

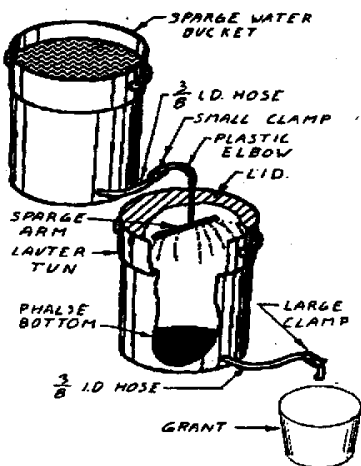
## PHIL'S LAUTER TUN

### INSTRUCTIONS FOR ASSEMBLY & OPERATION

Thank you for purchasing a Phil's Lauter Tun. We are sure it will provide you with hours of worry free brewing and gallons of great inexpensive beer.

#### LIST OF PARTS

- 2) white food grade 5 gallon buckets
- 1) lid (for lauter tun bucket) 3/8" I.D. hose with small clamp
- 1) 3/8" I.D. hose with large clamp
- 1) "Phalse Bottom"
- 1) Sparger assembly which includes
  - 1) # 3" drilled rubber stopper
  - 2) small plastic plugs to be inserted into the sparging arm/stem.
  - 1) Plastic barbed elbow
- Instructions (this sheet)
- Booklet Wanna Mash



1.) LAUTER TUN assembly: Drop the "Phalse Bottom" into one of the buckets convex side up. "Phalse Bottom" will easily seal against the Bottom of the bucket. Force the hose with the large clamp into the drain hole until it can be attached to the "Phalse Bottom's" hole. Push the hose firmly until it is about an inch or two inside "Phalse Bottom". (Soaking the hose in hot tap water for a minute will make the job easier.)

2.) SPARGE WATER BUCKET assembly: Force the hose with the small clamp into the remaining bucket until it extends about an inch inside. This will eventually be attached to the plastic elbow (see step 3)

4.) SPARGER assembly: Insert the stem of sparge arm up through the small hole of the lid. Then insert the stem into the rubber stopper (extending the stem 1-4" above the stopper) and insert the stopper into the small hole.

Slip the short end of the plastic barbed elbow onto

the exposed stem. Attach the plastic barbed elbow to the 3/8" I.D. hose from the Sparge Water Bucket.

The lid and sparging arm is then assembled onto the Lauter Tun to minimize heat loss.

4.) The equipment is arranged cascade fashion with the sparge water bucket elevated above the lauter tun and the lauter tun draining into a pot (called a grant). Typically, the sparge water bucket is elevated by something (a case of bottles) on a kitchen counter or table. The lauter tun is on a chair and the grant on the floor.

5.) There are two ways to use the equipment: as a Mash/Lauter Tun, or as just a Lauter Tun. With the Mash/Lauter Tun system, the strike water and grist are mixed in the Lauter Tun. Hold the "Phalse Bottom" down with something (a spoon) while mixing. Temperature control can be a problem. (Try wrapping with a blanket.) Once starch conversion takes place, the vorlaufing (recirculation until clear) operation begins. Before vorlaufing, it is good to underlet some sparge water by connecting the sparge water bucket to the Lauter Tun outlet (use the hose barbed elbow). Gently stir the mash and let settle 5-10 minutes before vorlaufing.

6.) To start the vorlauf operation, one simply opens the lauter tun hose clamp and allows the wort to drain into the pan. Initially, it will be cloudy and contain many particles. When the pan is full, close the clamp and gently return the wort to the top of the mash in the lauter tun. This operation is repeated until the wort starts to clear and few particles are visible. Two pans worth is usually sufficient.

7.) Separating the mashing and lautering operations is another method. The grist and water are mixed in an insulated picnic cooler. The picnic cooler will keep the temperature almost constant over the time it takes to achieve conversion and vorlauf time is greatly reduced. After conversion, the mash is gently ladled into the Lauter Tun and allowed to settle about 5-10 mm.

8.) The Sparger water bucket's drain hose is attached to the sparger's stem with the plastic barbed elbow (step 3). When the wort in the Lauter Tun drains to almost the level of the grist, the small sparger clamp is opened. The sparger will start to spin and

9.) The Sparge Water should be about the same amount as the batch size. Near the completion of the mash time, the sparge water should be heated in a pot to 170°-180° F. and carefully ladled (a 2 qt. pan will do nicely) into the sparge water bucket. Be sure the hose clamp is closed. (Do not allow particles from the mash to find their way in to the sparge water as they will clog the sparger.)

10) Ideally the level of the wort in the lauter tun should be at or just above the top of the grist. The lauter tun's hose clamp can keep the level from falling too low. The sparge bucket's hose clamp will keep it from getting too high. Output flow can be fine tuned by raising or lowering the lauter tun's hose. Try to regulate the flow so the sparge time is about 35-45 minutes. Sparging ends when the sparge water runs out or when the Brew Pot is filled to a safe boiling point. Consult pages 4 & 5 of the WANNA MASH instruction book for further details.

**THANK YOU FOR BUYING PHIL'S LAUTER TUN!**