Kegland 3.1.1

Kegland BrewZilla V3.1.1 All Grain Brewing System User Manual

Model: 3.1.1

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, setup, and maintenance of your Kegland BrewZilla V3.1.1 All Grain Brewing System. The BrewZilla is an all-in-one electric brewing system designed for home brewers, capable of producing up to 10-gallon batches of beer. It features integrated heating elements, a programmable mash schedule, a built-in pump for recirculation, and a user-friendly control panel.

SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating the BrewZilla system. Failure to follow these instructions may result in electric shock, fire, serious injury, or property damage.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 220V power outlet. Do not operate with damaged cords or plugs. Keep electrical components dry.
- **Hot Surfaces:** The BrewZilla system contains heating elements and will reach high temperatures during operation. Always use heat-resistant gloves when handling hot components. Allow the unit to cool completely before cleaning or disassembling.
- **Pressure:** Do not seal the lid completely during boiling to prevent pressure buildup.
- **Children and Pets:** Keep children and pets away from the brewing system during operation and while it is cooling.
- **Ventilation:** Operate the system in a well-ventilated area to dissipate steam and heat.

Figure 1: Hot Surface Caution Sign. This symbol indicates that surfaces can become extremely hot during operation and caution should be exercised to avoid burns.

COMPONENTS OVERVIEW

The Kegland BrewZilla V3.1.1 system includes several key components for all-grain brewing:

- **Main Kettle:** The primary vessel for mashing, sparging, and boiling.
- **Grain Basket:** A removable inner basket for holding the grain during mashing.
- **Recirculation Arm:** Used with the built-in pump to recirculate wort during the mash.
- **Digital Control Panel:** For setting and monitoring temperature, time, and programming mash schedules.
- **Heating Elements:** Multiple elements (500W, 1000W, 2000W) for precise temperature control and rapid heating.
- **Built-in Pump:** For wort recirculation and transfer.
- **Spigot:** For easy transfer of wort or beer.
- **Immersion Wort Chiller:** For rapidly cooling wort after the boil.

Figure 2: The complete Kegland BrewZilla V3.1.1 All Grain Brewing System. This image shows the main kettle, recirculation arm, and control panel.

Figure 3: Internal view of the BrewZilla, showing the removable grain basket and the central pipe for the recirculation arm.

Figure 4: The included immersion wort chiller, used to quickly cool wort after boiling to pitching temperature.

SETUP

Before your first brew, ensure all components are clean and properly assembled.

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any shipping damage.

2. **Initial Cleaning:** Wash all components that will come into contact with wort (kettle, grain basket, recirculation arm, chiller) with a mild detergent and rinse thoroughly. Sanitize before use.

3. **Assemble Grain Basket:** Place the grain basket inside the main kettle. Ensure it sits securely on the internal supports.

4. **Install Recirculation Arm:** Attach the recirculation arm to the pump outlet inside the kettle. Ensure it is securely fastened and positioned to allow wort to flow evenly over the grain bed.

5. **Positioning:** Place the BrewZilla on a stable, level, and heat-resistant surface. Ensure adequate clearance around the unit for ventilation and safe operation.

6. **Power Connection:** Connect the power cord to a grounded 220V outlet.

Figure 5: Close-up of the BrewZilla's sturdy handles and latches, designed for secure handling and lid closure.

OPERATING INSTRUCTIONS

This section outlines the general steps for brewing with your BrewZilla system.

1. Mashing

1. Fill the kettle with the required volume of strike water.

2. Turn on the desired heating elements (500W, 1000W, 2000W) using the switches on the base.

3. Set the mash temperature on the digital control panel. The unit will heat the water to the set temperature.

4. Once strike temperature is reached, add your crushed grains to the grain basket. Stir thoroughly to avoid dough balls.

