



USER GUIDE



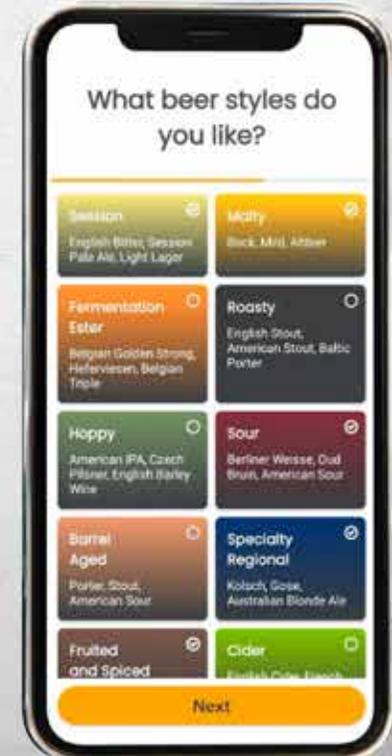
COMMUNITY MOBILE APP

Plan and manage your
brew on the go.

Available on



integrates with



CONTENTS



Home Screen



Preferences and Brewer's CV

- Preferences and Settings
- Profiles
- Articles and Events
- Help and FAQs
- Calculators and Converters



Equipment Setup

- Brewing Equipment
- Fermentation Tracking
- Equipment



Recipes

- Searching for recipes
- Adding recipes to your library
- Creating a recipe
- Ingredients
- Process/Steps
- Importing a recipe
- Monitoring

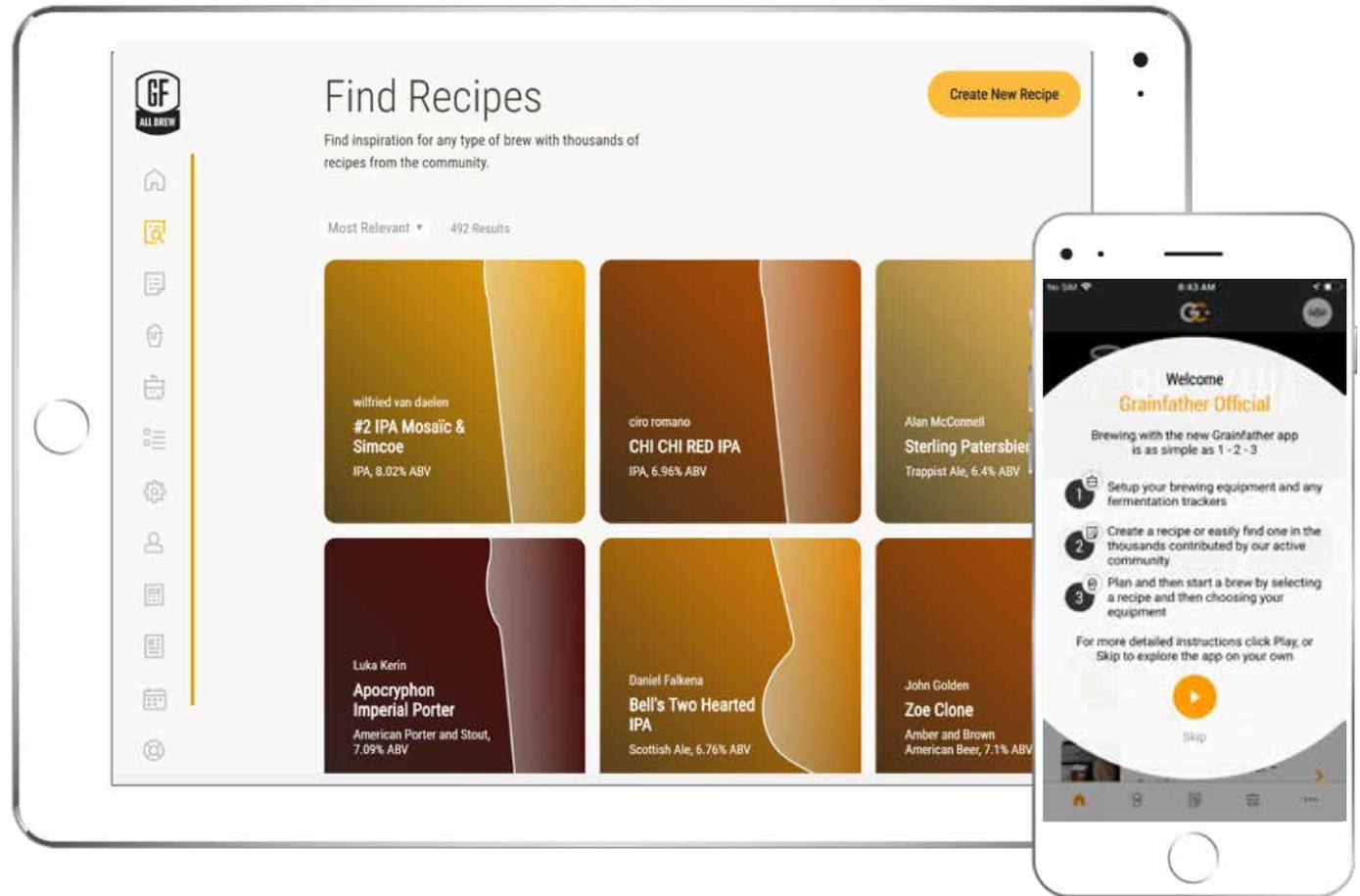


Brew Session

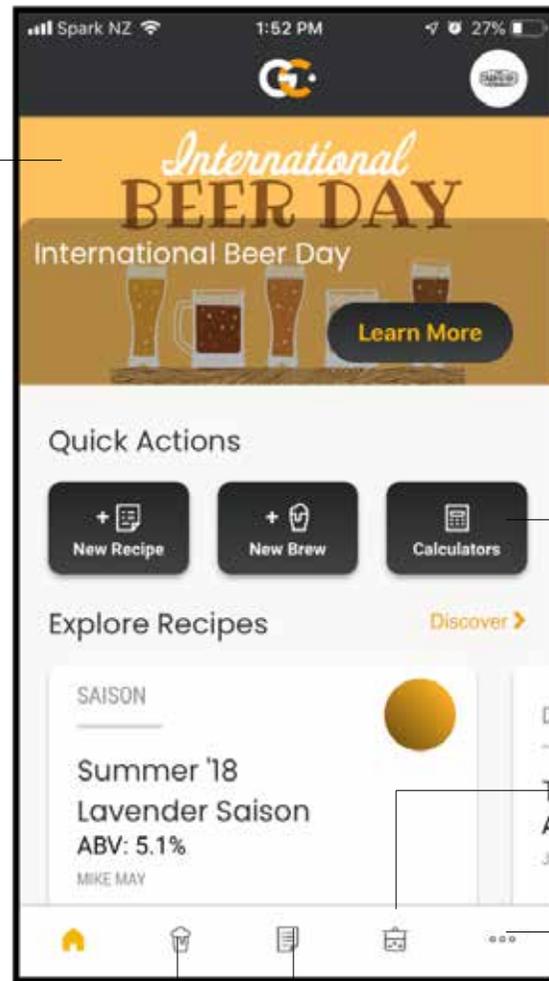
- Planning
- Brew Day
- Fermentation Monitoring



Let's get started



Get to know the Home screen



Events

Brewer CV

Calculators

My Equipment

More Options

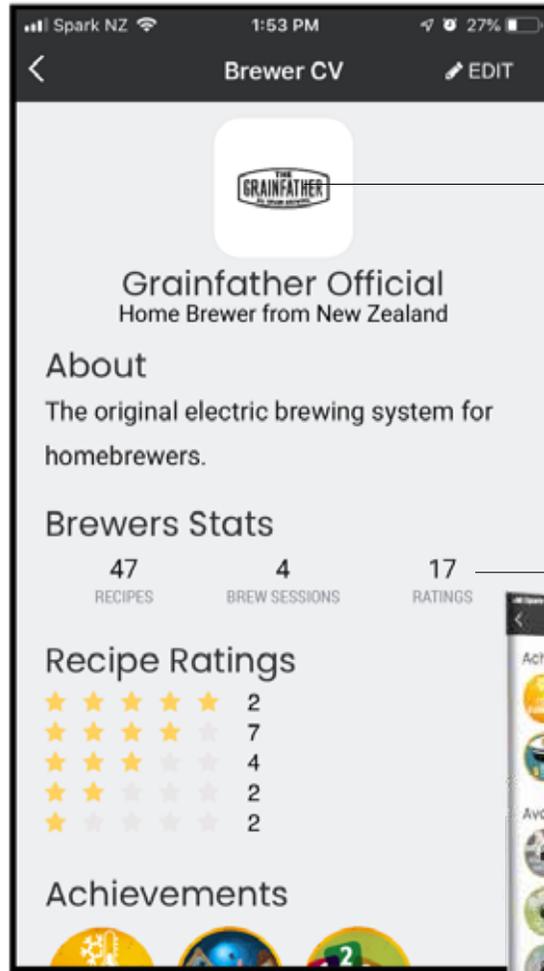
Back to home screen

My Brews

My Recipes



View and Edit your Personal Preferences and Brewers CV



Edit your name and details

Choose a picture to represent you as a brewer

Brewers Stats

47 RECIPES 4 BREW SESSIONS 17 RATINGS

Recipe Ratings

★ ★ ★ ★ ★ 2
★ ★ ★ ★ ★ 7
★ ★ ★ ★ ★ 4
★ ★ ★ ★ ★ 2
★ ★ ★ ★ ★ 2

Achievements

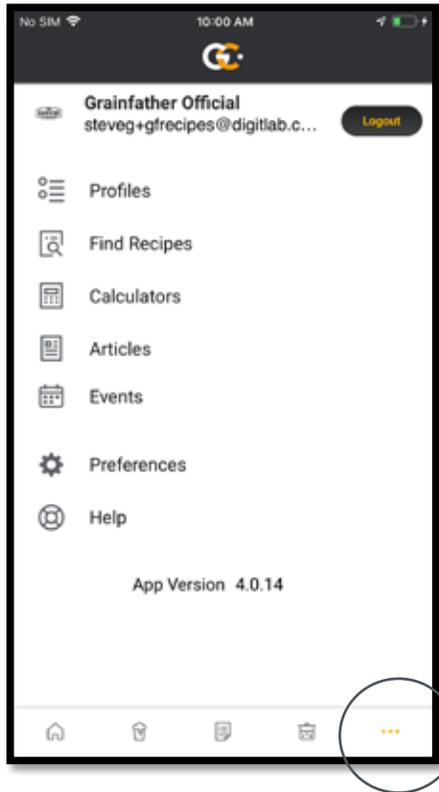


Current list of recipes, sessions and beers that have been rated by other brewers

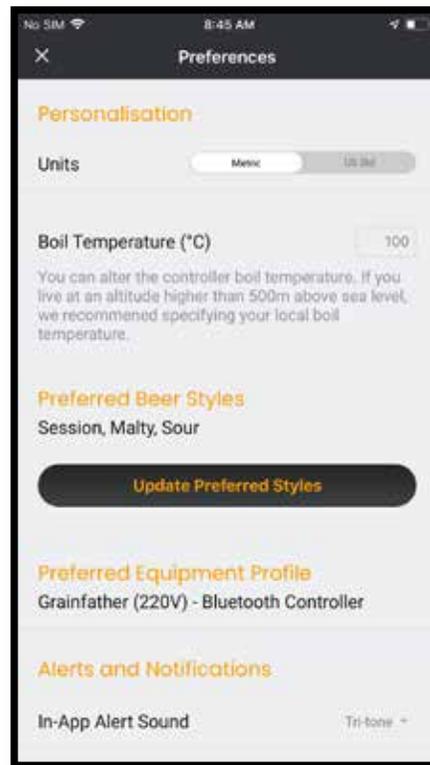
View your current achievements and badges. There are hidden badges to collect!



