

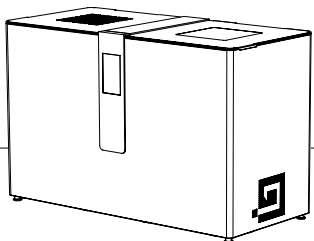
BREWIE+

QUICK SETUP GUIDE

Thank you for purchasing the Brewie+. In this guide, you will find the necessary information to get you started. Consult the online user manual for further information if necessary by following the QR code or the web address.
The online user manual contains a detailed lists of conditions and limitations of use.
By purchasing the Brewie+ you accepted the Terms and Conditions, found at: <http://www.brewie.org/terms-and-conditions>



For more information, please visit:
<http://www.brewie.org/manual>



SAFETY PRECAUTIONS

- For Indoor Use Only.
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- The appliance must not be cleaned by a water jet.
- Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- The appliance has to be placed in a horizontal position whether in use or not.

MAINTENANCE:
Please clean the machine regularly. Cleaning not only ensures the sterile brewing conditions but also removes all the contamination that shortens the lifetime of the machine.

SAFETY PRECAUTIONS FOR MAINTENANCE:
We advise you to use sanitizers and detergents provided by Brewie.
Only use food grade chemicals when cleaning the machine or any fermentation equipment.
When working with chemicals the use of protective gloves and glasses is recommended.
Do not use brush or abrasive clothes to clean the cover of Brewie since it might damage the surface.

APPLICABLE INGREDIENTS:
Only use food grade beer brewing ingredients in the machine, except when an official program instructs otherwise. Make sure that the ingredients are not expired and not contaminated.
If expired, contaminated or non-food grade ingredients have been added to the machine, make sure that it has been thoroughly cleaned.
Make sure that dry matter cannot be washed out from the

hop cages and Brewie Bags as even a small amount can clog the pumps or valves.
If dry matter is placed outside of the hop cages or Brewie Bags, make sure that it's dissolvable in cold water in order to prevent clogging.

SPECIFICATIONS:	
Voltage	230V / 120VAC
Dimension	73.7 x 33.8 x 46.7 cm / 29 x 13.3 x 18.4 inch
Weight	29 kg / 64 pounds
Capacity Of Tanks	27 liters / 7.13 gallons
Brewing Capacity	10-20 litres / 2.64-5.28 gallons
Power	1800 Watts
Operating temperature	15°C- 35°C
Storage temperature	5°C- 55°C

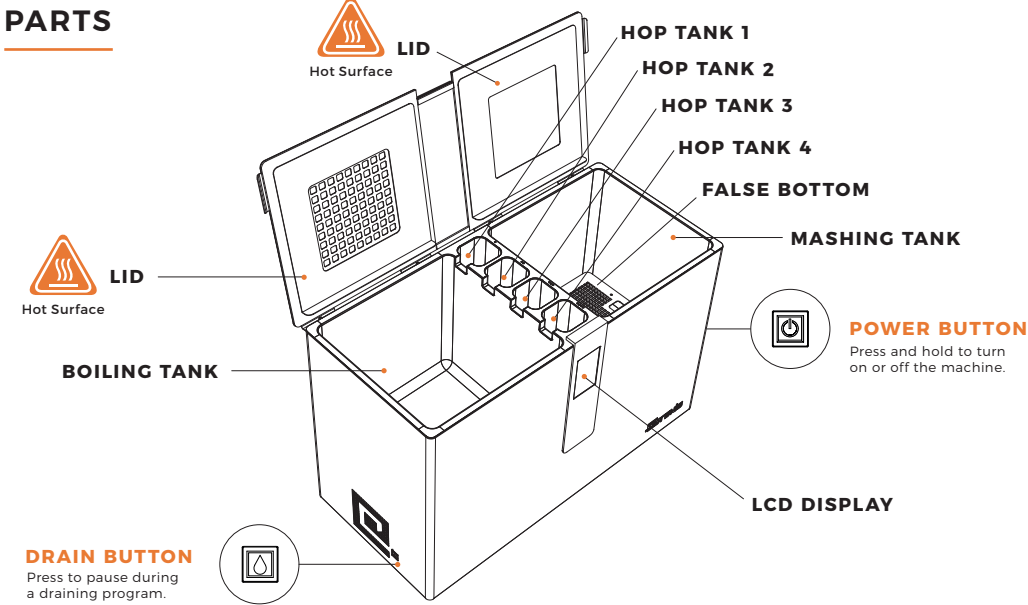
FCC Statement
This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:
(1) This device may not cause harmful interference.
(2) This device must accept any interference received, including interference that may cause undesired operation.
2. Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
Note: This equipment has been tested and found to comply with the limits for a class B digital device pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.
This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.
This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.
Newity Kft. — 13/a Királyi Pal St., 1053 Budapest, Hungary