5. Engage the pump to begin wort recirculation. Ensure the recirculation arm is positioned correctly.

6. Maintain the mash temperature for the duration specified in your recipe.

2. Sparging

1. After mashing, lift the grain basket and secure it in the elevated position above the kettle to allow the wort to drain.

2. Slowly pour sparge water over the grain bed to rinse out remaining sugars.

3. Once drained, remove the grain basket.

3. Boiling

1. Increase the heating elements to bring the wort to a rolling boil.

2. Add hops and other boil additions according to your recipe.

3. Maintain a vigorous boil for the specified duration, typically 60-90 minutes.

4. Chilling and Transfer

1. At the end of the boil, turn off the heating elements.

2. Insert the immersion wort chiller into the hot wort. Connect cold water to the chiller inlet and a drain hose to the outlet.

3. Circulate cold water through the chiller until the wort reaches your desired pitching temperature (typically 65-75°F / 18-24°C).

4. Once chilled, use the built-in pump and spigot to transfer the wort to your fermenter.

Figure 6: The digital control panel of the BrewZilla, featuring controls for temperature, time, and program settings.

Figure 7: The individual switches for the 500W, 1000W, and 2000W heating elements, allowing precise power control.
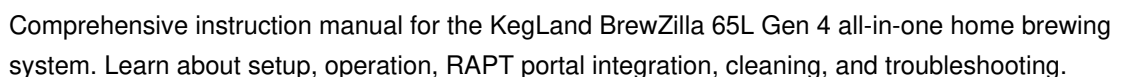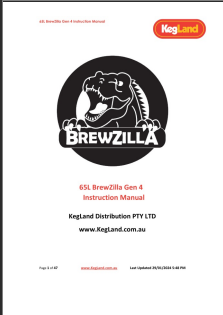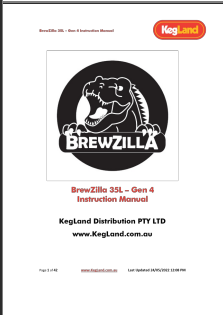
MAINTENANCE

Proper cleaning and maintenance will extend the life of your BrewZilla system.

- **Cleaning After Each Use:**

  a. Allow the unit to cool completely.
  b. Remove the grain basket and rinse off any spent grain.
  c. Drain any remaining liquid from the kettle via the spigot.
  d. Clean the inside of the kettle, grain basket, recirculation arm, and chiller with a non-abrasive cleaner suitable for stainless steel.
  e. Rinse all components thoroughly with clean water.
  f. For stubborn residue, a dedicated brewing cleaner (e.g., PBW) can be used. Follow product instructions.

- **Pump Maintenance:** Periodically check the pump for blockages. If the pump flow is reduced, it may need to be disassembled and cleaned. Refer to manufacturer guidelines for pump-specific maintenance.
- **Storage:** Store the BrewZilla in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit not heating	Not plugged in; circuit breaker tripped; heating elements not switched on; faulty element.	Check power connection; reset breaker; ensure all element switches are engaged; contact support if elements are suspected faulty.
Pump not circulating wort	Pump clogged with grain/hops; airlock in pump; pump not primed.	Check for blockages and clear; ensure pump is submerged and primed before starting; gently tap pump to release air.
Temperature reading inaccurate	Temperature probe dirty or damaged; sensor not fully submerged.	Clean temperature probe; ensure probe is fully immersed in liquid; contact support if probe is damaged.
Leaking from spigot	Spigot not tightened; O-ring damaged or missing.	Ensure spigot is securely tightened; inspect and replace O-ring if necessary.

SPECIFICATIONS

- **Model:** BrewZilla V3.1.1

- **Capacity:** 65 Liters (17.1 Gallons) total, suitable for 10-gallon finished batches.

- **Power:** 220V, with triple heating elements (500W, 1000W, 2000W).

- **Dimensions (Approximate):** 36 inches (Height) x 16 inches (Width) x 16 inches (Depth).

- **Weight (Empty):** 46.7 pounds.