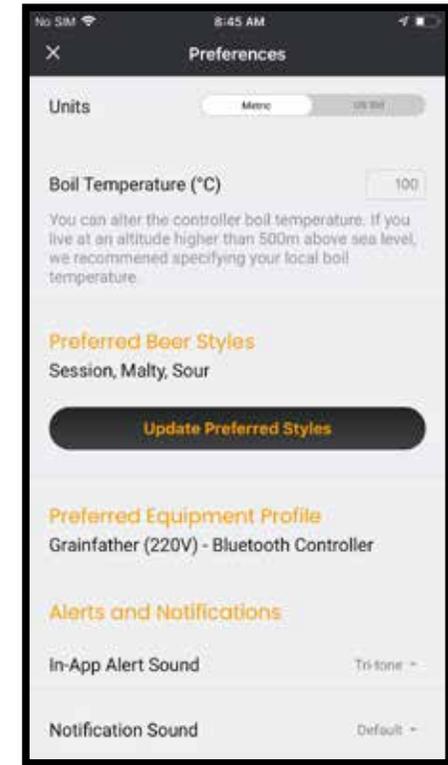
Preferences and Settings



1. Select the 'More' dotted button to view the extra menu items. Note your current app version. Head to the app store to check for updates.



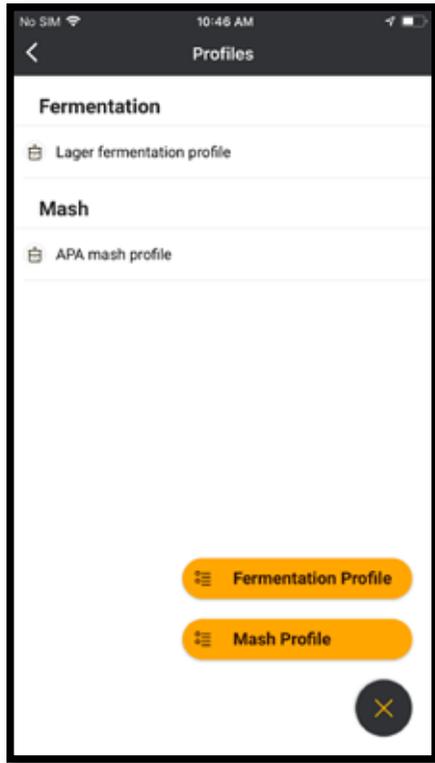
2. Select preferences. Here you may change your default units of measurement, your boil temperature if you live in a different altitude and your notification settings.



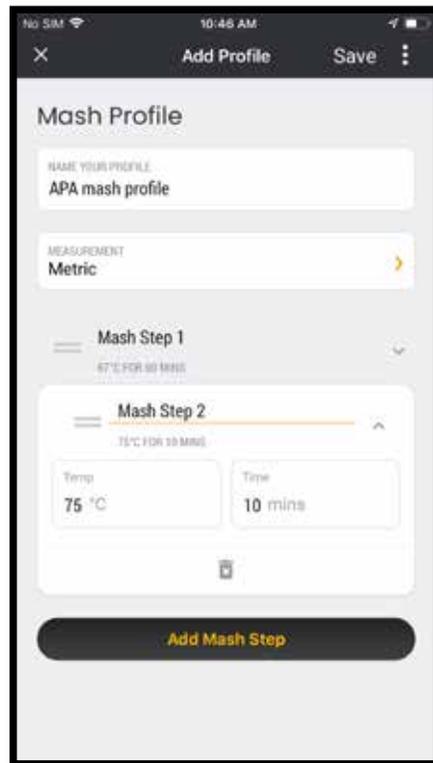
3. You can also set a preferred equipment profile and update your style preferences which will influence which recipes get recommended to you.



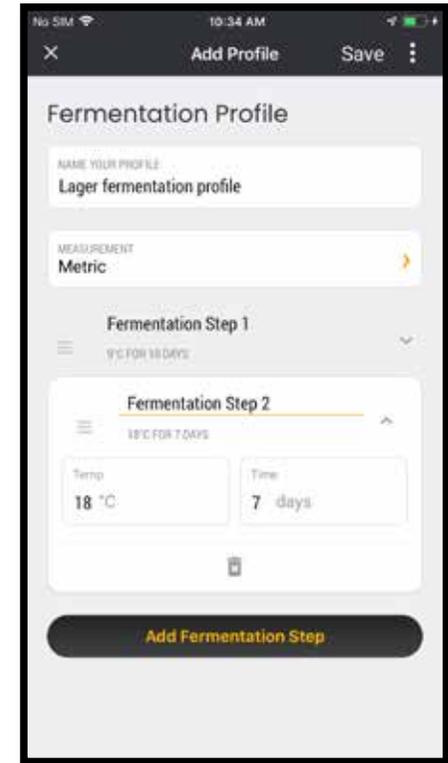
Preferences and Settings - Profiles



1. You may set up fermentation and mash profiles that you can apply quickly to recipes. See the recipes creation section for more details.



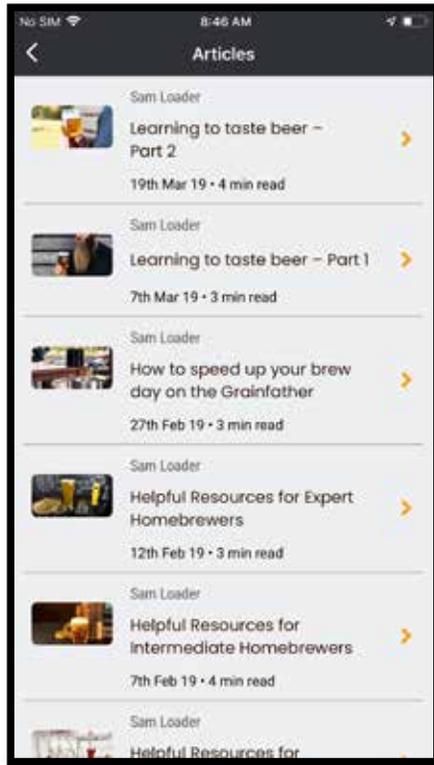
2. Choose to add a mash profile. Name your profile, choose your measurement units then begin adding mash steps by selecting the 'add step' button.



3. Choose to add a fermentation profile. Name your profile, choose your measurement units then begin adding mash steps by selecting the 'add step' button.



Articles and Events



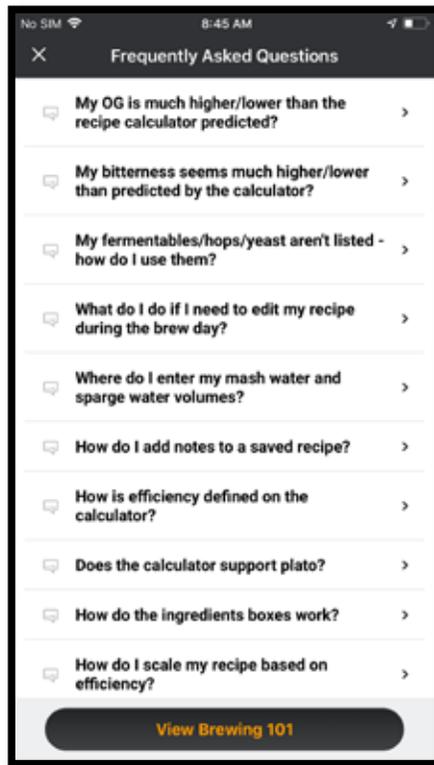
1. Read interesting articles written by the Grainfather team and other special guest home brew and commercial brewing contributors.



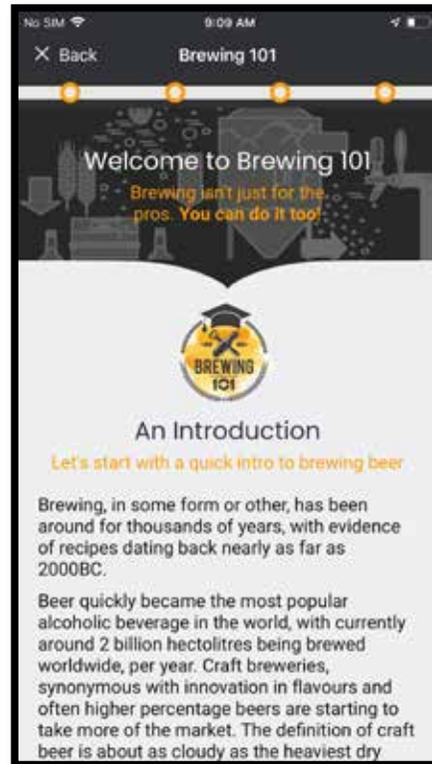
2. Check out upcoming home brewing, craft beer and other fun events both local and abroad.



Help and FAQs



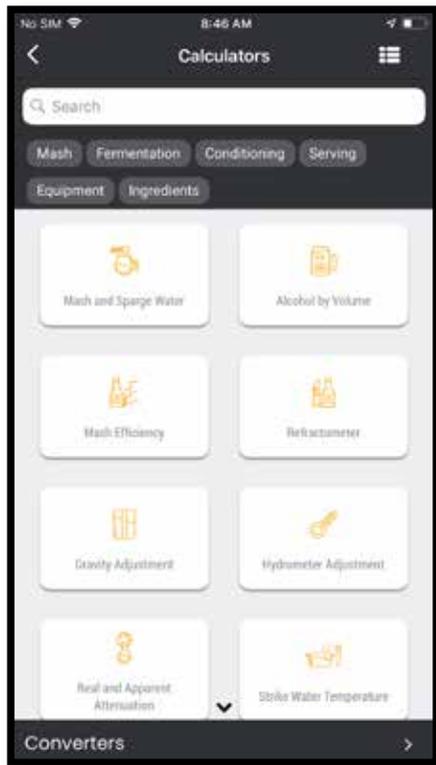
1. If this guide does not answer a specific question you have, try browsing through our FAQs for a more detailed list of Q&As. If you are still having trouble contact our customer service team at info@grainfather.com



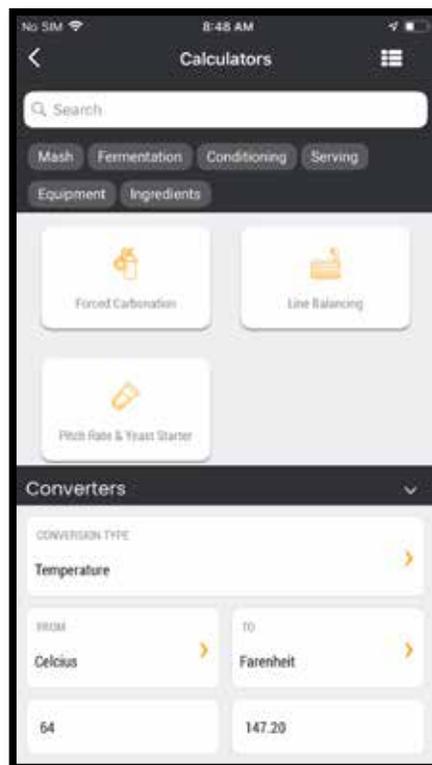
2. If this is your first time brewing, you may enjoy a run through of the basics with our quick 'Brewing 101' course. At the end you will receive your first achievement badge to display on your Brewer CV too!



