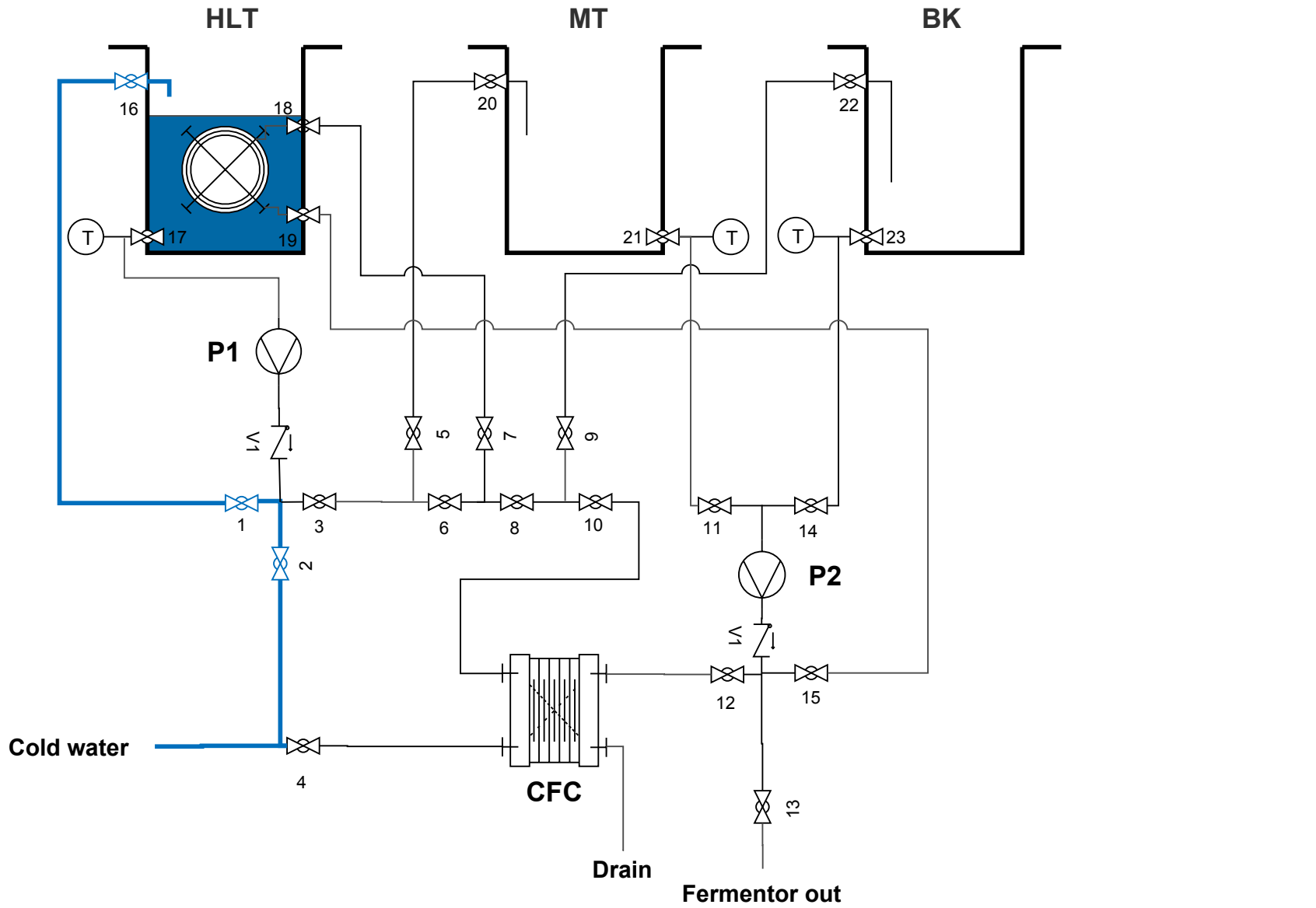


System overview

HERMS design with fixed connections and 23 ball valves and 2 non-return valves. It can perform these steps without swapping hoses: fill with water, heat, mash in, mash, sparge, sparge out, whirlpool and cool, dump wort to fermentor, clean in place, drain system. All inputs and outputs to the system as a whole are manual, to prevent spillage.