1. CONTENTS OF THE BOX

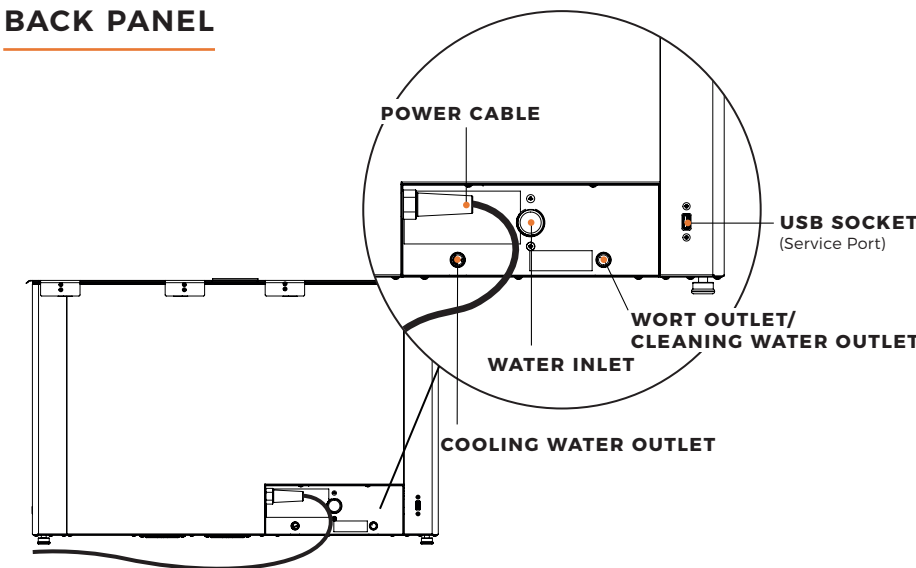


2. MEET YOUR BREWIE

PARTS



BACK PANEL

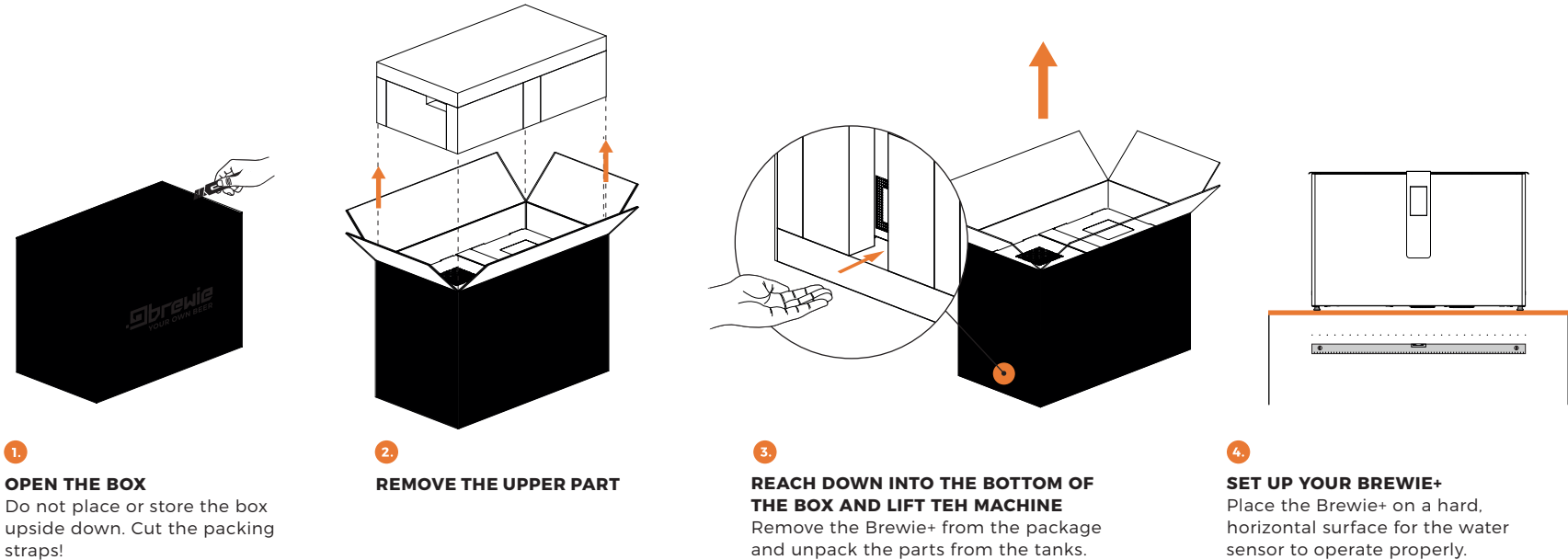


3. SETTING UP YOUR BREWIE

3.1. BEFORE SETUP

Never set up the Brewie+ alone. Both the weight and size may lead to injuries. Otherwise, follow standard precautions for installing large household appliances.

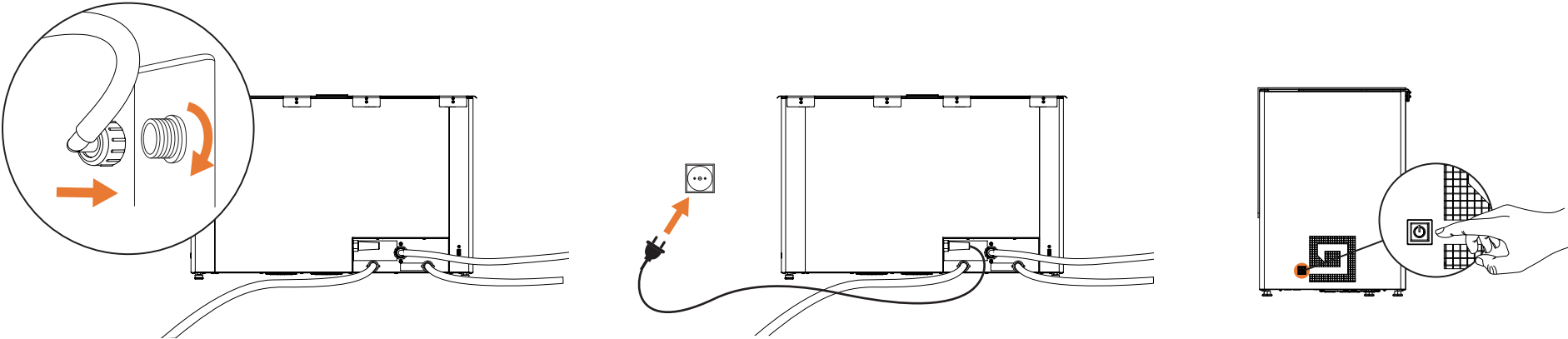
CAUTION: The duration of guarantee is 18 months after delivery.
WE RECOMMEND YOU TO KEEP THE ORIGINAL PACKAGE IN CASE OF TRANSFER OR GUARANTEE SHIPPING.



IMPORTANT!
Please make sure that both the packaging and the unit have no visible damages. If you believe your unit has been damaged during shipping please immediately contact Brewie Customer Support and report the issue with attached photos of the damages. Any damaged claims received 3 days after Takeover Day can not be accepted.

3.2. INSTALLING AND STARTING YOUR BREWIE+

CAUTION: DURING THE BREWING PROCESS, UP TO 100 L OF WASTE WATER IS PRODUCED.
WE ADVISE YOU TO CONNECT THE MACHINE TO THE HOUSEHOLD WATER SYSTEM.