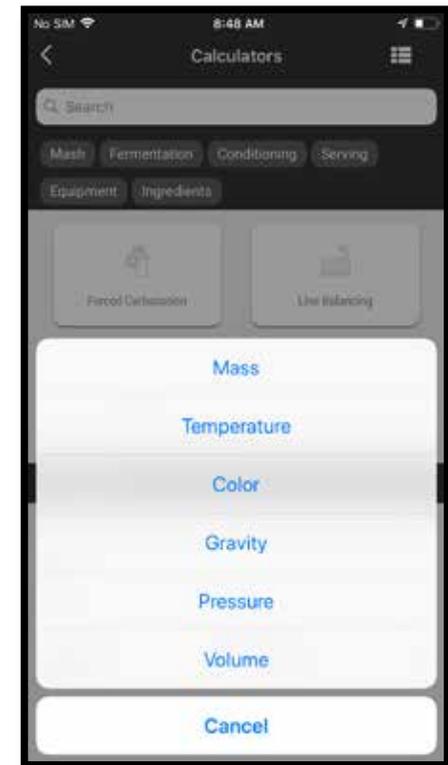
Calculators and Converters



1. We have compiled an extensive list of simple-to-use brewing calculators to assist you on your brew day. Use them on the fly either during your brew planning stage or during the brew session itself.



2. To assist in correctly brewing recipes from around the globe and understanding other brewer's notes, utilise the converters.



3. Select the conversion type, then choose the 'From' or known measurement and the 'To' required measurement. Then simply key in the known value to convert.



Calculators

Brewing Equipment



Hydrometer Adjustment Calculator

Calculate the actual Specific Gravity, accounting for sample wort temperature and the hydrometer's calibration.



Mash Efficiency Calculator

Calculates the percentage of the total available sugars that was extracted from the grains during the mash and sparge.



Mash Tun Calibration Calculator

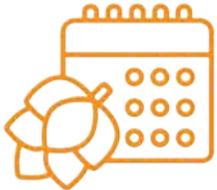
Calculates the heat capacity of your brewing vessel.



Refractometer Calculator

Calculates actual values in Brix, Plato, or Specific Gravity, provided a refractometer reading from your wort.

Ingredients



Hop Age Calculator

Calculate the current AA content of your hops, based on the worst case scenario when storing them over time.

Bottling/Kegging



Bottle Carbonation Calculator

Calculates the amount of priming sugar to add at bottling time for home brewed beer.



Forced Carbonation Calculator

Calculate the required keg pressure (PSI) to achieve the required level of carbonation for your brew.



Calculators

Mash



Decoction Volume Calculator
Calculate the amount of mash that needs to be removed, heated, and then re-added to increase the mash temperature ready for the next decoction step.



Gravity Adjustment Calculator
Calculate the additions or boil off required to achieve your desired gravity.



Grist Ratio
Calculate the grain to water ratio.



Mash and Sparge Water Calculator
Calculate the mash and sparge water required for your brew.



Mash PH Adjustment Calculator
Calculates the amount of the initial addition of acid to the mash to achieve your desired pH.



Rest And Infusion Temperature Calculator
Calculate the amount of boiling water to add to reach a new rest temperature in your mash tun.



Strike Water Temperature Calculator
Calculates the required temperature of your strike water to achieve your desired mash temperature.

Calculators

Fermentation



ABV Calculator

An easy and accurate way to calculate the actual ABV of your brew.



Apparent/Real Attenuation Calculator

Calculates the real and apparent attenuation of a brew, with real attenuation accounting for the actual ABV and the imperfect nature of hydrometers.



Calories in ABV Calculator

Calculates the amount of calories present in the specified amount of serving size.



Pitch Rate Calculator

Helps you to pitch your yeast like a professional; supports dry yeast, liquid yeast, and slurry.



Bottle Carbonation Calculator

Calculates the amount of priming sugar to add at bottling time for home brewed beer.

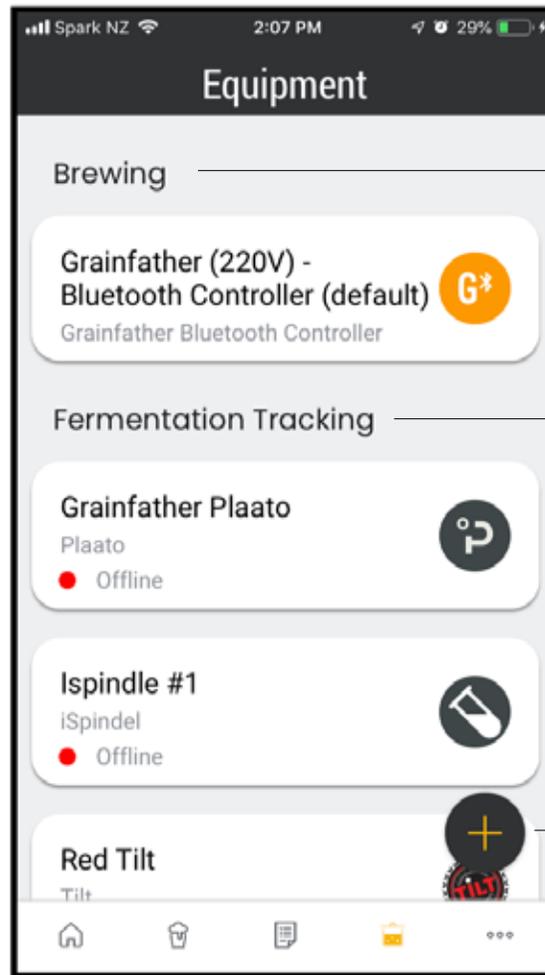


Forced Carbonation Calculator

Calculate the required keg pressure (PSI) to achieve the required level of carbonation for your brew.



Let's setup
some
equipment



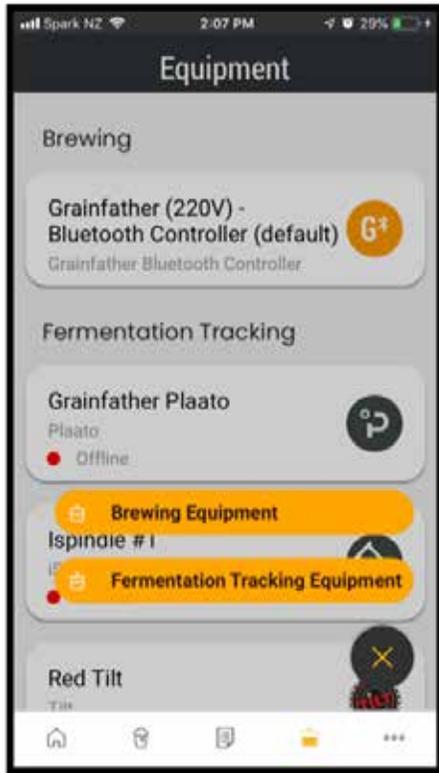
Current list
of brewing
equipment

Current list of
fermentation
tracking
equipment

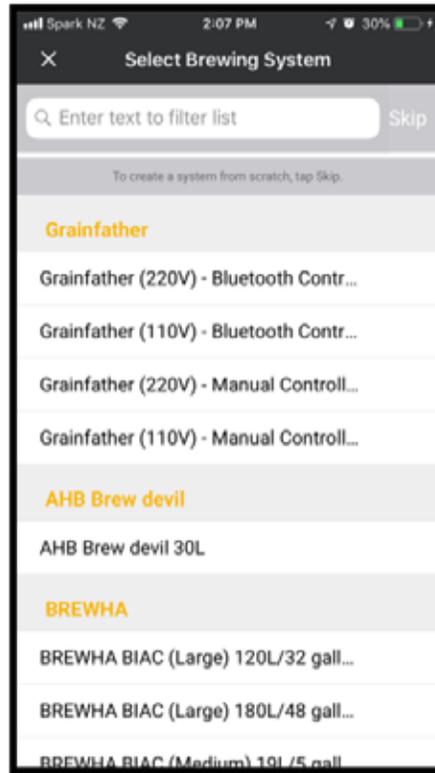
Add new
equipment



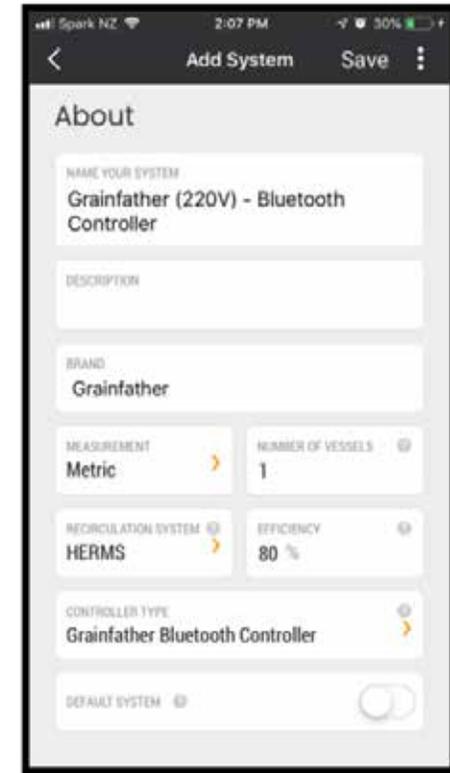
Adding Brewing Equipment



1. Select 'Add New Equipment' button, then select 'Brewing Equipment'.



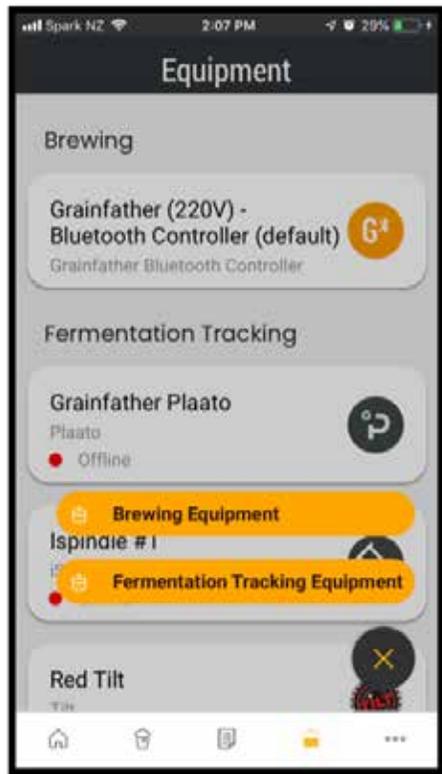
2. Search for your brewing system or to create a system from scratch, select 'skip'.



