

# SPEIDELS Braumeister

Internat.  
Edition



200l (Catering)



50l (Home)



20l (Hobby)

Have your own delicious beer  
from a genuine  
home brewing equipment



## Brew Your Own Beer



Brew your own beer in a natural way. Take care of variety instead of simplicity. Drink against the stream. Serve your friends and acquaintances your own beer. Create a new sort of beer which you alone can offer your guests. This will make a great surprise at any celebration or party.

The Braumeister is designed for a brewing procedure of approx. 20 l, 50 l or 200 l of beer. The addition of hop, malt and water and the individual stages of the brewing process are variable. In this way, all sorts of beer such as wheat beer, Maerzen beer, stout beer etc. can be brewed. Thanks to its small size and simple handling, the Braumeister is ideally suited for your personal home use.

Brew on your balcony, garden or kitchen. Thus, brewing becomes a real leisure event in a friendly get-together.

## Legal Matters (to Know About Beer Brewing in Germany)

Hobby brewers, who make their own beer in their own household for their private consumption, are authorized to produce a quantity of up to 200 l of beer each year free of tax. This beer must not be sold. Beer tax has to be paid on all quantities of beer produced beyond this limit. Before his first brewing procedure, the hobby brewer has to advise the competent main customs office of his intentions. This is stipulated in writing in the official regulation on the execution of the German Law on Beer Tax (BierStV), as follows:



### § 2 – Production by home and hobby brewers

1) Beer that is prepared by home and hobby brewers in their households for their private consumption exclusively and which is not sold shall be exempt from tax for a quantity of 2 hectolitres per calendar year. Beer that is produced by home brewers in non-commercial municipal or local breweries shall be deemed as beer produced in the home brewers' private households.

(2) Home and hobby brewers have to advise the main customs office of the beginning and the place of their beer production in advance. The quantity of beer which will probably be produced during the calendar year has to be mentioned in the announcement to the main customs office. The main customs office may concede alleviations.

## Brewing Course



You have always been eager to learn how you can brew your own refreshing beer from hop, water and malt? You can do this simply by using the Braumeister! Or you wish to learn something more about your favourite drink and taste and enjoy it in convivial company in a rustic ambience? It is not of primary importance to show highly polished brewing kettles, but to apply the hand-crafted art of brewing with much expert knowledge and in a hearty conviviality.

So to quench your thirst for knowledge, we invite you to take part in a brewing course! Please ask your local dealer.

## Patented Technique from a Specialist

SPEIDELS Braumeister has been developed especially for the hobby and home brewer and for the catering service. The particular advantage of this equipment is, above all, its revolutionary, simple and leak-free application. What makes the main difference is the malt no longer being washed out through an agitator, but by a gentle re-circulating pump treatment of the wort. Mashing, purifying and hop boiling are all done in one single kettle. The control is fully automatic and can be programmed according to the specific recipe. SPEIDELS Braumeister is designed for a brewing process of approximately 20, 50 or 200 litres of beer. All sorts of beer such as wheat beer, Maerzen beer (German sort of dark strong beer), Altbier (German sort of top fermented dark beer) and many others can be brewed. Thanks to its small size and simple handling, the Braumeister is ideal for domestic use in everybody's kitchen. The concept of the Braumeister is protected by a patent (Patent DE 101 50 395 B4).



## High-Quality Workmanship

We have been manufacturers of recipients, kettles and devices for storage and production of beverages such as beer, wine and must in the private and the professional sectors for generations. Therefore, we know what comes first in a technical solution meeting high standards of construction material and workmanship.

Our facilities, recipients and kettles comply with the latest guidelines applicable to articles and materials needed in the food industry. The equipment is almost completely made of stainless steel and stands out due to its high-grade workmanship "Made by Speidel" and "Made in Germany". Thanks to our sophisticated ideas, we have managed to bring beer brewing tradition and know-how back into the private sector.



## Enthusiastic Customers

.. It is a perfectly working first-class technology indeed. It is so easy to handle. Temperatures are reached at an accuracy of up to 1°C of the actual value indicated. This is high-precision technology. The workmanship of the device is very good. As a former Quality Manager in the automobile industry and a graduate engineer, I am in a position to make this assessment. I congratulate you on having opted for the Braumeister.