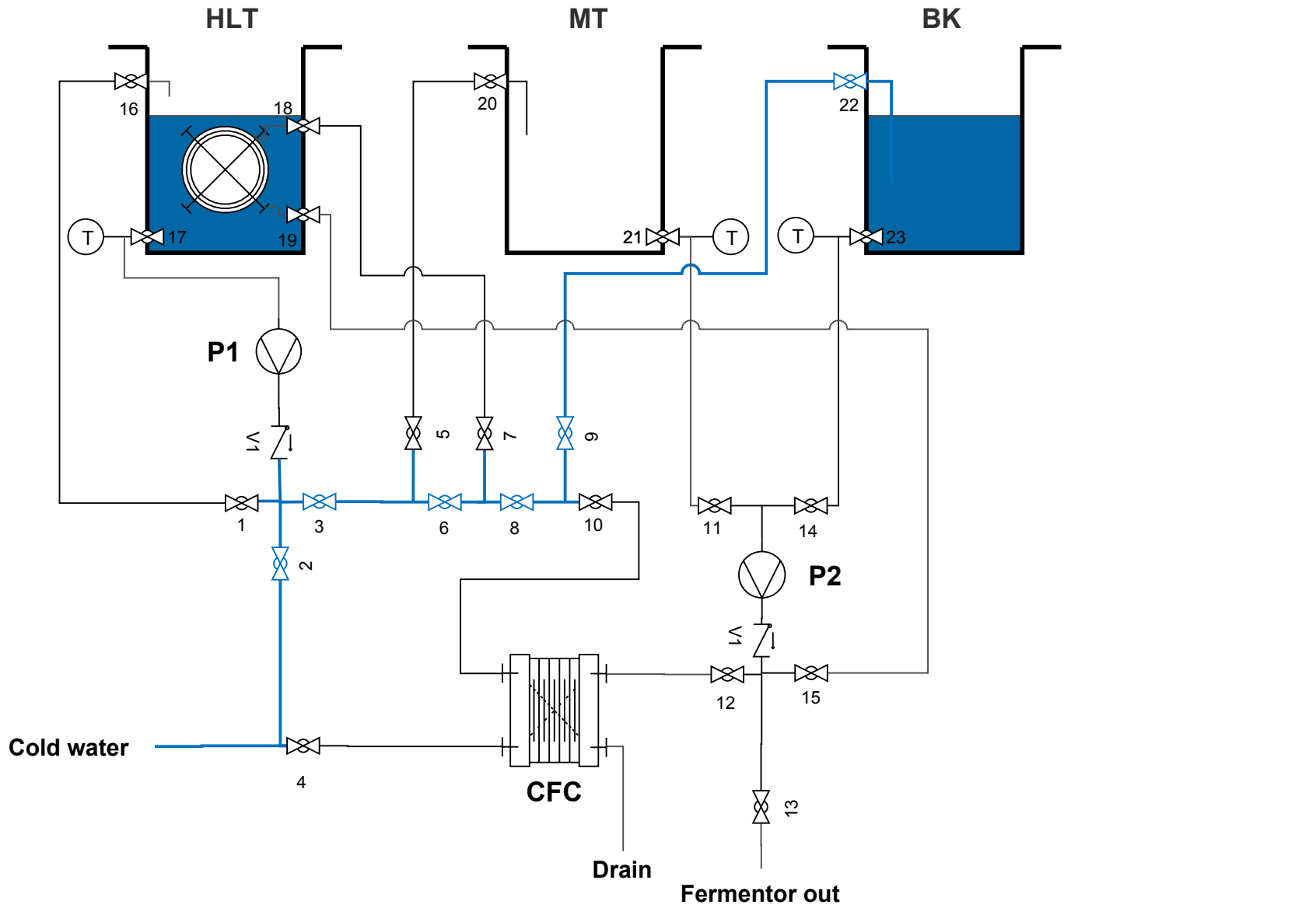
⊗ manual ball valve ↯ one-way valve



Fill HLT with cold water

From the cold water input, the water can flow to the HLT, MT, BK and the CFC. This is driven by the tap pressure. To fill the HLT, open valves 1, 2 and 16.