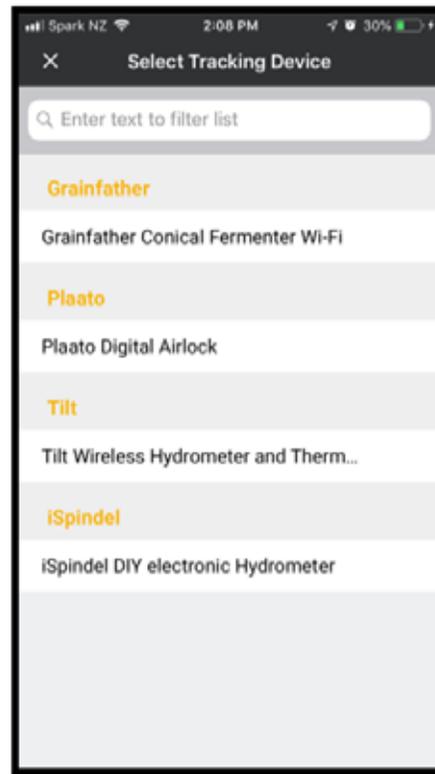
3. Name your system, edit or fill in the details and finally select if this system will be your default when viewing recipes and starting a brew.



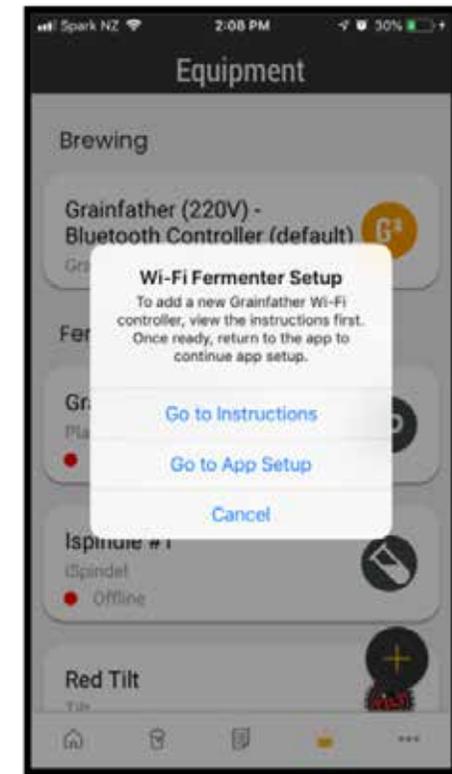
Adding Fermentation Equipment



1. Select 'Add New Equipment ' button, then select 'Fermentation Tracking Equipment'.



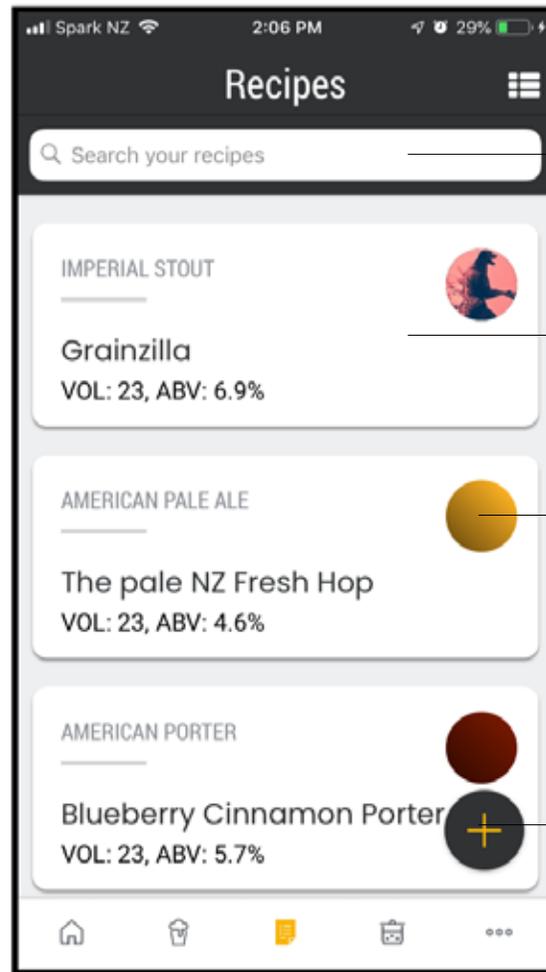
2. Select one of the supported IOT devices from the list.



3. Each device will have its own unique setup procedure that will be displayed to you in detail. Follow those steps to finalise setup for the device.



Let's search
for a recipe
or create one
from scratch



Search for recipes here with keywords for name or style

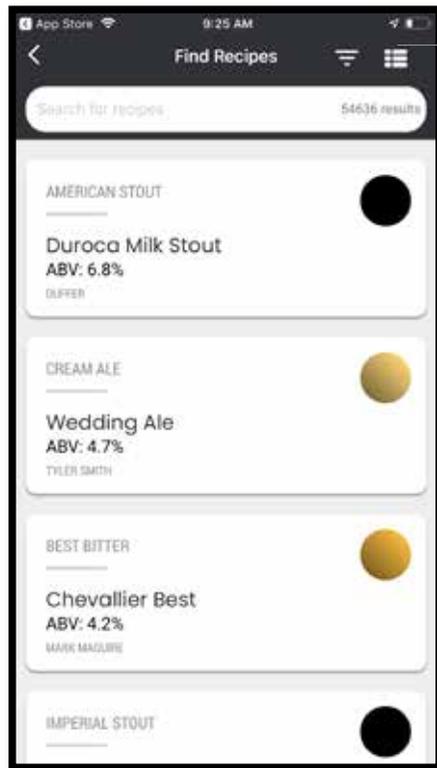
Current list of recipes in your personal library

If there is no image selected for the recipe, the colour of the beer will be displayed

Add new recipe



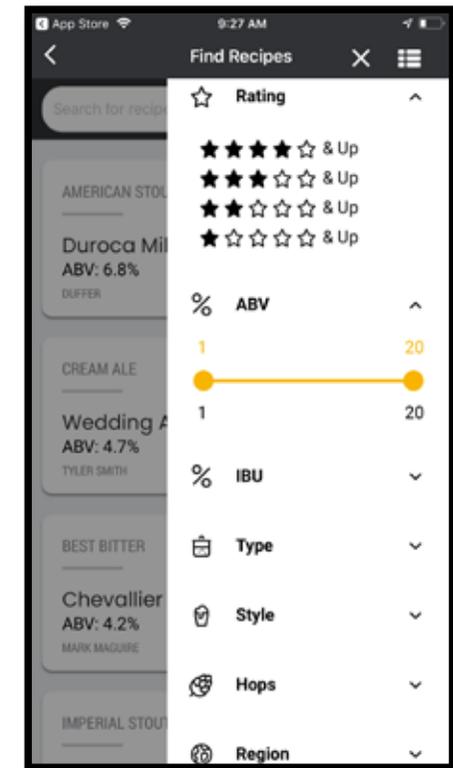
Searching for a recipe - Part 1



Change view style



Open filters



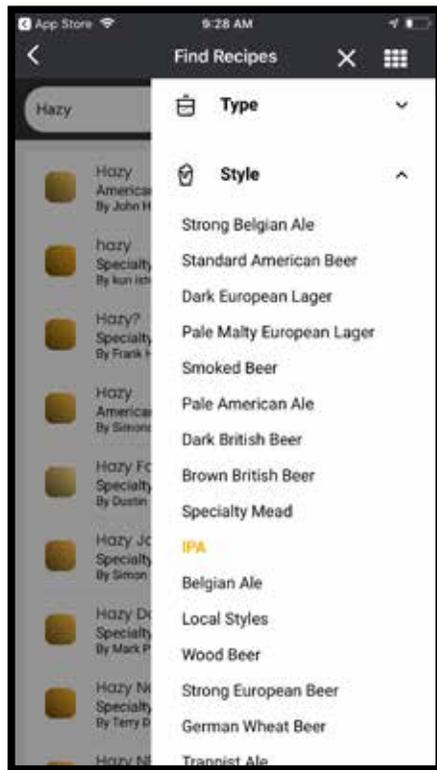
1. Search for public recipes by selecting 'Discover' on the Home Screen. Use the search box to search for name, style, brewer and other recipe characteristics.

2. You may choose to change the view to suit your preference.

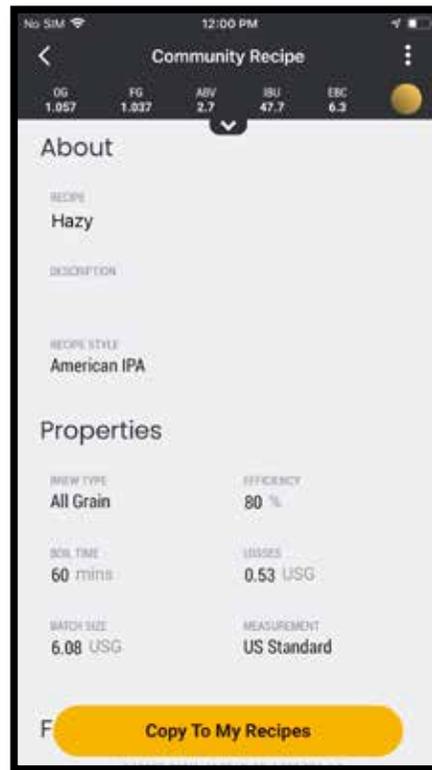
3. Open the 'Filter' options for a more detailed search.



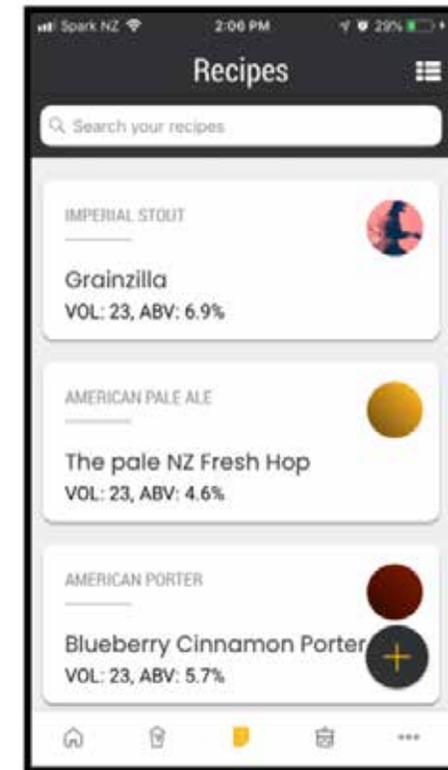
Searching for a recipe - Part 2



4. Select the down arrow on each filter to open the full options. Use 'Style' for an accurate search when your keyword is related to another characteristic you are searching for.



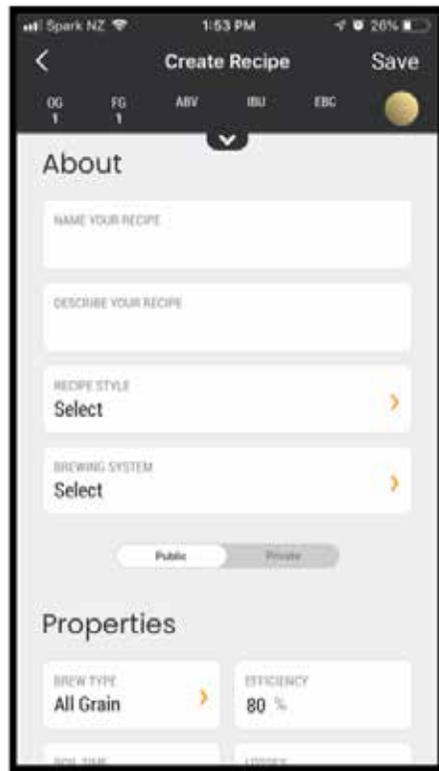
5. Select the recipe to view its details. You can add the recipe to your personal library as a copy by using the 'Copy' button.