- A customer from South Germany -

... I have owned the Braumeister for 15 months now and I have already made more than 50 brews – with your advice and help everything has worked so smoothly. – My thirsty friends always like to drop in and have a little drink with me. They praise the home-brewed beer.

- A customer from Franconia, Germany -

... The new Braumeister is the most fantastic gift that you can offer a beer brewer! I have tested it several times already! It is dead super to handle, it gives a wonderful yield and the beer is so tasty! And what is so nice in it: You may apply yourself to any other things between the various work steps, until the Braumeister invites you again to add something new. In short: It helps you to save a lot of time. We really do not want to miss our new Braumeister Butler any more in our household.

- A customer from Switzerland -

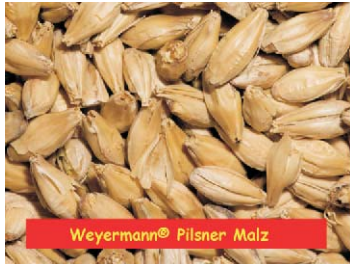
You may have a look at many other comments from satisfied customers at: [www.speidels-braumeister.de](http://www.speidels-braumeister.de)





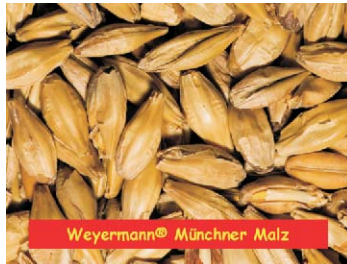
## Malt

We are pleased to present to you a small selection of conventional brewing malts available.



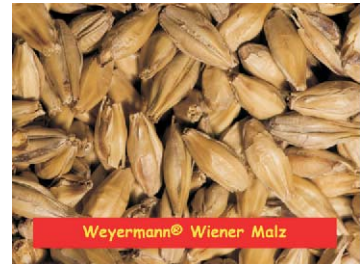
**Pilsner Malt** (EBC 2-3)  
For the production of all blond beers or as basic malts for special beers.

- Pilsner beers
- Any other type of beer



**Malt from Munich** (EBC 15-20)  
This type of malt underlines the typical character of the beer thanks to an enhancement of its flavours. A vigorous beer colour is achieved.

- Malt beers
- Festival or celebration beers
- Stouts



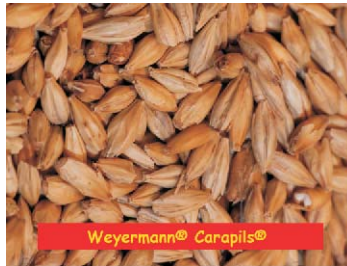
**Malt from Vienna** (EBC 7-9)  
To obtain "golden-coloured" beers and to support the beer's richness and full body and aroma.

- Export beers
- Maerzen beers
- Festival or celebration beers
- Home brewed beers



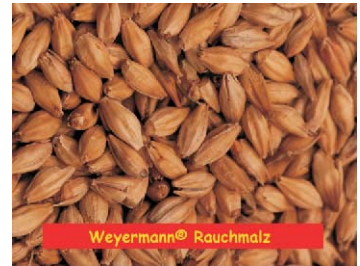
**Wheat malt blond** (EBC 3-5)  
To strengthen the typical top-fermented aroma. Helps to obtain a slimmer, more sprightly beer and to strengthen the typical wheat aroma.

- Wheat beers
- "Kölschbiere"
- "Altbiere"
- Top-fermented pub beers
- Light beers
- non-alcohol / reduced beer



**Carapils®** (EBC 3-5)  
Improvement of the foam and of the foam's stability; further improvement of the rich and full-bodied nature of the beer.

- Pilsner beers
- Light beers
- Alcohol-free beers



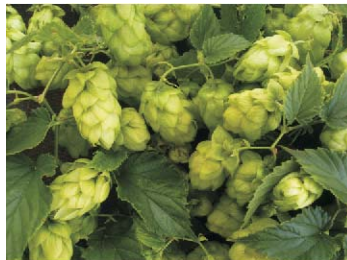
**Smoked malt** (EBC 3-6)  
Achievement of the typical smoke taste.