CONNECT THE HOSES

- Check if the gaskets are well-placed in the plugs.
- Attach the high pressure water hose to the Brewie+'s water inlet and to your household water system. Do not forget to make sure the household water valve is closed. Use extension hoses if necessary.
- Attach the low pressure hoses to the wort/ cleaning and cooling water outlets respectively. Ensure that the drained liquid can be captured securely (wort) or transported away (cooling water, cleaning water).

- Settle the Brewie+ in the position you wish to use it and make sure all hoses are still securely attached and unbroken.
- Open the household water valve. Check the water pressure. Low water pressure may cause the machine to display error messages. (Do not forget to close the water valve after brewing is finished.)
- Plug the power cable into the power socket. Make sure that the socket is rated a minimum of 10A at 230V or 15A at 120V. Use a grounded cords. Make sure that the power cord or any extension cords are kept dry.

TURN THE BREWIE+ ON BY PRESSING THE POWER BUTTON ON THE RIGHT SIDE OF THE MACHINE
Keep the button pressed until you hear a beep and it lights up.

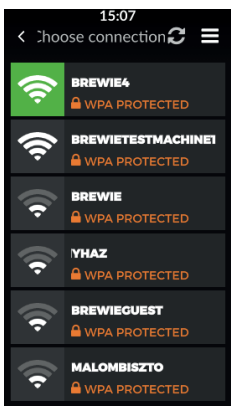
More information:
Starter's Guide:
Assembling the Brewie

4. FIRST STEPS

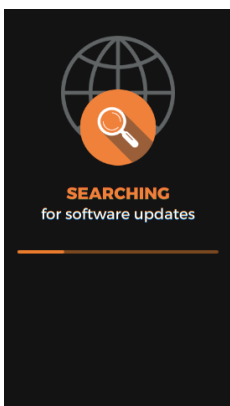
4.1. INITIAL SOFTWARE SETTINGS

Follow the instructions on the screen.
Consult the online User Manual or Starter's Guide for further information if necessary.

More information:
Starter's Guide:
First steps



1. CONNECT TO WIFI
Select a WIFI connection and enter the password if prompted.



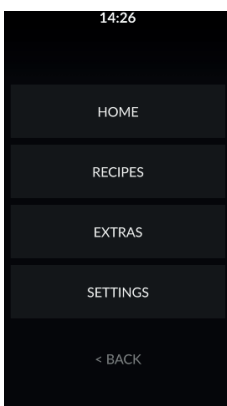
2. UPDATE
The machine will automatically update to the latest software version.



3. ACCEPT THE LICENCE AGREEMENT
Please, make sure you've read it carefully.

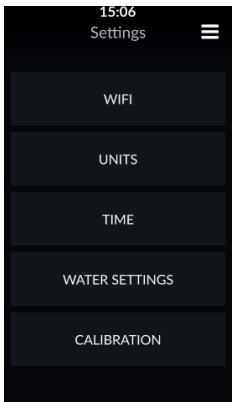


4. CLICK THE MENU BUTTON
in the upper right corner.

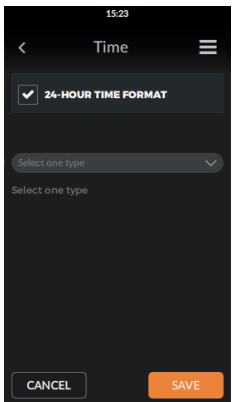


5. CLICK THE SETTINGS BUTTON

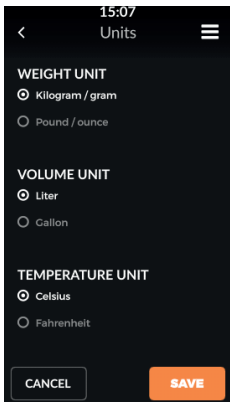
NEXT STEPS ON THE OTHER SIDE



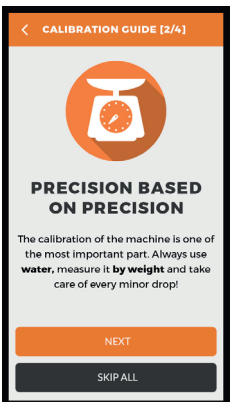
6. **CHOOSE FROM THE OPTIONS**



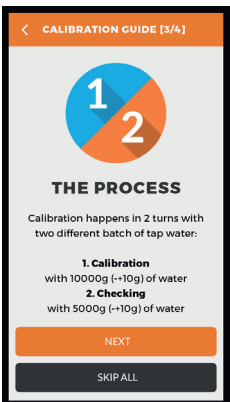
7. **SET TIMEZONE**



8. **SET UNITS**
Choose the preferred units of measurement.



