

NANO-X SV22



MINI MASH RECIPE BOOK

*BREW CRAFT QUALITY BEER
IN YOUR OWN HOME!*

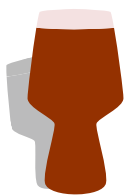


NANO-X SV22

NANO
BREWERY 304SS



MINI MASH RECIPE BOOK



Recipe 1...
AUSSIE AMBER



Recipe 7...
BLACK IPA



Recipe 2...
HAZY PALE ALE



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**MORE RECIPES
COMING SOON!**



AUSSIE AMBER

"smooth malty ale with a fresh hoppy finish"

STATISTICS

Volume - 11 L
Original Gravity - 1.048
Final Gravity - 1.012
IBU - 32
ABV - 4.8%

GRAINS

Maris Otter
Black Malt
Crystal Medium
Melanoiden

HOPS

Super Pride
Galaxy
Vic Secret

YEAST & FERMENTATION

SafAle US-05
Ferment @ 18c

MASH SCHEDULE

Mash in @ 67c for 45 mins
Sparge @ 75c with 7L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Whirlpool
Add Hop Bag 3 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 10L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



HAZY PALE ALE

"smooth & hazy hoppy pale ale"

STATISTICS

Volume - 11 L
Original Gravity - 1.049
Final Gravity - 1.012
IBU - 24
ABV - 4.9%

GRAINS

Pale Malt
Wheat Malt
Rolled Oats
Carahell

HOPS

El Dorado
Amarillo
Mosaic

YEAST & FERMENTATION

Lallemand Verdant IPA
Ferment @ 19c

MASH SCHEDULE

Mash in @ 67c for 45 mins
Sparge @ 75c with 6L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Whirlpool
Add Hop Bag 3 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 11L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature

BO PILS



"crisp & refreshing classic euro lager"

STATISTICS

Volume - 11 L
Original Gravity - 1.046
Final Gravity - 1.010
IBU - 25
ABV - 4.8%

GRAINS

Pilsner Malt
Wheat Malt
Vienna Malt

HOPS

Saaz

YEAST & FERMENTATION

SafLager W34/70
Ferment @ 12c

MASH SCHEDULE

Mash in @ 65c for 45 mins
Sparge @ 75c with 7L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 @ 5mins

BREW STEPS

STEP 1

Fill mini mash kettle with 10L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



OATMEAL STOUT

"dark, smooth & rich styled stout"

STATISTICS

Volume - 11 L
Original Gravity - 1.056
Final Gravity - 1.014
IBU - 25
ABV - 5.5%

GRAINS

Maris Otter
Rolled Oats
Caramunich
Medium Crystal
Chocolate Malt
Roasted Malt

HOPS

Columbus
EKG

YEAST & FERMENTATION

SafAle S-04
Ferment @ 19c

MASH SCHEDULE

Mash in @ 65c for 45 mins
Sparge @ 75c with 5L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 @ 5mins

BREW STEPS

STEP 1

Fill mini mash kettle with 13L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



SAISON

"light golden ale with a dry refreshing finish"

STATISTICS

Volume - 11 L
Original Gravity - 1.045
Final Gravity - 1.007
IBU - 20
ABV - 5.0%

GRAINS

Pilsner Malt
Munich Malt
Rolled Oats

HOPS

Hallertau

YEAST & FERMENTATION

Lallemand Belle Saison
Ferment @ 20c

MASH SCHEDULE

Mash in @ 65c for 45 mins
Sparge @ 75c with 7L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins

BREW STEPS

STEP 1

Fill mini mash kettle with 10L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



TROPICAL XPA

"extra pale, extra refreshing hoppy ale"

STATISTICS

Volume - 11 L
Original Gravity - 1.044
Final Gravity - 1.010
IBU - 25
ABV - 4.5%

GRAINS

Pilsner Malt
Wheat Malt
Rolled Oats
Biscuit Malt

HOPS

Super Pride
Galaxy
Vic Secret
Amarillo

YEAST & FERMENTATION

SafAle US-05
Ferment @ 18c

MASH SCHEDULE

Mash in @ 65c for 45 mins
Sparge @ 75c with 7L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Whirlpool
Add Hop Bag 3 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 10L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



BLACK IPA

"dark & roasty hoppy ale"

STATISTICS

Volume - 11 L
Original Gravity - 1.060
Final Gravity - 1.014
IBU - 45
ABV - 6.0%

GRAINS

Pale Malt
Munich Malt
Carafa III
Crystal Medium

HOPS

Galaxy
Amarillo
Vic Secret

YEAST & FERMENTATION

SafAle US-05
Ferment @ 18c

MASH SCHEDULE

Mash in @ 65c for 45 mins
Sparge @ 75c with 4L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Whirlpool
Add Hop Bag 3 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 14L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



JUICE BOMB IPA

"big & bold hazy IPA"