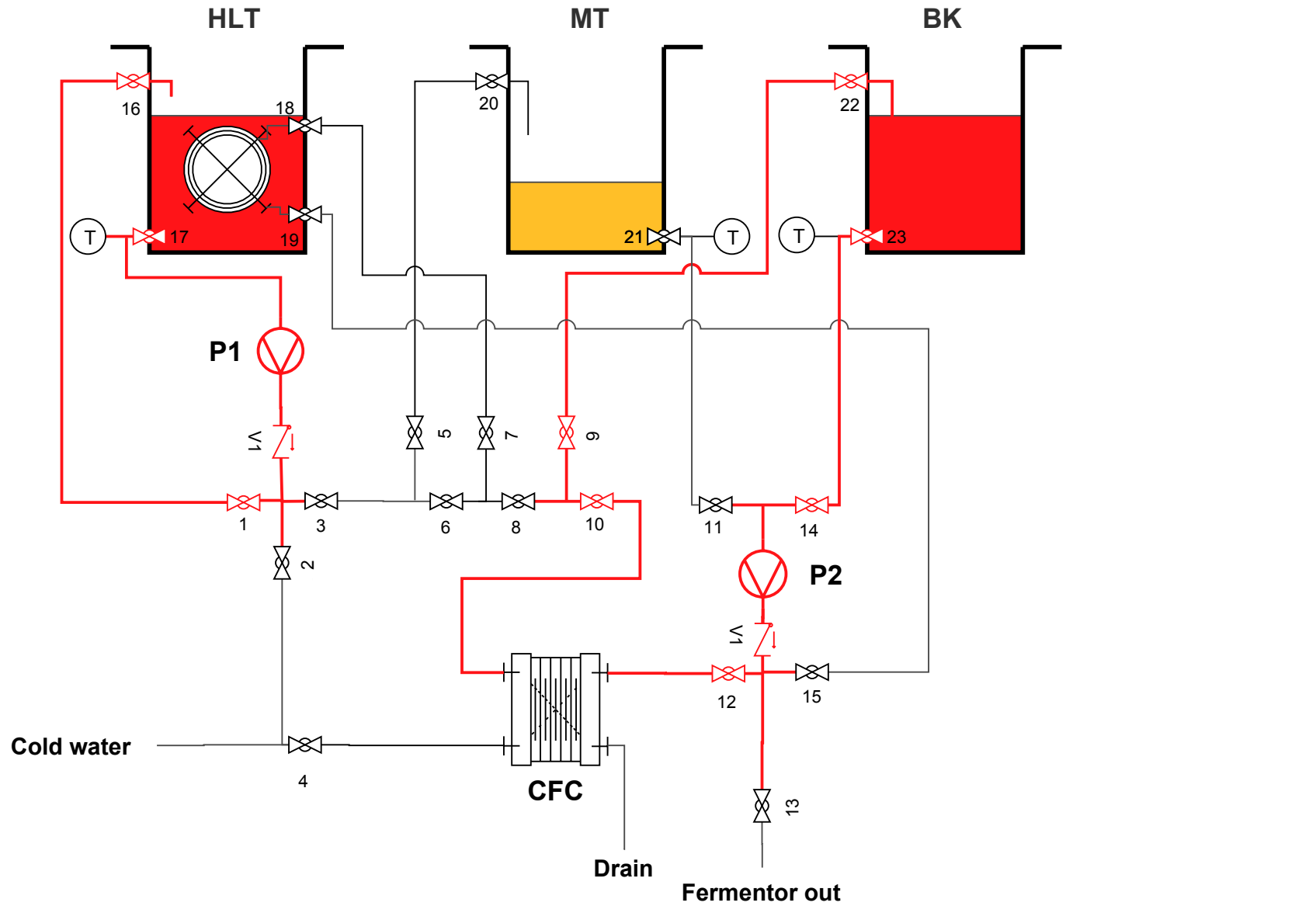
 manual ball valve
  one-way valve



Fill BK with cold water

The BK is filled with water after the HLT is full. This water is used for mash in. By using the water from the BK, we can measure the mash volume in the BK before mashing and the HLT stays full. System opens 2, 3, 6, 7, 9 and 22.