9. **CALIBRATE**
In order to make sure that the water sensors will work properly we strongly suggest you to re-calibrate the machine before your first brew. Don't touch the machine during calibration. Follow the instructions on the screen.

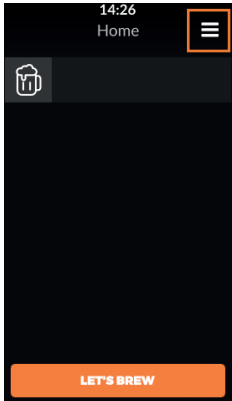


5. BREWING

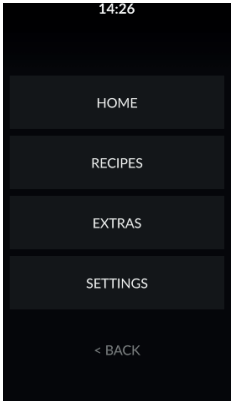
5.1. CHOOSING A RECIPE

Follow the instructions on the screen.

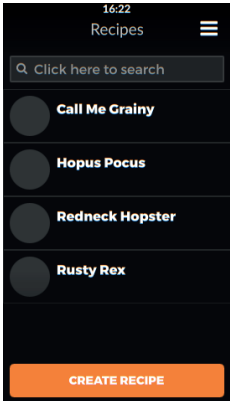
More information: **Starter's Guide** Brewing



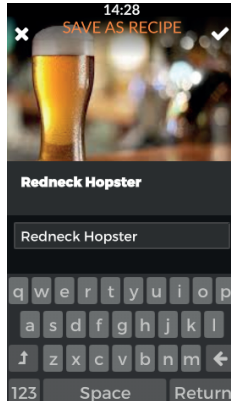
1. **CLICK THE MENU BUTTON**
in the upper right corner.



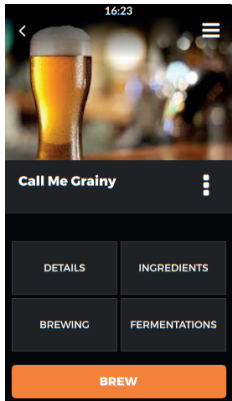
2. **CLICK THE RECIPES BUTTON**



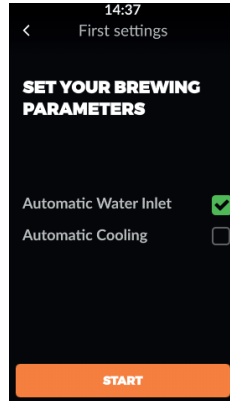
3. **CHOOSE RECIPE**



4. **OR CREATE A NEW ONE**



5. **PRESS BREW**
Check section 5.2 on how to correctly add ingredients. Without ingredients you risk overflowing.



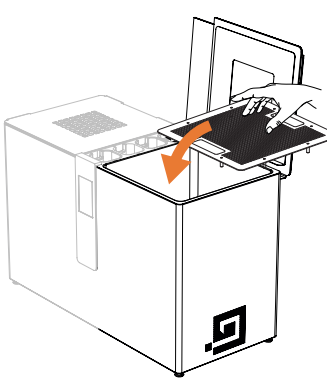
6. **SET THE PARAMETERS AND PRESS START**

IMPORTANT!
After choosing automatic water addition, do not disturb the Brewie+ during the water inlet process. Disturbances can cause the water sensor to report false data.