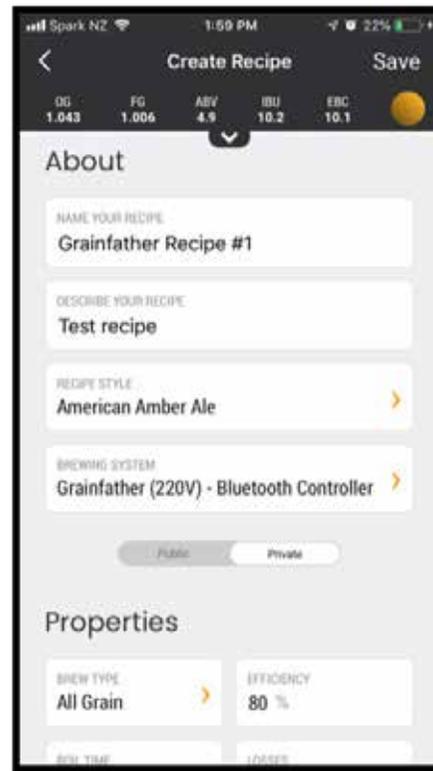
6. Once you have copied the recipe to your library, you will find it by clicking the 'Recipes' button on the home screen. You are then free to modify it if you wish.



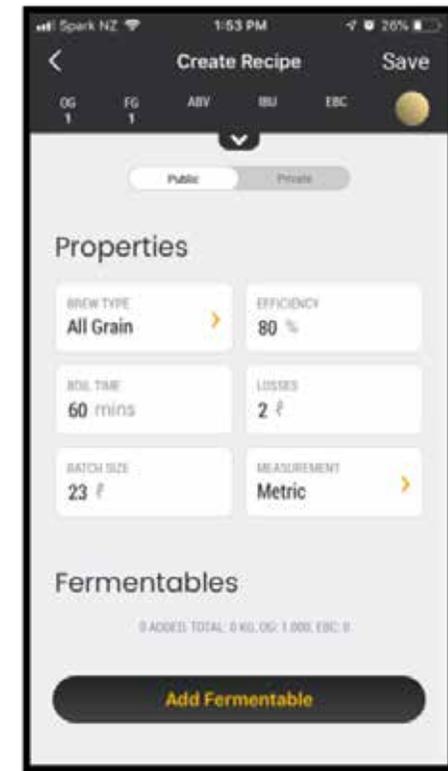
Creating a recipe - Ingredients Part 1



1. Select 'Create New Recipe' button, you can then start building your recipe.



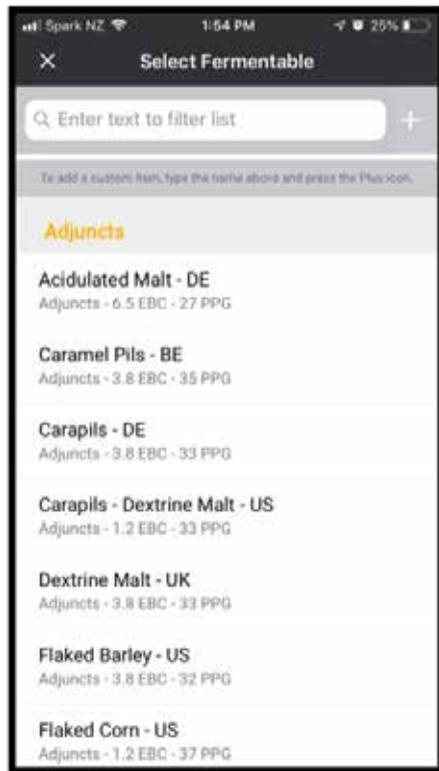
2. Name and describe your recipe, then select the style that best represents it. Your default brewing system will be loaded, but you can select a different system. Finally choose whether to make the recipe private or public.



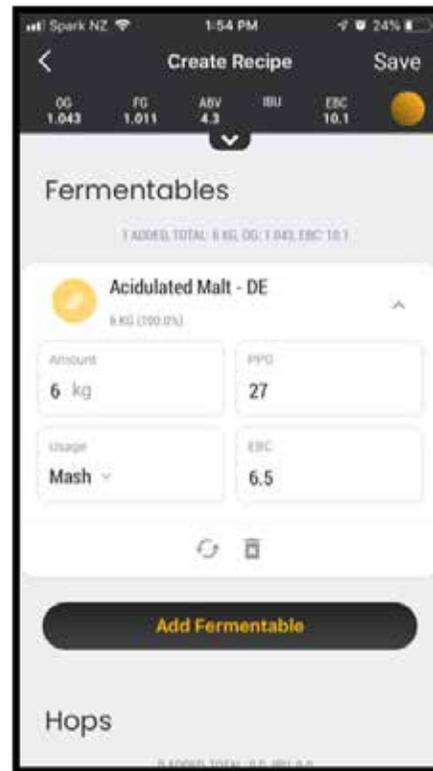
3. Review your recipe properties and change your brew type and the units of measurement, either imperial or metric.



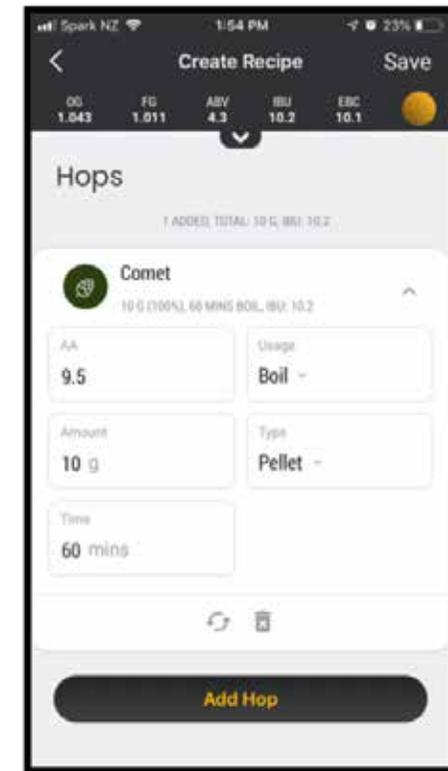
Creating a recipe - Ingredients Part 2



4. Start building your recipe by selecting and adding each fermentable by searching from the list or using the 'plus' icon to add a custom fermentable.

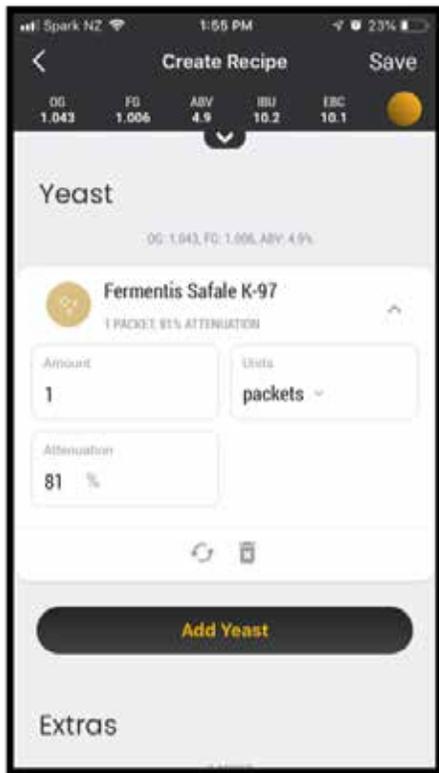


5. Key in the amount in weight and adjust the pre-loaded fermentable characteristics to suit your recipe.

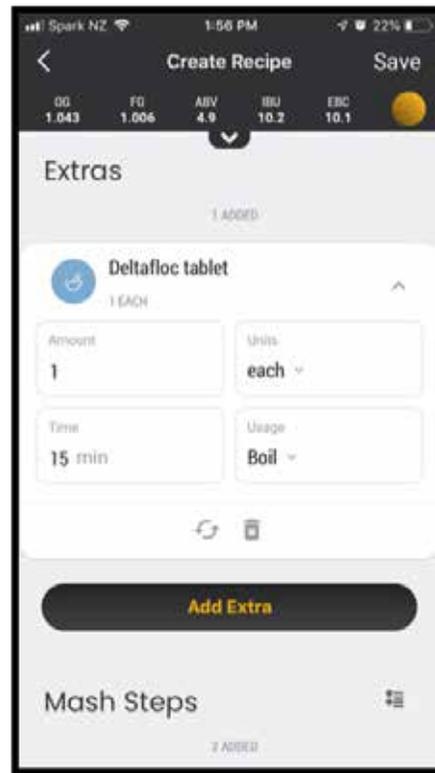


6. Next select your hops and adjust the pre-loaded characteristics to suit your recipe.

Creating a recipe - Ingredients Part 3

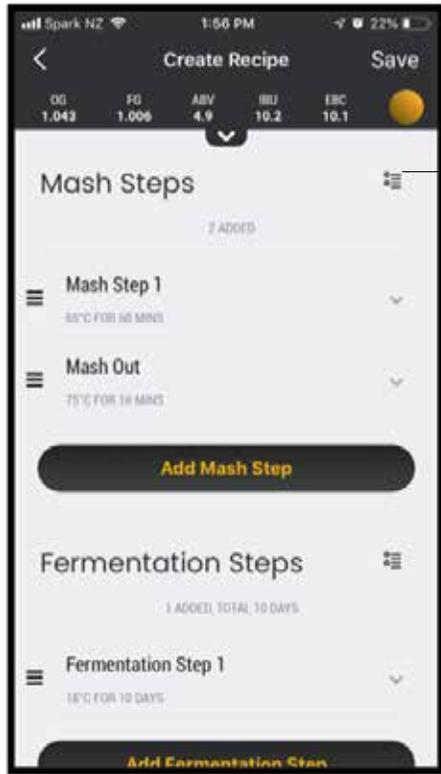


7. Next select your yeast and adjust the pre-loaded characteristics to suit your recipe.

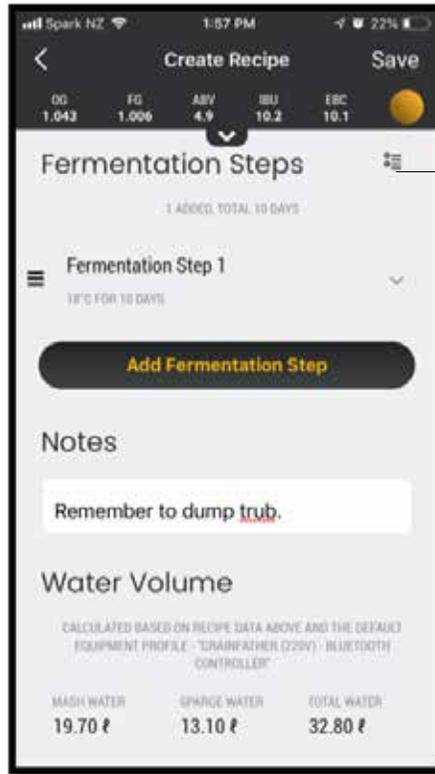


8. Lastly for ingredients, add any extras such as Deltafloc or Irish Moss and select the stage and time remaining for when the extra gets added.