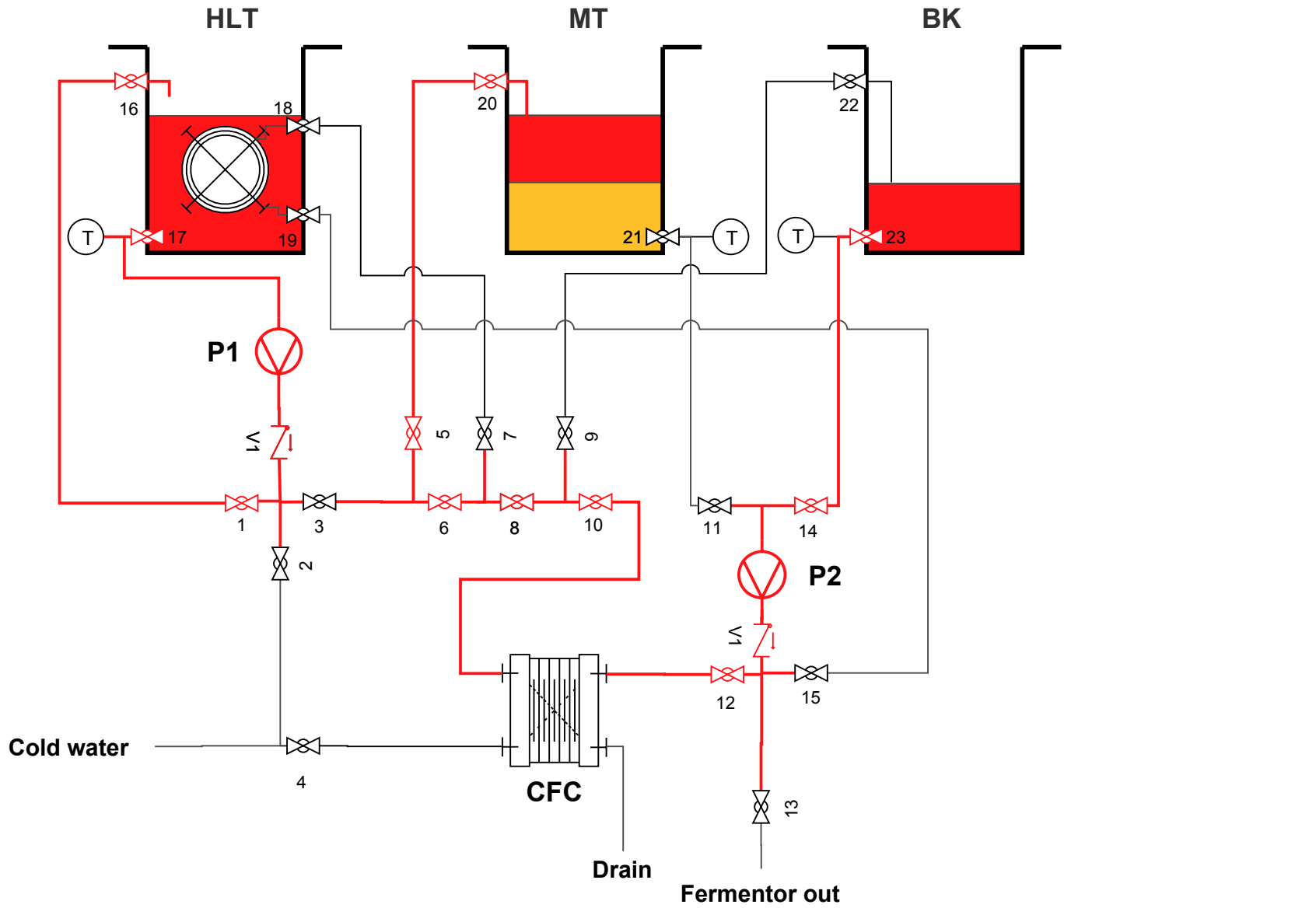
☒ manual ball valve ↯ one-way valve



Heat HLT and BK

The HLT is heated to the first mash temperature, the BK is warmer to account for temperature losses later when grain is added. The BK and HLT are circulated while heating. In the meantime, grain is added to the MT. Valves 1, 16, 17 and 9, 10 12, 14, 22 and 23 are open. Pump P1 and P2 are running.