5.2. ADDING INGREDIENTS

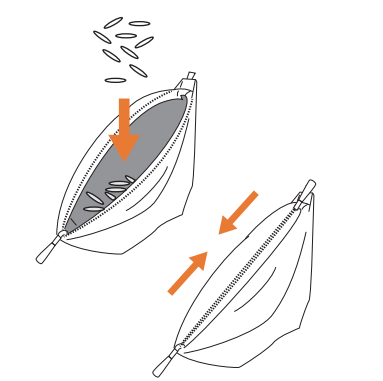
CAUTION: THE BASIC REQUIREMENT OF BREWING IS TO HAVE EVERYTHING CLEAN. ALWAYS INSPECT THE BREWIE+ AND ALL ASSORTED BEER BREWING EQUIPMENT FOR CLEANLINESS BEFORE USING IT. (HOSES, FALSE BOTTOM ETC.)

MASHING TANK



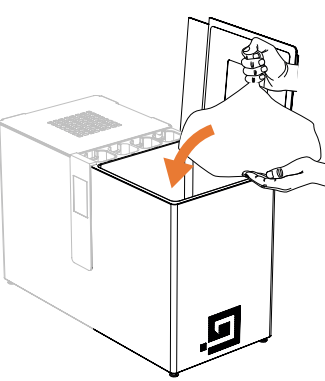
1. **PLACE THE FALSE BOTTOM INTO THE MASHING TANK LEGS BRACED AT THE BOTTOM OF THE TANK**

- Never brew without the false bottom. The false bottom holds the mashing bag above the bottom of the mashing tank to minimize heat risk. Falling to put in the false bottom might cause problems during brewing.
- The false bottom should be removed after each brew and washed in a dishwasher or by hand.



OPTIONAL BREWING WITH YOUR OWN INGREDIENTS

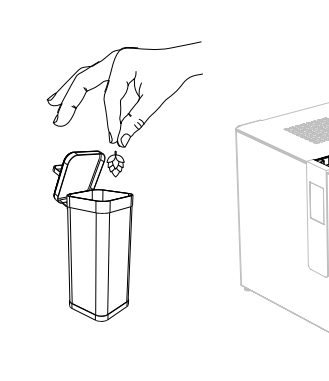
- Grind your malt
- Make sure that the Brewie Bag is undamaged
- Place the malt into the Brewie Bag.
- Make sure that you close the Brewie Bag properly.
- One bag can hold a max. 8kgs /17.64 pounds of malt
- Never place any solids in to the mashing tank without bagging it.



2. **PLACE THE BREWIE BAG INTO THE MASHING TANK**

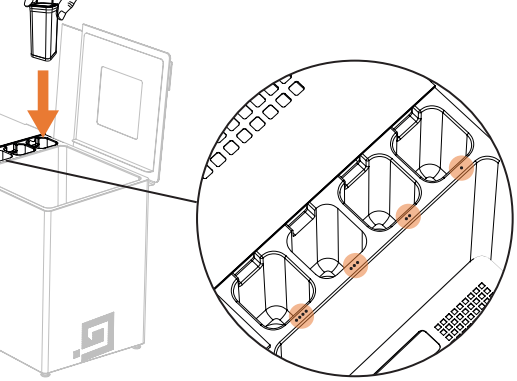
- Align the four corners of the Brewie Bag with the four corners of the mashing tank.
- Malt+water ≤ max. capacity (22 liter /5.8 gallons)
- Never add water to the mashing tank
- Do not use damaged bags.

HOP TANKS



3. **PLACE THE HOP INTO THE HOP CAGE**

- Never place any solids into the hop tank without a hop cage.
- A maximum of 30 g of pellets or 15 g of whole hops can be used.
- A maximum of 4 hop cages can be automatically used during a brew.
- You can add more than one variety of hop into a single container.



4. **PUT THE CAGES INTO THE HOP TANKS**

- Pay careful attention to the symbols of the tanks so the hops are added in the correct order.
- When you're brewing with the Brewie Pads, pay attention to the signs on the hop bags to place them in the right cages.

More information: **Starter's Guide** Brewing

5.3. STARTING THE BREW

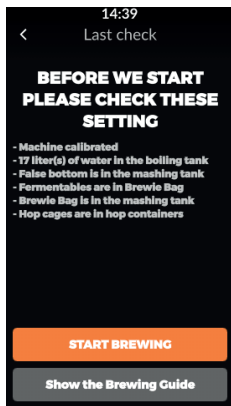
Follow the instructions on the screen.

