

## BoilerMaker™ FAQ's

### Why do I need a level gauge on every pot?

Although at first glance you wonder why you need a level gauge on every pot in your system, but there are several reasons why we feel they are necessary equipment on every vessel in your brewery:

- Beer is about 90% water, so knowing how much you're using in each pot is vital
- Consistency from batch to batch is all about repeatability and measurements. Using a level gauge will ensure you're starting with the right amount of water and finishing with the correct amount. These measurements will also let you measure your system efficiency.
- Using a gauge instead of a bucket reduces errors and saves time
- **Hot Liquor Tank:** initial fill, water chemistry adjustments
- **Mash Tun** - initial fill, water adjustment, allows you to monitor static pressure on mash to prevent stuck mashes!! When the level in the gauge reaches 1/2 the level of the mash you know that you're drawing too fast and may stick your mash well before it actually happens. This is particularly useful for RIMS/HERMS brewers!
- **Boil kettle** - know when to stop lauter runoff, measure initial and final fill for efficiency measurements. Knowing your gravity points early on allows you more time to correct any issues
- The heat shield provided with your BoilerMaker will prevent boiling in the level gauge allowing very accurate readings.

**The Blichmann Engineering gauge is a snap to clean with the removable clean-out ports on the top and bottom of the gauge. Using the included cleaning brush you'll have the gauge squeaky clean in less than a minute.**

### Do I need a Clad Bottom?

Clad bottoms are great for cooking viscous foods like spaghetti, gravies etc, especially on an electric stove. Since these foods don't convect like thinner liquids (like beer wort) scorching is more likely. With the full rolling boil of a wort boil, and the use on a gas/propane burner, scorching is not an issue even on the lightest worts. We have thoroughly tested the BoilerMaker pots on high BTU burners with very light beers (Koelsch, Pils etc) and experienced no discoloration or scorching whatsoever. While the clad bottoms look impressive, they add cost, but no real benefit to the brewer.

Since we designed these pots from a clean sheet, we added cost only where it added specific benefits to the brewer. The stepped bottom, quality level gauge, adjustable BrewMometer, and snap-in dip tube are a few examples.

### **My Boil Filter Screen Sometimes Plugs With Pellet Hops?**

As with any filter, high loads of pellet hops and protein can sometimes plug the filter. We recommend a vigorous whirlpool at the end of the boil, letting it sit for 15-20 min to allow the hot break and hops to settle to the center of the pot. Then drain slowly to prevent disturbing the sediment. If this is not successful, we recommend bagging your hops in a reuseable nylon fine mesh bag...this also makes clean-up a lot more convenient.

### **When I heat my mash it just boiled under the false bottom. What's wrong?**

That is very common on any pot used with a false bottom. The problem isn't the pot, or the heat source, it is that the heated liquid can't flow naturally into the main mash and just sits there and boils under the false bottom. The steam from the boiling eventually lifts the false bottom in a big "burp" and then grain can get under the false bottom.

Fortunately this is easy to remedy. While adding heat, drain wort from the pot drain valve into a sauce pan and return it to the top of the mash and gently stir it in the top 1/3 of the mash. This will also give you a more even temp in your grain bed and prevent wort caramelization. An even better way is to use a pump and recirculate that way. (This is essentially a manual RIMS system). The added benefit is that you have already completed the vorlauf (clarification) step during the mash and you'll shorten your brew day.