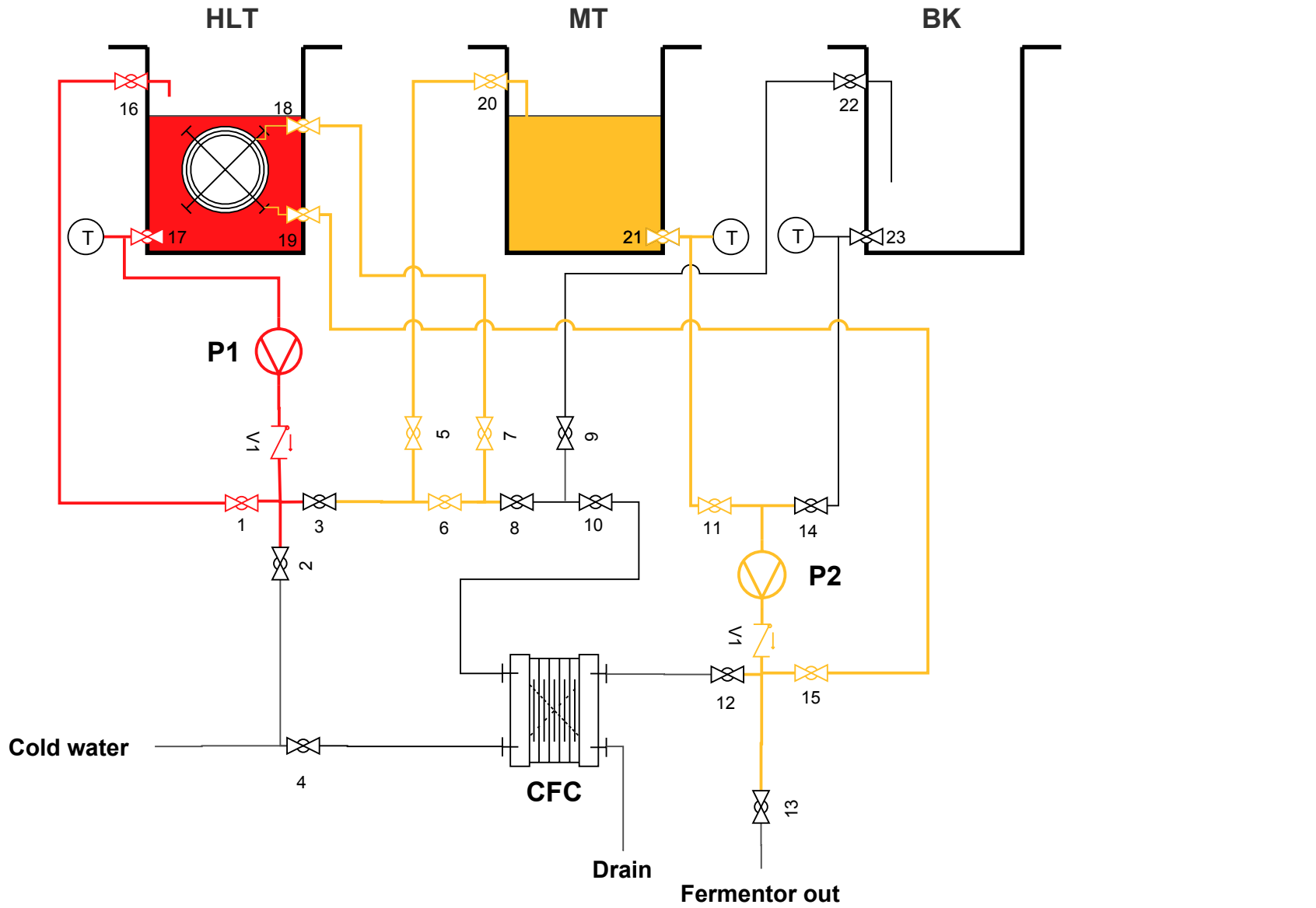
⊗ manual ball valve ↯ one-way valve



Mash in

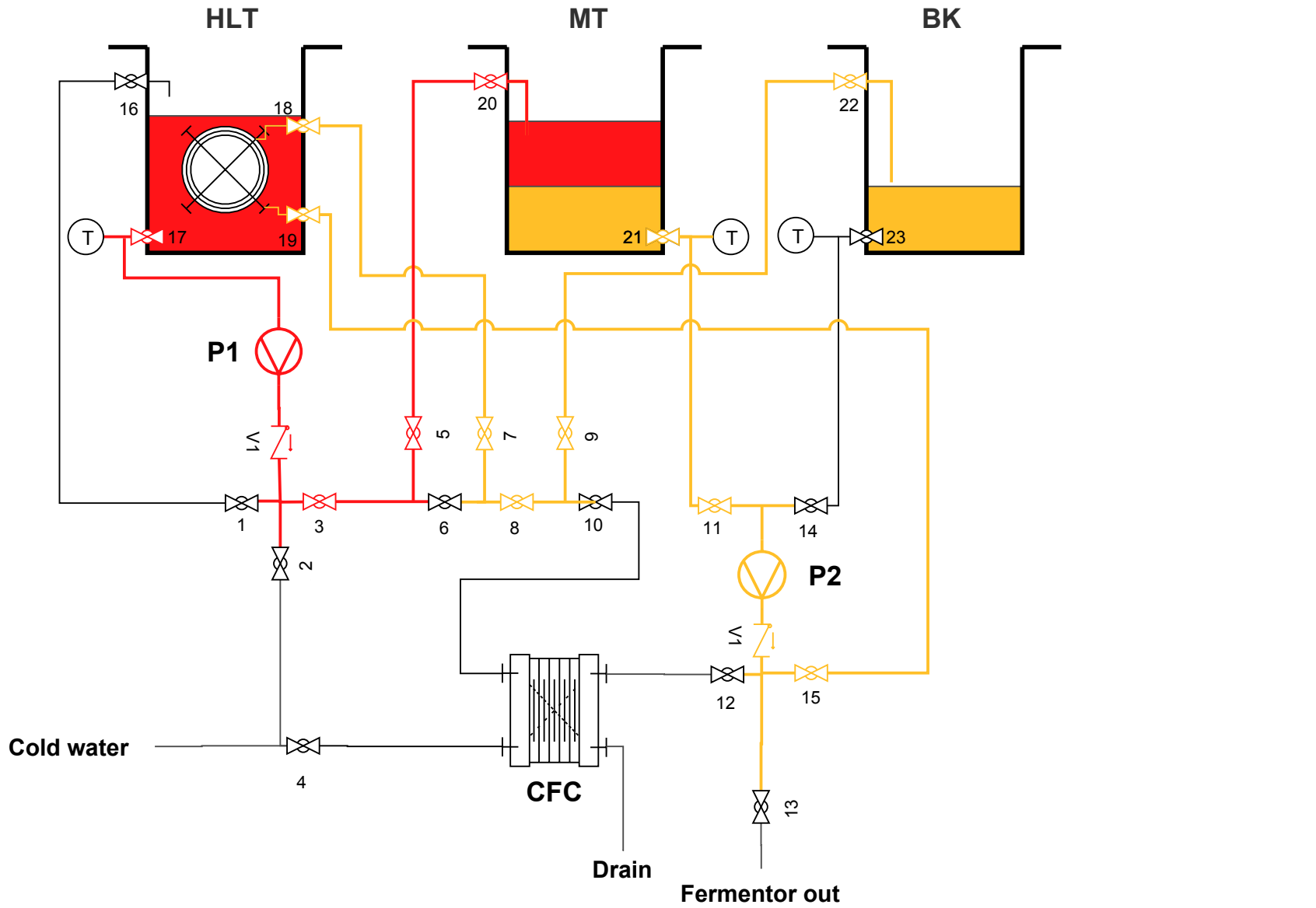
Hot water from the BK is pumped onto the malt in the MT.
 Valves 1, 16 and 17 as well as 23, 14, 12, 10, 8, 6, 5 and 20 are open.
 Pump P1 and P2 are running.