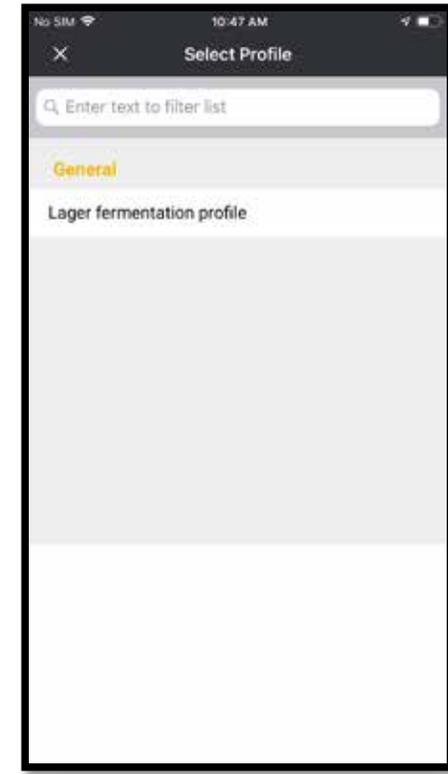
Creating a recipe - Process/Steps Part 1



Quick add button



Quick add button



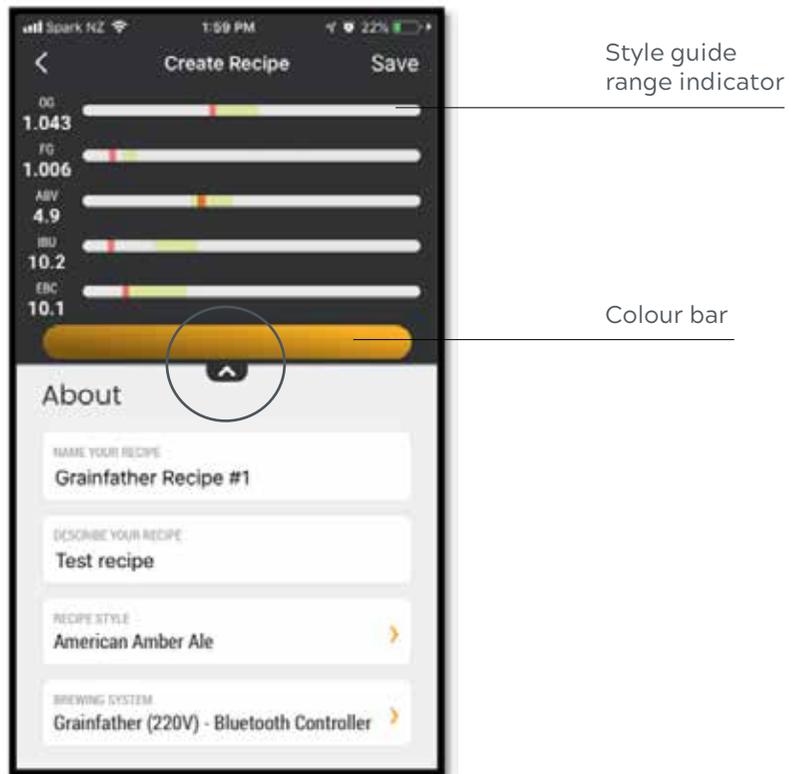
1. Start by adding your mash steps. You may add multiple mash steps; it is a good idea to uniquely name these to avoid confusion later during your brew. Add the temperature for each step and how long that step will last in minutes.

2. Next add your fermentation steps. Again it is a good idea to name these, especially for monitoring fermentation later. Add the temperature and how long each step in the fermentation schedule will last in days. Lastly add any notes for yourself.

TIP - Quick add button
Tap the 'quick add' button to use a pre-configured mash or fermentation profile that you have designed previously. Select it from the list of profiles available. See preferences/profiles section for more details.



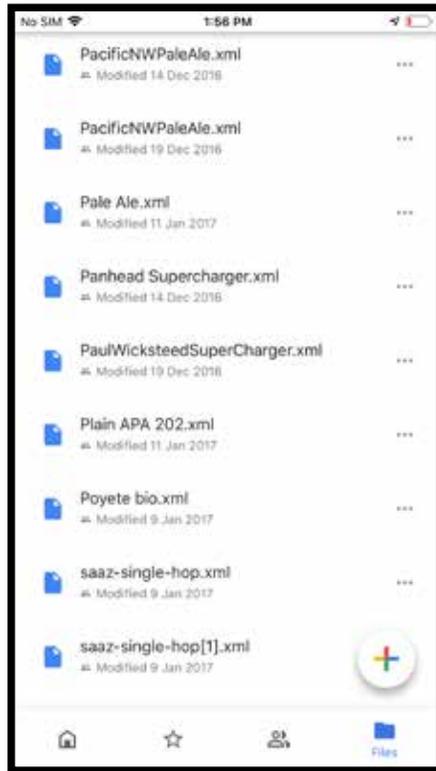
Creating a recipe - Process/Steps Part 2



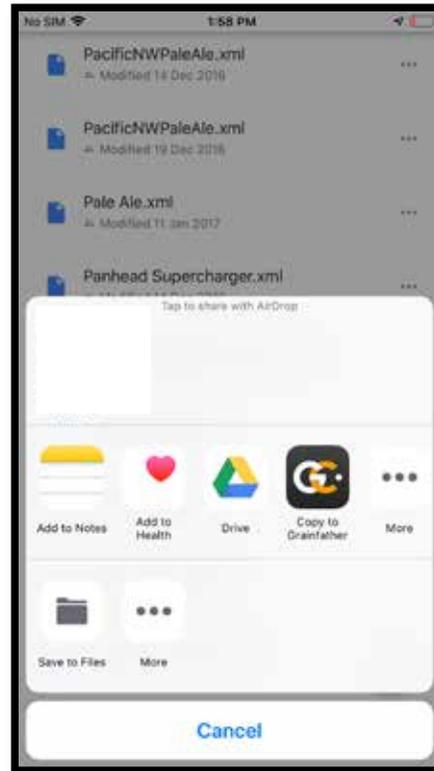
3. Tap the toggle arrow at the top of the recipe for your recipe's final properties. The colour 'bar' shows an indication of your beer's final colour. This also compares your recipe to the guidelines of the style you have previously selected.



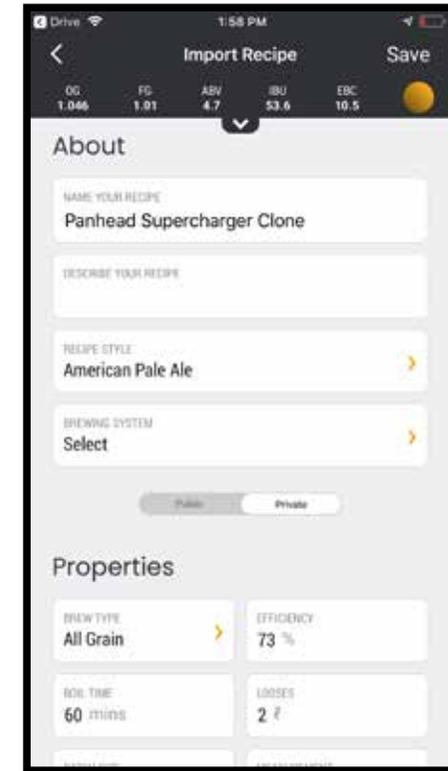
Importing a recipe/XML



1. Navigate to the file location, where you have stored the XML file on your device i.e. 'Files/Documents' section.



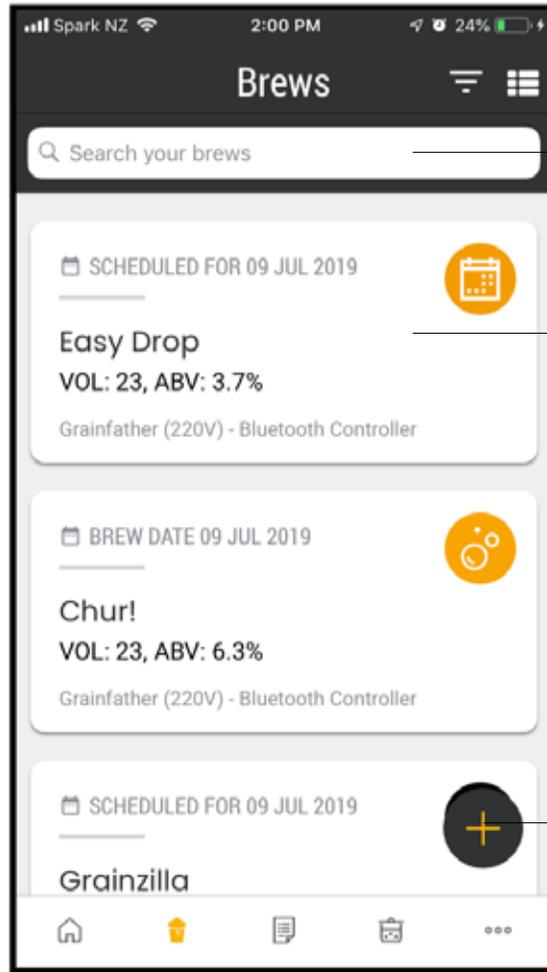
2. Select the 'Open with' option or the function on your device that displays further options. If you have the Community App installed, you see an option to 'copy to Grainfather'. Select this option.



3. After a brief loading screen, your recipe will be imported, and the app will display the recipe details. Proceed to name and edit the recipe as needed and then save. You can then find the recipes in your library to now use with brew sessions.