- Smoked beers
- Lager beers
- Cellar beers
- Beer specialties
- Wheat beers

## Hop



**Hop Pellets**  
Aroma or bitter hop in a pressed form. The bitterness of the hop is indicated in % of alpha acid and usually ranges from 4% to 17% of alpha. Due to the hop pellets' practical storage and application facility, they represent the most common variant.



**Umbel Hops**  
Aroma or bitter hops in the form of dried umbels. The bitterness of the hop is indicated in % of alpha acid. Umbel hops first of all serve to aromatize the beers in the final stage of the brewing process.

20/50 l

200 l

1

## Programming

The Braumeister is programmed with the corresponding brewing times depending on the beer recipe. The brewing process is launched upon switching over to the brewing automatics. The control system guides the user through the individual work steps and runs through the four brewing phases fully automatically.



2

## Initial Mashing

Water is to be filled in and heated up to 38°C depending on the recipe and the specific process. Then the malt pipe including the screen inserts is to be put in. Malt is shed between the screen inserts. The malt pipe is fixed using a bow and a tie-rod.



3

## Mashing / Brewing

The pump switches on. Then the starch is washed out of the malt thanks to the water / wort circuit that is created. The four brewing phases are run through according to what has been programmed. The following procedure is one example:  
 1st phase: protein rest-at 55°C, appr. 5 min  
 2nd phase: maltose rest-63°C, appr. 30 min  
 3rd phase: saccharification rest-72°C, appr. 20 min  
 4th phase: saccharification rest-78°C, appr. 10 min



4

## Purifying

Upon termination of the four phases, a signal tone will be heard. Now the purifying process sets in and runs off simply and quickly just by taking out of the malt pipe. In the Braumeister type Gastro (200 l), this is done using a lifting device. Let it drain for a few minutes and remove it – you might pour some additional water through the malt in order to obtain still a better yield.



5

## Hop Boiling

The beer wort is boiled for 80 minutes with an open lid and while adding hop several times. The vaporized water has to be replaced by adding fresh brewing water – and it is possible to adjust the original wort content subsequently by adding or not adding water. The Braumeister's tie-rod serves as a filling level indicator at the same time. Another signal tone will be heard upon termination of the boiling phase.



6

## Fermentation / Maturing

After the wort boiling, the wort is cooled down to fermentation temperature as quickly as possible using the wort cooler or, in case of the Braumeister type Gastro (200 l), using the double jacket. Then it is mixed with yeast and fermented in a sufficiently sized bin (accessory). Upon several weeks of storage in bottles or in a maturing cask (accessories), the well cooled beer can finally be tasted.



## Perfect Technology in Detail



Kettle without malt pipe



Kettle with malt pipe



Kettle with the malt pipe taken out (purifying process)

## Technical Data - Braumeister 20l (Hobby)

Designation:	Braumeister 20l (Hobby)
Item No.:	47070
Material:	Stainless steel
Weight:	15 kg including the inserts and lifting bows
Heating spiral:	2000 Watt heating capacity
Pump:	23 Watt
Power connections:	230 V
Contents:	Brewing quantity 20l of finished beer (normal beer) = approx. 25l of beer wort
Height:	600 mm
Diameter:	400 mm
Cardboard box:	740 x 600 x 610 mm
Control system:	Fully automatic brewing control (temperature, time, pump)



## Technical Data - Braumeister 50l (Home)

Designation:	Braumeister 50l (Home)
Item No.:	45050
Material:	Stainless steel
Weight:	approx. 24 kg with inserts and lifting bows
Heating spiral:	3200 Watt heating capacity
Pump:	2 x 23 Watt
Power connections:	230 V
Contents:	Brewing quantity 50l of finished beer (normal beer) = ca. 55l of beer wort
Height:	700 mm
Diameter:	500 mm
Cardboard box:	950 x 760 x 700 mm
Control system:	Fully automatic brewing control (temperature, time, pump)



Patented conception:  
**Patent No. DE 101 50 395 B4**

## Braumeister



**Braumeister 20l (Hobby)**

Item No.: 47070  
Cardboard box:  
740x600x610 mm



**Braumeister 50l (Home)**

Item No.: 45050  
Cardboard box:  
950x760x700 mm

## Accessories

For the brewing process:



Stainless steel  
Wort cooler 20l  
Item No.: 72899



Stainless steel  
Wort cooler 50l  
Item No.: 72900



Copper hood  
for the Braumeister 20l  
Item No.: 77323



Copper hood  
for the Braumeister 50l  
Item No.: 77358



Thermo sleeve  
for the Braumeister 20l  
Item No.: 77354



Thermo sleeve  
for the Braumeister 50l  
Item No.: 77355



Stationary cylinder  
for the beer spindle  
Item No.: 72897



Malt pipe shortened  
for the Braumeister 50l  
Item No.: 79263



Beer spindle  
Including a temperature correction device  
to measure the original wort content  
Item No.: 72896



Big malt ladle  
Item No.: 72898



Cleaning set  
Item No.: 78027



Malt mill  
Item No.: 72903

Brewing ingredients and accessories are also available at your local hobby brewer's specialized retail store or via the Internet.

## Accessories

### For the fermentation process:



Fermentation barrel 30l  
Item No.: 21006



Fermentation barrel 60l  
Item No.: 21007



Discharge cock for the fermentation barrel  
Item No.: 21043



Ferment. tube + plug for the fermentation barrel  
Item No.: 21010

### For the maturing process:



Maturing cask 5l incl. de-aeration plug  
Item No.: 72904

## Starter sets



### Starter set 20 litres:

- 1 Braumeister 20 l (Hobby)
- 1 Wort cooler 20 l
- 1 Malt mill
- 1 Fermentation barrel 30 l
- 1 Discharge cock
- 1 Fermentation tube / plug
- 1 Malt ladle
- 1 Malt Package "Cologne"

Item No.: 47071

### Starter set 50 litres:

- 1 Braumeister 50 l (Home)
- 1 Wort cooler 50 l
- 1 Malt ladle
- 1 Fermentation barrel 60 l
- 1 Discharge cock
- 1 Fermentation tube / plug
- 1 Malt ladle
- 2 Malt Packages "Cologne"

Item No.: 45051

## Ingredients



### Brewing set for 20 litres

Consisting of malt (not coarsely ground), hop and yeast.

### Brewing Package "Cologne"

Item No.: 72901

### Brewing Package "Wheat"

Item No.: 72902

Brauzutaten und Zubehör erhalten Sie auch bei Ihrem Hobbybrauer-Fachhandel vor Ort oder im Internet.