☒ manual ball valve ↯ one-way valve



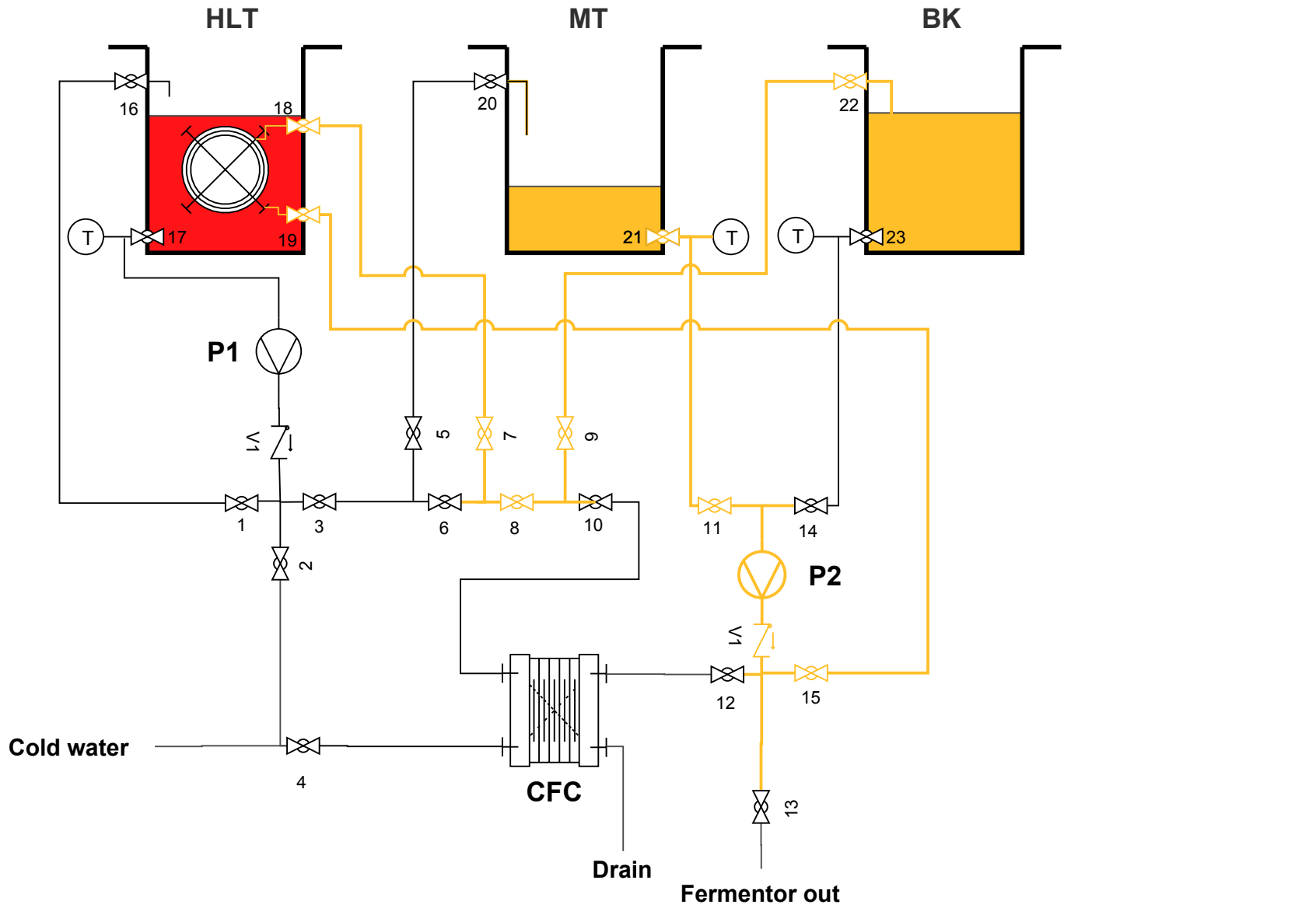
Mash
 The mash is circulated by pump P2, through the coil in the HLT. The mash temperature is controlled via the HLT temperature.
 Valves 1, 16 and 17 as well as 21, 11, 15, 19, 18, 7, 6, 5 and 20 are open.
 Pump P1 and P2 are running.

☒ manual ball valve ↗ one-way valve



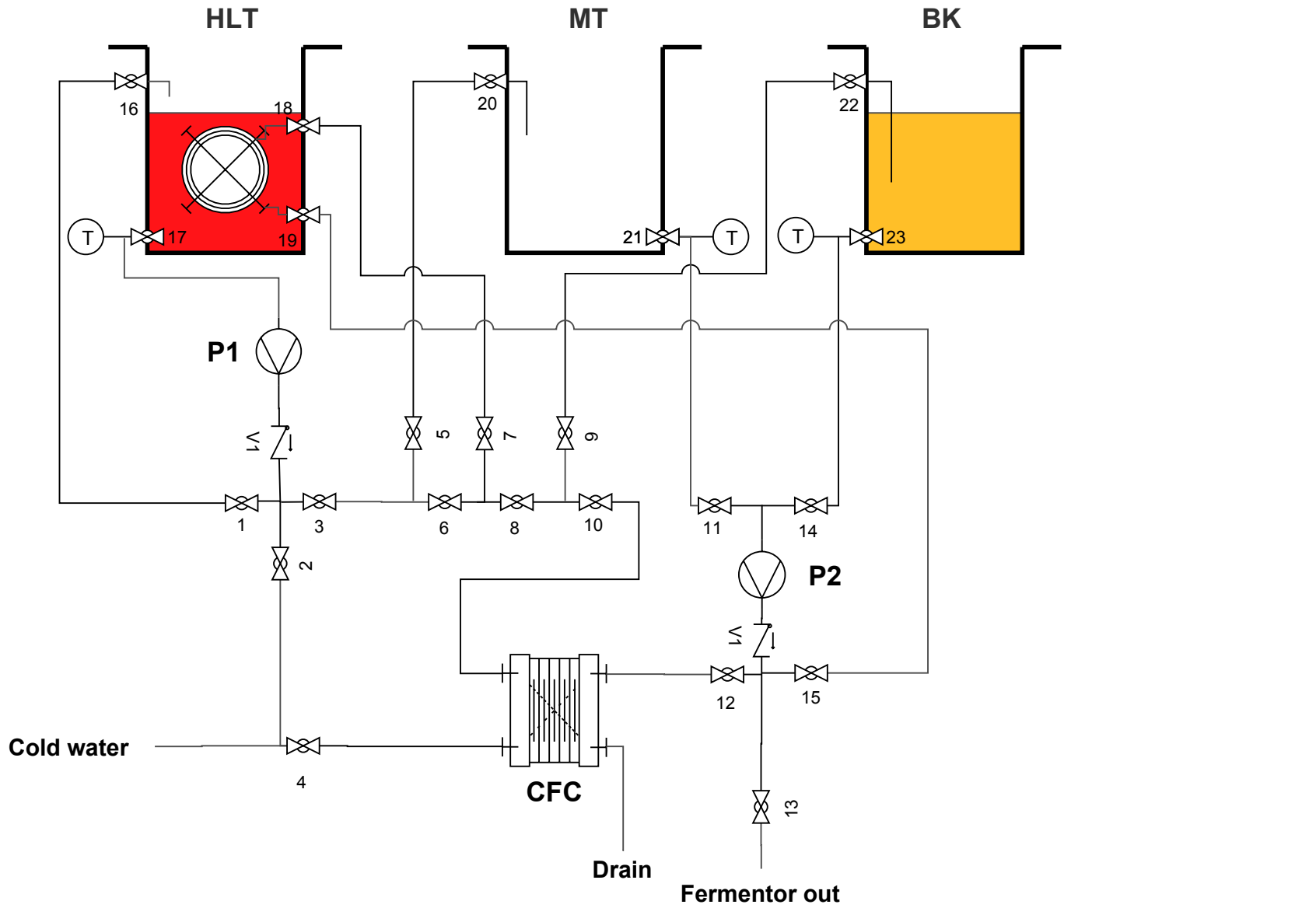
Sparge
 After mashing the wort is pumped to the BK. Water from the HLT is pumped to the MT for sparging.
 Valves 3, 5, 17 and 20 as well as 7, 8, 9, 11, 15, 18, 19, 21 and 22 are open.
 Pump 1 and Pump 2 are running.