Let's plan
and start
a brew
session



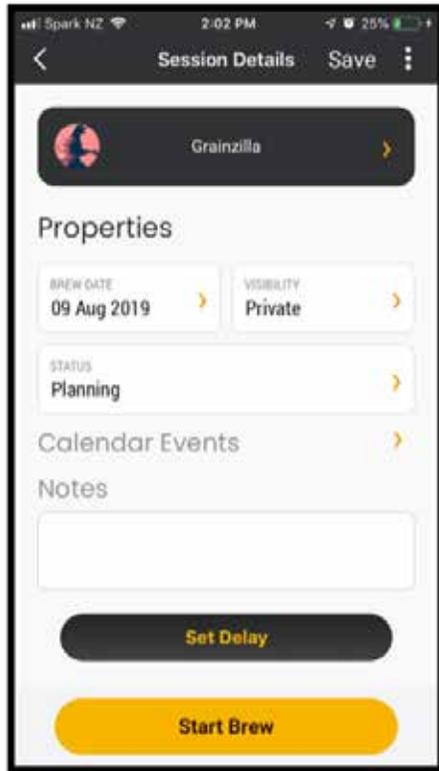
Search for a brew session here

Current list of brew sessions with scheduled date or date completed

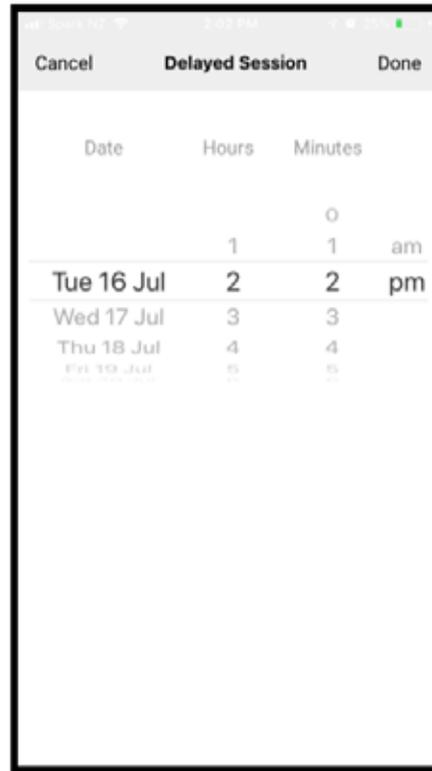
Start new brew



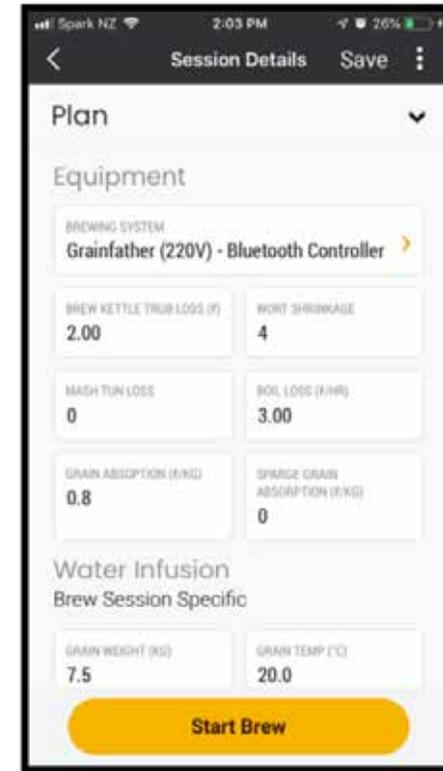
Brew Session - Planning



1. Start by selecting the recipe you will be brewing. You can also choose to start a new recipe here, see the recipe creation section for more details on how to do this. Then choose the date you plan to brew and set the visibility of the session to public or private.



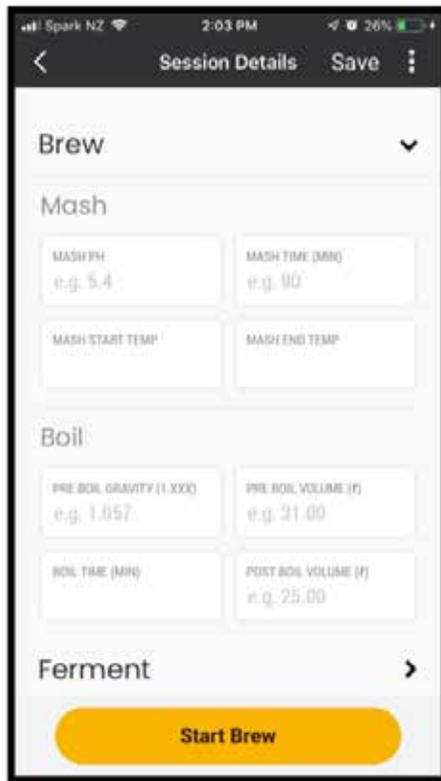
2. Choose to add a calendar event to any personal calendar on your device. Also when using the Grainfather Connect Controller, you may program the 'delayed start' feature here. See Controller instructions for details.



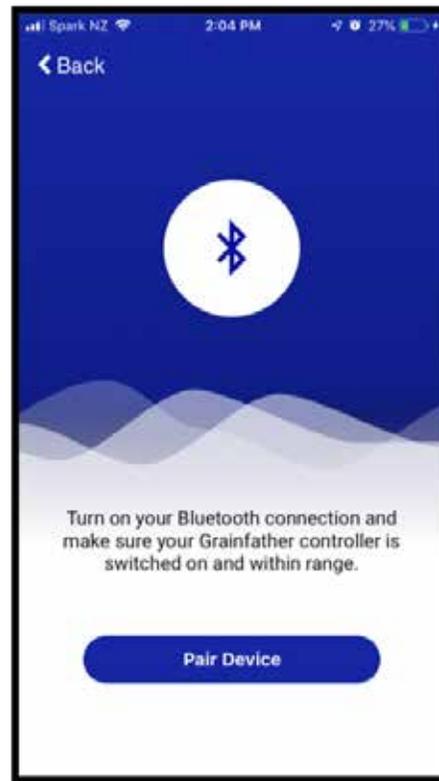
3. Now select the equipment you will be brewing with. Choose equipment you have previously set up or for new equipment view the equipment section in this guide for more details. The values will be pre-loaded as per your recipe and equipment, but you can modify these values here before you save your planning session.



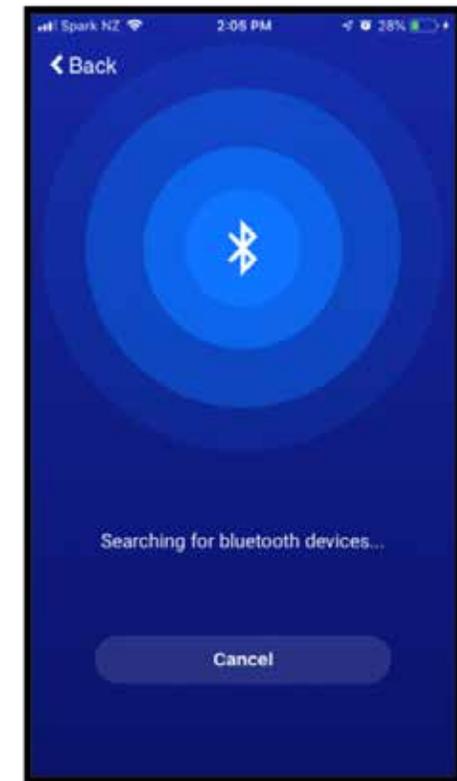
Brew Session - Brew Day



1. Save your planning session if you have not already and look forward to the brew day ahead. When you come to your brew day or you would like to brew right away, simply select the 'Start Brew' button. The 'mash' and 'boil' sections are for notes taken during your brew day. These will be populated as you add them during the brew session.



2. If you are using the Grainfather Connect Controller in your equipment profile, you will be asked to connect. Make sure the controller is powered on and activate 'Bluetooth' on your app device before selecting the 'Pair Device' button to start searching for the controller to connect to. Make sure your device's location services are activated.



3. If you are having trouble connecting, make sure that you are within range of the controller or that you are not currently connected to another Bluetooth device already. If your Bluetooth is not currently on, the app will request permission for the connection to be made.



Brew Day - Grainfather Bluetooth Controller Auto Mode

In Auto Mode the app will drive your brew day, automatically progressing the session through each step. The new messaging system will prompt you with alerts and show you the time remaining on each step according to your recipe. You can skip ahead and back to steps using the controls on the messaging system.

Finish Session

Recipe Card

21 °C
CURRENT TEMP

67 °C
TARGET TEMP

Current Temperature

1.0: Prepare for Mash
17.46ℓ water, 67.0°C

Messaging System: Current stage

Start the step

Detailed description: This screenshot shows the main control interface of the Grainfather app. At the top, there is a 'Back' button, the Grainfather logo, and status icons for signal strength and battery. Below this is a 'Recipe Card' for 'Div + Niv- Tasty As'. The central part of the screen displays the 'CURRENT TEMP' as 21 °C and the 'TARGET TEMP' as 67 °C. A line graph below the temperatures shows the current temperature rising towards the target. At the bottom, a 'Messaging System' card is expanded to show the current stage: '1.0: Prepare for Mash' with 17.46ℓ of water at 67.0°C. It includes a 'Start Heating' button and edit/info icons.

Messaging System: Expanded, showing all steps. Drag down to reveal temperatures

Expand or collapse steps

1.0: Prepare for Mash
17.46ℓ water, 57.0°C

Fill the Grainfather Brewing System with 17.46ℓ water, then press the button below or SET button on the Connect Control Box to begin.

Start Heating

1.1: Saccharification 67.0°C for 60 min

1.2: Mash Out 75.0°C for 10 min

2: Sparge 16.18ℓ water, 75.0°C

3: Boil 100.0°C for 90 min

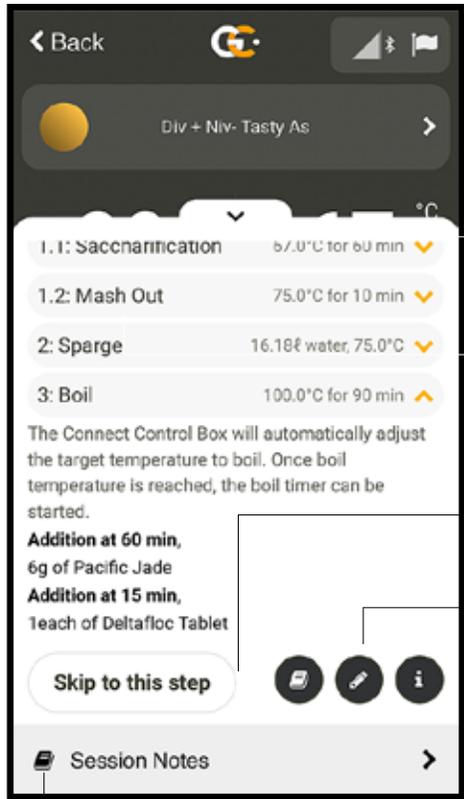
4: Hop Stand for 20 min

Session Notes

Detailed description: This screenshot shows the 'Messaging System' expanded to display a list of brewing steps. The first step is '1.0: Prepare for Mash' with 17.46ℓ of water at 57.0°C. Below this is a 'Start Heating' button and edit/info icons. The subsequent steps are: '1.1: Saccharification' (67.0°C for 60 min), '1.2: Mash Out' (75.0°C for 10 min), '2: Sparge' (16.18ℓ water, 75.0°C), '3: Boil' (100.0°C for 90 min), and '4: Hop Stand' (for 20 min). At the bottom, there is a 'Session Notes' button with a right-pointing arrow.