STATISTICS

Volume - 11 L
Original Gravity - 1.058
Final Gravity - 1.010
IBU - 25
ABV - 6.0%

GRAINS

Pale Malt
Wheat Malt
Rolled Oats

HOPS

Galaxy
Amarillo
Mosaic

YEAST & FERMENTATION

SafAle Lallemand Verdant IPA
Ferment @ 19c

MASH SCHEDULE

Mash in @ 66c for 45 mins
Sparge @ 75c with 4L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Whirlpool
Add Hop Bag 3 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 13L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



MILKSHAKE IPA

"sweet & creamy IPA"

STATISTICS

Volume - 11 L
Original Gravity - 1.064
Final Gravity - 1.017
IBU - 25
ABV - 6.2%

GRAINS

Pale Malt
Wheat Malt
Rolled Oats
Light Crystal
Lactose

HOPS

Columbus
Galaxy
Citra
Mosaic

YEAST & FERMENTATION

SafAle US-05
Ferment @ 18c

MASH SCHEDULE

Mash in @ 68c for 45 mins
Sparge @ 75c with 4L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Whirlpool
Add Hop Bag 3 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 13L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



HOPPY SOUR

"refreshing dry hopped sour ale"

STATISTICS

Volume - 11 L
Original Gravity - 1.035
Final Gravity - 1.009
IBU - 8
ABV - 3.5%

GRAINS

Pilsner Malt
Wheat Malt
Rolled Oats

HOPS

Cascade
Amarillo
Citra

YEAST & FERMENTATION

Lallemand Philly Sour
Ferment @ 20c

MASH SCHEDULE

Mash in @ 66c for 45 mins
Sparge @ 75c with 9L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 in Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 8L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature



AUSSIE ALE

"easy drinking pale featuring aussie hops"

STATISTICS

Volume - 11 L
Original Gravity - 1.045
Final Gravity - 1.010
IBU - 28
ABV - 4.6%

GRAINS

Pale Malt
Munich Malt
Carapils

HOPS

Super Pride
Galaxy
Vic Secret

YEAST & FERMENTATION

SafAle US-05
Ferment @ 18c

MASH SCHEDULE

Mash in @ 65c for 45 mins
Sparge @ 75c with 7L of water

HOP SCHEDULE

Add Hop Bag 1 @ 60mins
Add Hop Bag 2 @ Whirlpool
Add Hop Bag 3 @ Dry Hop

BREW STEPS

STEP 1

Fill mini mash kettle with 10L of water.

STEP 2

Turn on mini mash element and set your temperature to the allocated "mash in" temperature.

STEP 3

When you have reached "mash in" temperature, add in crushed grains and stir to avoid any dough balls. Leave for allocated mash time.

STEP 4

At the conclusion of the allocated mash time, raise the mini mash basket & begin to sparge using the allocated sparge volume.

STEP 5

Remove mini mash basket and set your temperature controller to 100c.

STEP 6

When boiling, add hops according to the hop schedule
*Boil Time = 60 mins

STEP 7

At the conclusion of the boil schedule, chill using your chosen chill method and transfer to fermenter.

STEP 8

Pitch yeast and ferment at the allocated fermentation temperature

ADDITIONAL RECIPE HINTS & TIPS



WHIRLPOOL PROCESS

(*IF APPLICABLE)

STEP 1

At the conclusion of your 60 minute boil period, turn off heating element.

STEP 2

Using your mash paddle, stir your wort to create a whirlpooling motion in the kettle.

STEP 3

Add your allocated hops into the "whirlpool" & leave to steep for 10 minutes.

STEP 4

At the conclusion of the 10 minute steeping period, begin your chilling and fermenter transfer process.

CHILLING PROCESS

NO-CHILL

This is a popular option to save time & reduce the equipment needed for All Grain Brewing.

To "No-Chill", at the end of your 60 minute boil process OR whirlpool process, transfer your hot wort into a dedicated No-Chill Cube or No-Chill Hot Bladder. Leave to naturally chill overnight. When chilled, pour into your sanitised fermentation vessel ready for the fermentation process.

ADDITIONAL CHILLING OPTIONS

1. Immersion Chiller
2. Counter Flow Chiller (Pump Required)
3. Plate Chiller (Pump Required)

FERMENTATION PROCESS

STEP 1

When your wort is chilled (see chilling process) and transferred into your fermentation vessel, shake your fermenter for 2-3 minutes. This helps introduce oxygen which the yeast require for the primary stages of fermentation.

STEP 2

Open your allocated yeast packet and sprinkle over the top of your wort (there is no need to mix the yeast into your wort).

STEP 3

Seal your fermentation lid and leave to ferment at the allocated temperature until your gravity remains stable over a 2-3 day period (Typically this will take 7-10 days).

STEP 4

When gravity is stable, move into your dry hop process (if applicable for recipe). When Dry Hop process is complete begin to package your beer using your chosen method (bottles / keg).

DRY HOP PROCESS

(*IF APPLICABLE)

STEP 1

When your fermentation has reached stable gravity, add your dry hops directly into your fermenter.

STEP 2

Leave hops in contact with beer for 3 days before you package your beer.