⊗ manual ball valve ↯ one-way valve



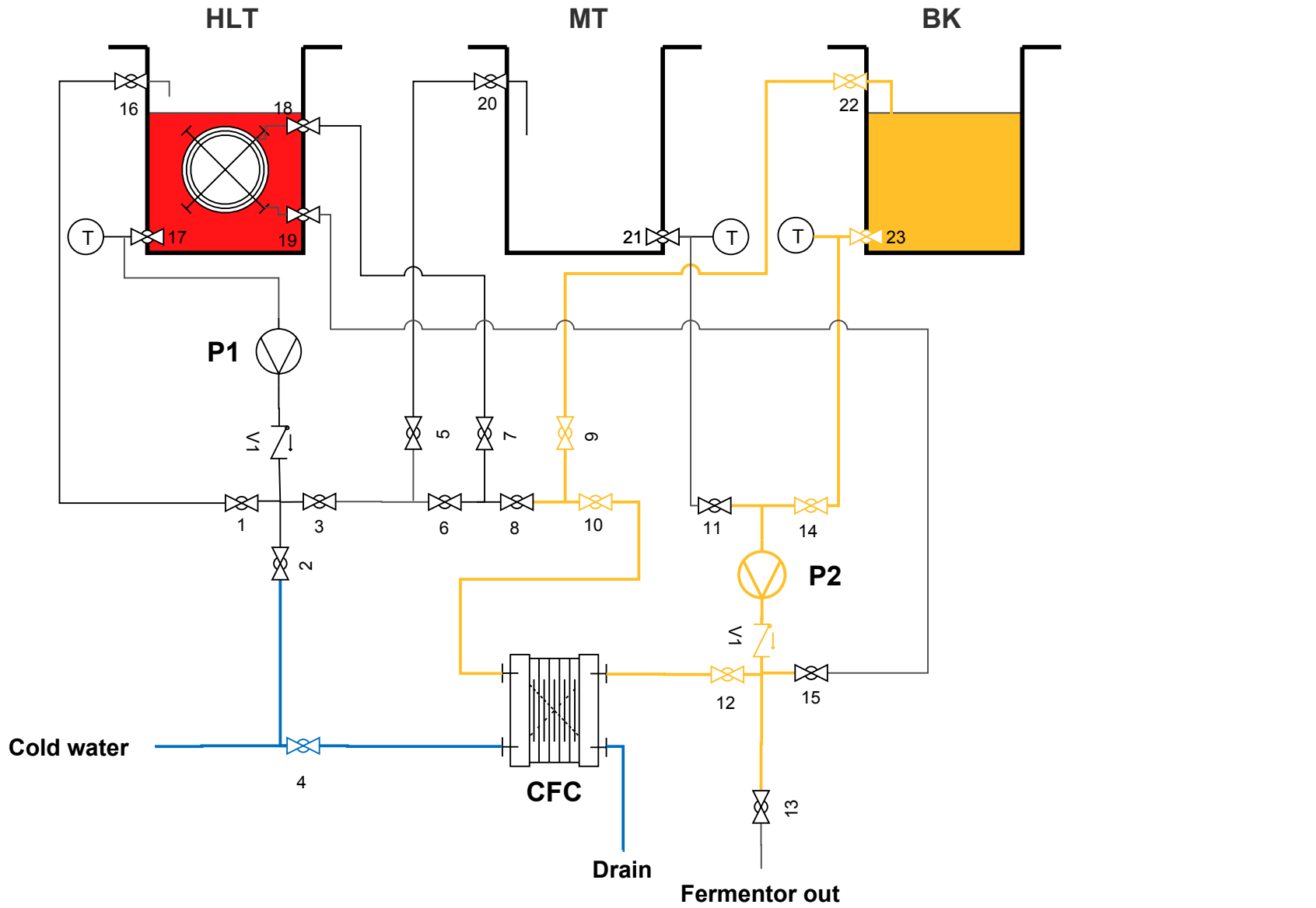
Sparge out
 Water flow from HLT is stopped. Valves 3, 5, 17 and 20 are closed.