## Example of a Recipe for Blond / Top-fermented Wheat Beer 20 litres

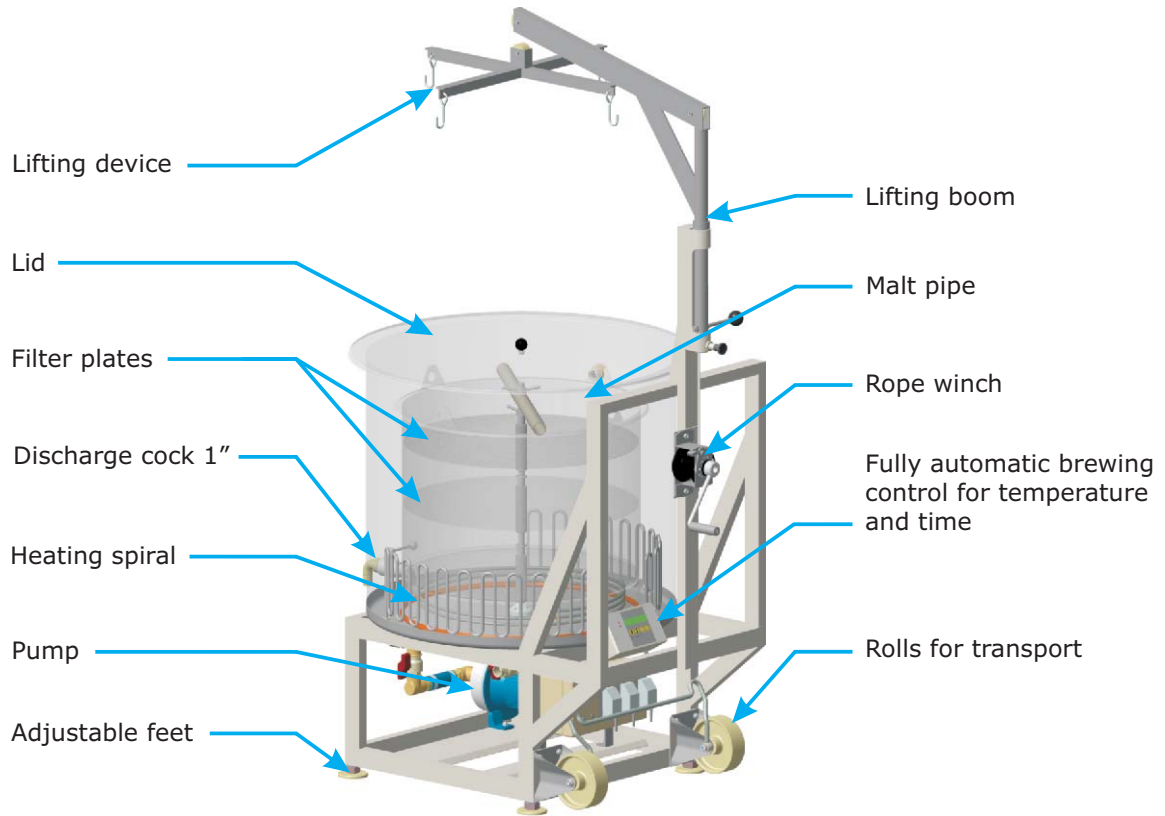
### Ingredients

- 4.5 kg of coarsely ground brewing malt
- 30 l of medium hard brewing water
- 40-45 g of hops with 3% of alpha acid
- 7g of top-fermented dry yeast

### 20 litres Brewing Procedure in the Braumeister

- |                      |       |        |
|----------------------|-------|--------|
| Brewing water        | 25l   |        |
| Initial mashing      | 38°C  |        |
| Protein rest         | 55°C  | 5 min  |
| Maltose rest         | 63°C  | 30 min |
| 1st saccharification | 72°C  | 20 min |
| 2nd saccharification | 78°C  | 10 min |
| Hop boiling          | 100°C | 80 min |

## Perfect Technology in Detail



## Technical Data - Braumeister 200l (Catering)



„Braumeister“  
during the  
purifying process

Designation:	Braumeister 200l (Catering)
Item No.:	45200
Material:	Stainless steel
Weight:	145 kg with inserts and lifting bows
Heating spiral:	3 x 3000 W heating capacity
Pump:	1 x 370 W
Power connection:	400 V (fuse at least 16 A)
Complete connection:	9.4 kW
Contents:	approx. 200 l of finished beer (normal beer) = approx. 230 l of beer wort
Dimensions:	L 136 cm x W 90 cm x H 208 cm
Control system:	Fully automatic brewing control (temperature, time, pump)

## Braumeister 200l (Catering)



**Braumeister 200l (Catering)**

Item No.: 45200

## Accessories

### For the brewing process:



Thermo sleeve  
for the Braumeister 200l  
Item No.: 77357



Hose kit 5m  
Item No.: 77363

Hose kit 10m  
Item No.: 77366

### For the fermentation process:



Stainless steel fermentation  
tank 240l (pressureless)  
with cooling jacket and feet  
Ø 550 mm, H 1524 mm  
Outlet for clear wort  
¾" female thread  
Total outlet  
¾" female thread  
Item No.: FD-055-S Var 0008



Stainless steel fermentation  
tank 240l (pressureless)  
with cooling jacket and feet  
Ø 820 mm, H 1466 mm  
Outlet for clear wort  
¾" female thread  
Total outlet  
¾" female thread  
Item No.: FD-082-S Var 0023

You will find further fermentation tanks in our main catalogue on stainless steel recipients.



Cooling unit Chilly 1.7 KW  
incl. gland kit, for the  
fermentation tank 240l/525l  
Temperature -10°C up to +25°C  
Item No.: 72905



Stainless steel discharge cock  
for the fermentation tank FD  
R ¾" with lock nut, V2a  
Item No.: 65276



Stainless steel ball valve  
for the fermentation tank FD  
R ¾" ET-ET, V2a  
Item No.: 75104

### For the ripening process:



Beer KEG 30l  
with basket fitting  
Item No.: 77361

You will also receive brewing ingredients and accessories with your local hobby brewers' specialized retail store or via the Internet.





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