CAUTION: HOT! BREWIE+'S SURFACE CAN GET EXTREMELY HOT DURING THE BREWING CYCLE. HANDLE BREWIE+, HOSES AND COMPONENTS WITH CARE.

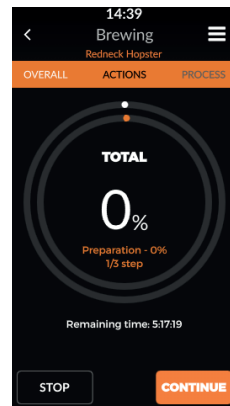
BEFORE WE START, PLEASE CHECK THE FOLLOWING:

- Machine is calibrated.
- Hoses are connected.
- The water valve is open.
- The false bottom is inside the mashing tank.
- Ingredients are added.
- The drained liquid can be captured securely.

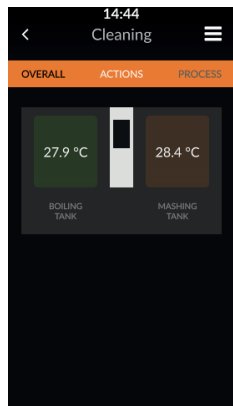
Close the lids for the whole process. Note that brewing with opened lids will result in a higher water loss (cca 2-3 l / 0.53-0.79 gallons)



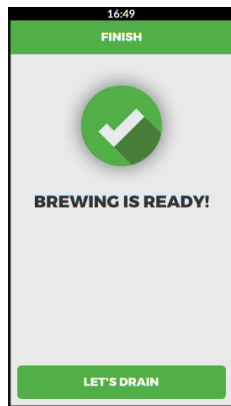
1. **START BREWING**
Follow the instructions on the screen.



2. **BREWING IS IN PROGRESS**



3. **MONITORING**
You can follow the brewing process in the Actions Menu.

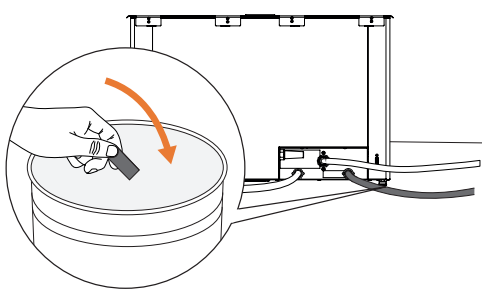


4. **READY**
The machine confirms that brewing is finished.

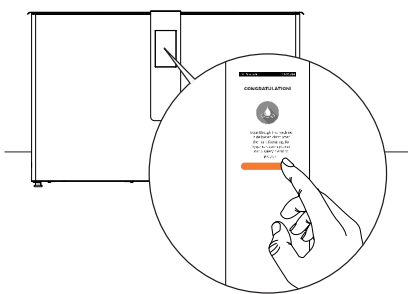
5.4. DRAINING THE WORT AND FERMENTING

IMPORTANT!

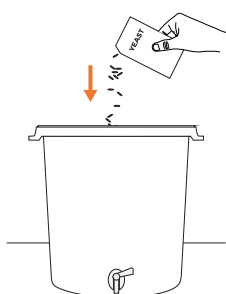
- Confirm that the brewing is finished.
- Check the hose connections.
- Don't open the lid because the wort may get infected.
- Sanitize the hoses and the tank as well – everything that will interact with the wort.
- Check that the tap of the fermentation tank is closed.



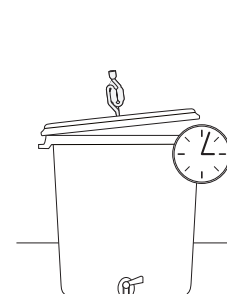
1. **PLACE THE UNCONNECTED END** of the low pressure hose into your fermentation tank. Note that the Brewie+ does not contain a fermentation compartment, but it is compatible with any kind of keg or fermentation tank. To ensure the most efficient way to drain, place the fermentation bucket lower than the Brewie+. Make sure all hoses are still securely attached and unbroken.



2. **DRAINS**
Choose the preferred draining mode from the drain menu. Draining will start automatically. Press the button on the left side of the machine to pause draining at any time, press and hold to re-start.



3. **ADD THE YEAST** into the fermentation tank. You can learn more about pitching the yeast in the Knowledge Center.