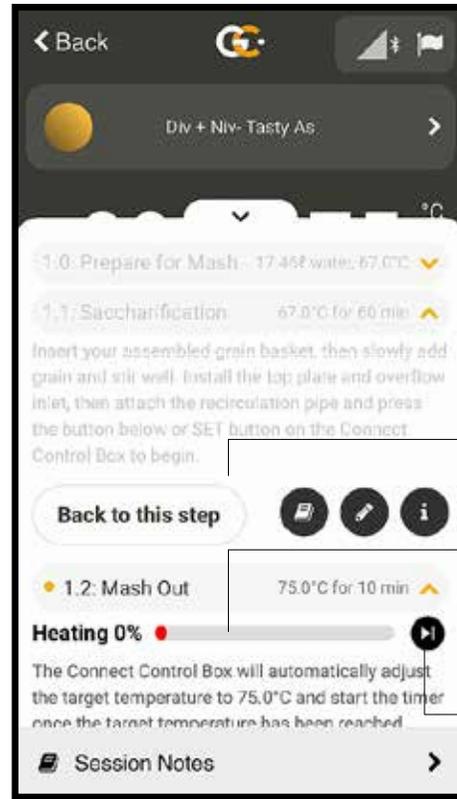
Brew Day - Grainfather Bluetooth Controller Auto Mode



Skip ahead to a step

Edit time or temperature of a step

Add session notes

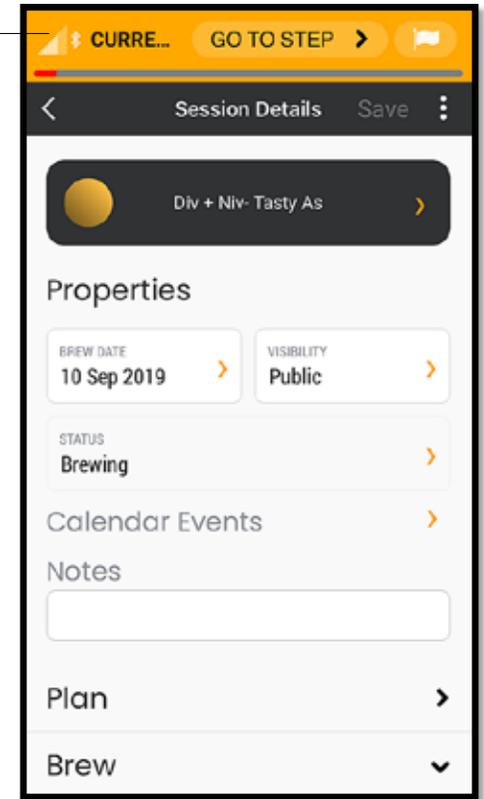


The yellow persistent bar shows that you have an active session when you navigate away from the brewing screen

Go back to a step

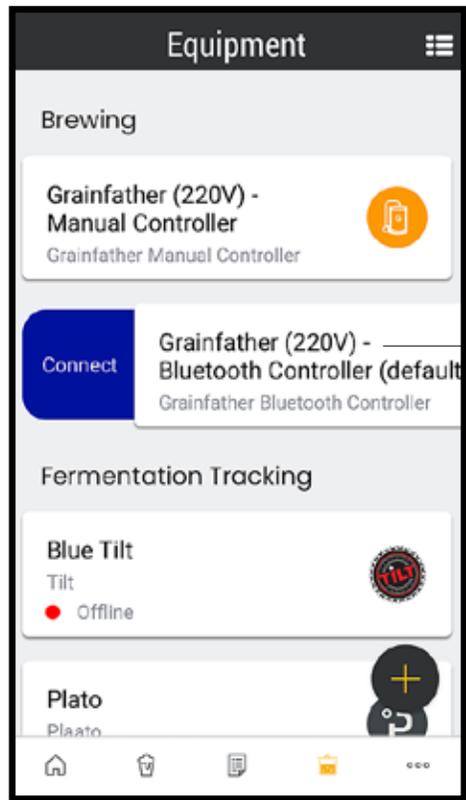
Countdown timer shows step progress

Pause or resume a step

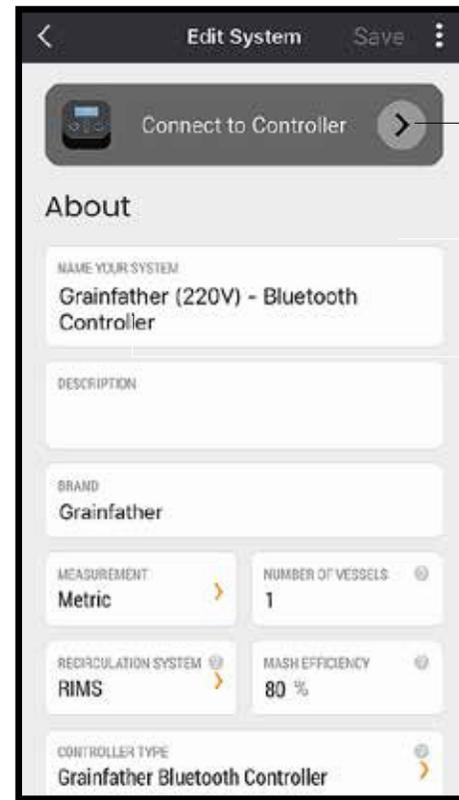


Controlling your Grainfather without a recipe or session (Manual Mode)

In Manual Mode you can use your device to control the Grainfather without a recipe or session associated to your brew. It simply turns your device into a remote control for the basic functions of the Grainfather system



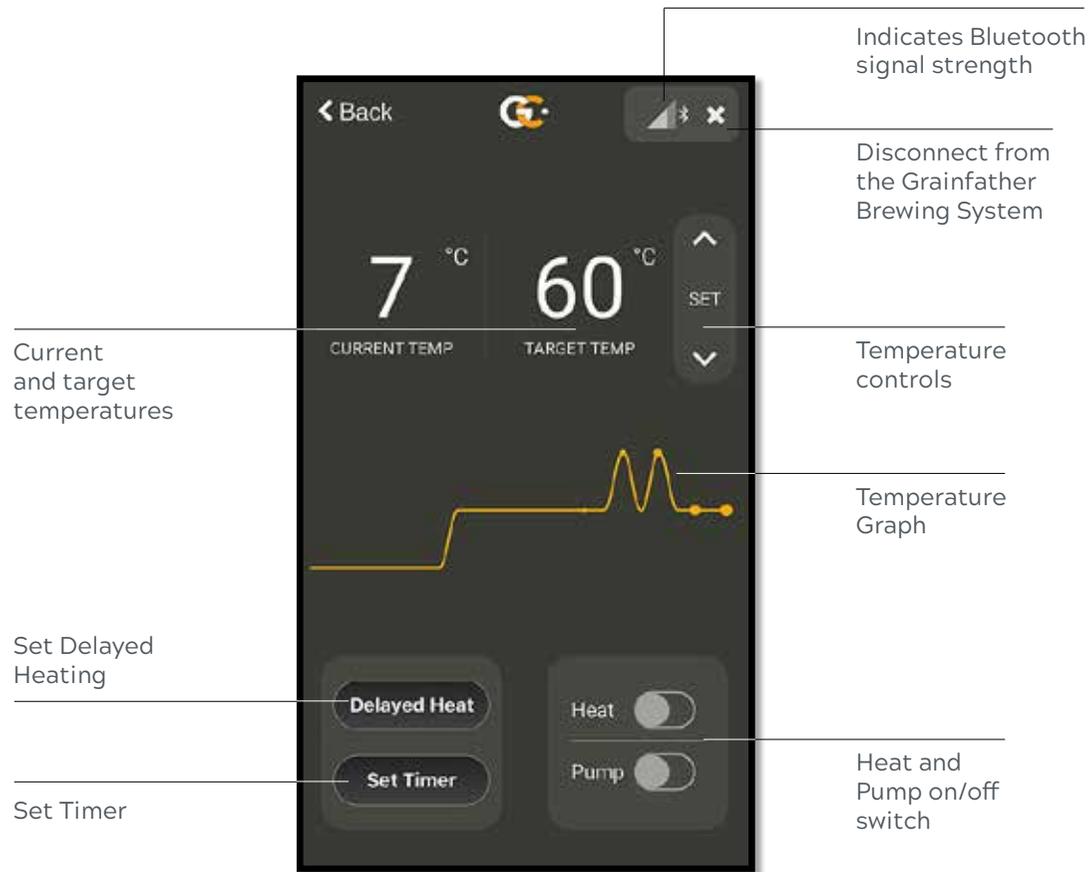
Swipe to connect



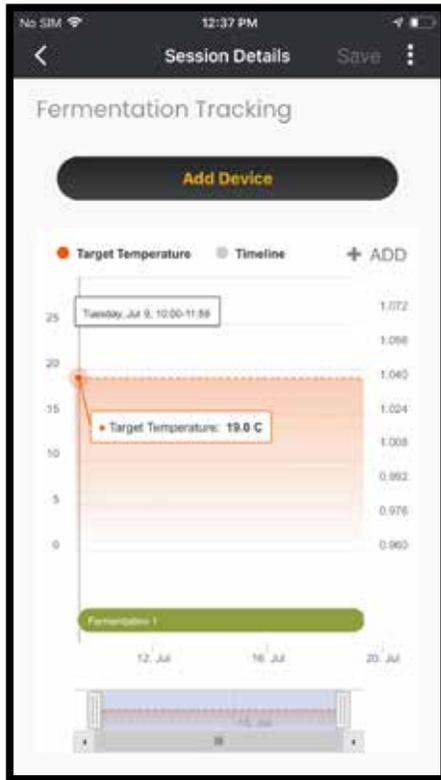
Connect from the Equipment profile



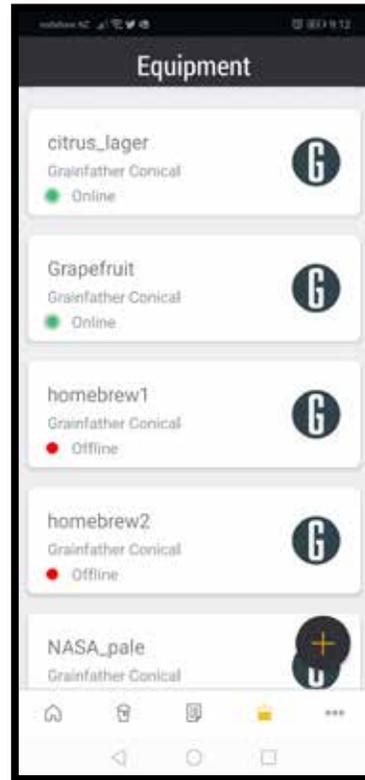
Manual Mode Brewing Screen



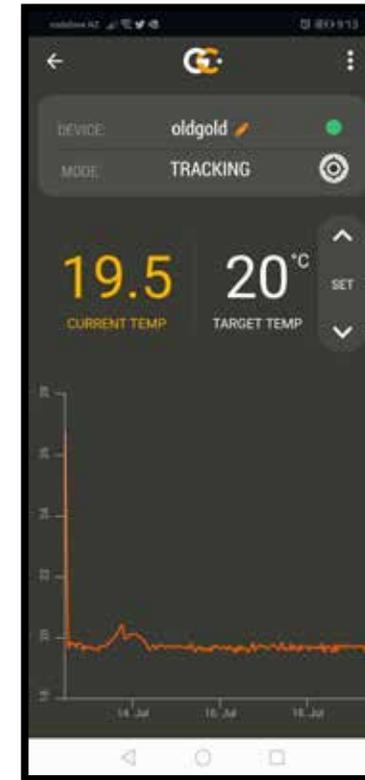
Brew Session - Fermentation Tracking



1. By the time you come to the fermentation stage of your brew session, if you have not added a fermentation tracking device to the session you can do so now by selecting the 'Add Device' button. If you have not previously set a device up, you can also do so now. Review the 'Equipment Set Up' section of this guide for more details.



2. Once your fermentation tracking equipment is active and is sending data to the cloud, you can manage and monitor the 'live' data from the Grainfather Community App.



3. Select the device you would like to view. You will then be able to see the current temperature status and review the fermentation schedule with historical data plotted on the graph. *Note - if the device loses wireless network connection, the graph will not plot that data, but will continue to plot data points on the same graph once the connection is re-established.