☒ manual ball valve ↯ one-way valve



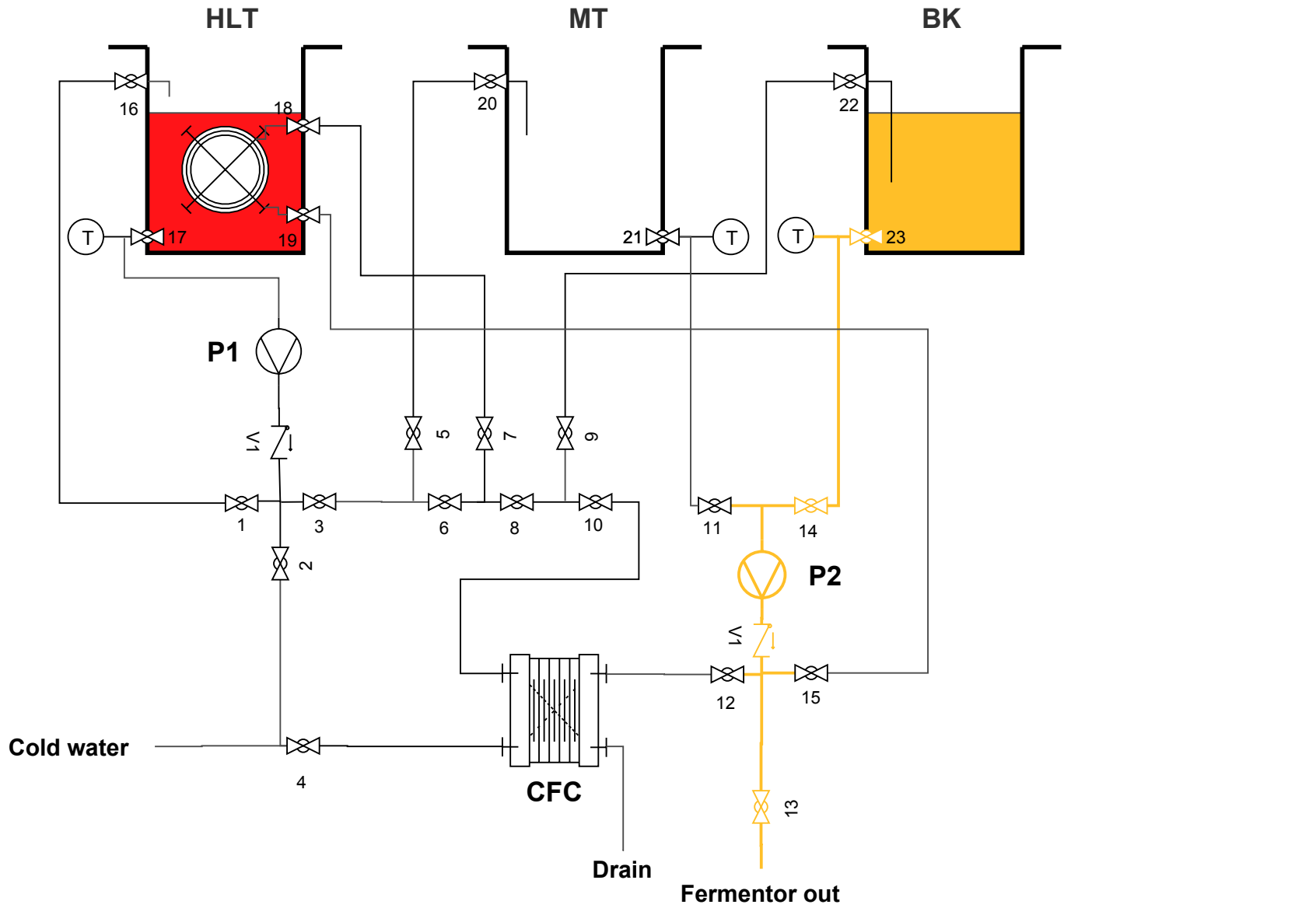
Boiling
 During boiling all valves are closed and the pumps are not running.

☒ manual ball valve ↗ one-way valve



Cooling
 After boiling the wort is circulated through the CFC until pitch temperature is reached. Cold water is ran through the CFC to the drain.
 Valves 9,10, 11, 12, 14, 22 and 23 as well as 4 are open.

☒ manual ball valve ↗ one-way valve



Fermentor out
 After cooling the wort is collected in a fermentor.
 Valves 13, 14 and 23 are open.
 Pump P2 is running.

☒ manual ball valve ↗ one-way valve