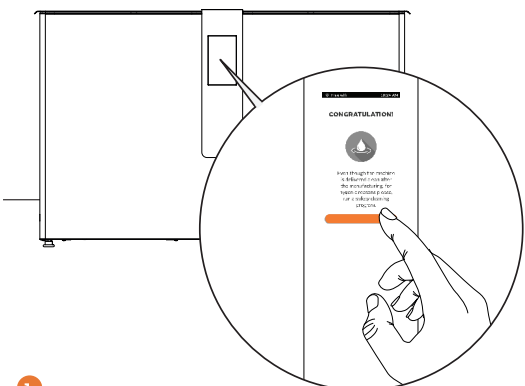
4. **SEAL THE FERMENTATION TANK AND INSERT THE AIRLOCK.**
Generally 10 days at room temperature in a dark place is enough for primary fermentation. After that you can transfer the new beer into bottles/kegs or barrels.

5.5. CLEANING

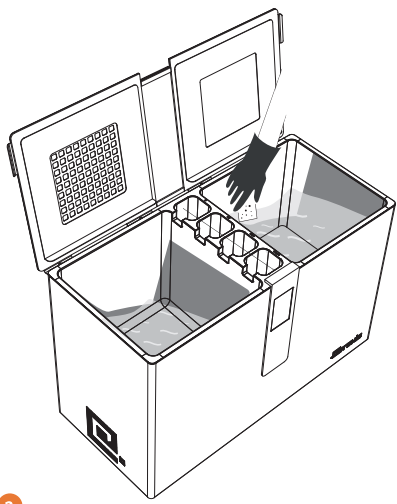
CAUTION: DURING THE CLEANING PROCESS EXCESSIVE AMOUNT OF WASTE WATER IS DRAINED THROUGH THE WORT/ CLEANING WATER OUTLET. WE ADVISE YOU TO PLACE THE OUTLET TUBE INTO A SINK OR ATTACH IT TO THE HOUSEHOLD WASTEWATER SYSTEM.

More information: **Starter's Guide** Cleaning

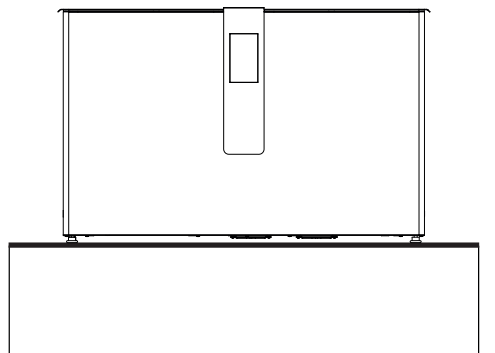
IMPORTANT!
Cleaning your Brewie+ after every brew is important, so the Brewie+ has several built-in cleaning programs to aid you. Before launching the cleaning program, make sure the Brewie+ is connected to the water system and take everything out of the machine (Brewie Bag, false bottom, hop cages). The items may be hot when removed from the machine. Handle them with care! The false bottom and the hop cages are dishwasher safe.



1. **SHORT CLEANING**
Launch the Short Clean after each brewing. Follow standard touchscreen cleaning instructions for cleaning your Brewie+'s LCD display.



2. **Certain parts of your Brewie+ may need manual cleaning.** Use a non-abrasive cloth or sponge to clean the Brewie+ on the outside. Please refer to the onscreen instructions!



3. **YOUR BREWIE+ IS READY FOR THE NEXT BREWING PROCESS!**
Depending on what you'll do with the Brewie+ (prepare next brewing or store it) pick the relevant column from the table and follow the instructions.

	SHORT CLEAN (automatic / manual)	SANITIZING CLEAN (automatic / manual)	FULL CLEAN (automatic / manual)
WHEN	after every brew	after short clean or if you haven't used the machine in a while	after every 5th brew or if you haven't used the machine recently
TARGET	to remove contaminants	disinfecting	disinfecting the machine and the tubes
HOW	wipe out with a non-abrasive cloth or sponge (no chemicals, no hot water)	hot water	chemical (tabs) + hot water + wiping (when instructed)
DURATION	6 minutes	1.5 hours	2 hours