- **Material:** Stainless Steel.

- **Features:** Digital temperature control, programmable mash schedule, built-in pump, removable grain basket, immersion wort chiller.

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the official Kegland website or contact your authorized retailer. Keep your proof of purchase for warranty claims.

For further assistance, you may also refer to online brewing communities and forums dedicated to the BrewZilla system, which often provide valuable user-generated content and troubleshooting tips.

Related Documents - 3.1.1

	[BrewZilla 35L Gen 4 Instruction Manual - KegLand Home Brewing System](#) Comprehensive instruction manual for the KegLand BrewZilla 35L Gen 4 all-grain home brewing system. Covers setup, operation via digital controller or RAPT portal, mashing, sparging, boiling, cooling, cleaning, troubleshooting, and recommended accessories for home brewers.
	[BrewZilla 65L Gen 4 Instruction Manual - KegLand Home Brewing System](#) Comprehensive instruction manual for the KegLand BrewZilla 65L Gen 4 all-in-one home brewing system. Learn about setup, operation, RAPT portal integration, cleaning, and troubleshooting.

65L BrewZilla Gen 4
Instruction Manual

KegLand Distribution PTY LTD
www.KegLand.com.au

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65L BrewZilla Gen 4 Instruction Manual

This instruction manual provides detailed guidance for operating and maintaining the KegLand 65L BrewZilla Gen 4 all-grain home brewing system, including setup, Wi-Fi connectivity, and brewing processes.

BrewZilla 35L – Gen 4
Instruction Manual

KegLand Distribution PTY LTD
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BrewZilla 35L Gen 4 All-Grain Home Brewing System Instruction Manual

This document provides comprehensive instructions for setting up, operating, and maintaining the BrewZilla 35L Gen 4 all-grain home brewing system, including details on its digital controller, RAPT portal connectivity, brewing processes, cleaning, and recommended accessories.

IceMaster G40.1
Glycol Chiller/IceBank
Instruction Manual
KL04114

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www.KegLand.com.au

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KegLand IceMaster G40.1 Glycol Chiller/IceBank Instruction Manual

Comprehensive instruction manual for the KegLand IceMaster G40.1 Glycol Chiller/IceBank, covering initial setup, testing, operation, dispensing, and maintenance procedures. Includes safety warnings, installation guides, leak testing methods, and glycol concentration tables.

MaltZilla
KL15776
Instruction Manual
KegLand Distribution PTY LTD
www.KegLand.com.au

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MaltZilla KL15776 Grain Mill Instruction Manual

Comprehensive instruction manual for the KegLand MaltZilla KL15776 grain mill, covering setup, operation, maintenance, and warranty information. Learn how to achieve the correct crush for brewing.
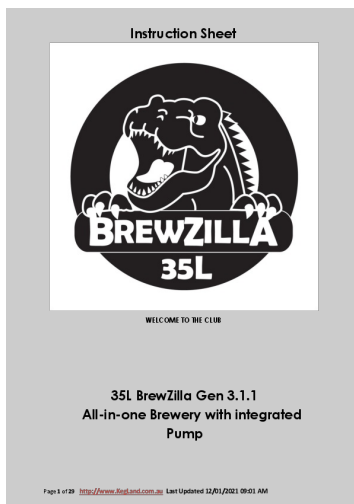
Documents - Kegland – 3.1.1

Instruction Sheet

WELCOME TO THE CLUB

BrewZilla 65L ALL IN ONE
DOUBLE BATCH BREWERY WITH PUMP
Generation 3.1.1
WARNING IMPORTANT INFORMATION !

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BrewZilla 65L All-In-One Brewery: User Manual and Brewing Guide

Comprehensive instructions for setting up and operating the BrewZilla 65L All-In-One Double Batch Brewery with Pump, Generation 3.1.1. Learn about assembly, mashing, boiling, cooling, and digital controller functions for homebrewing.

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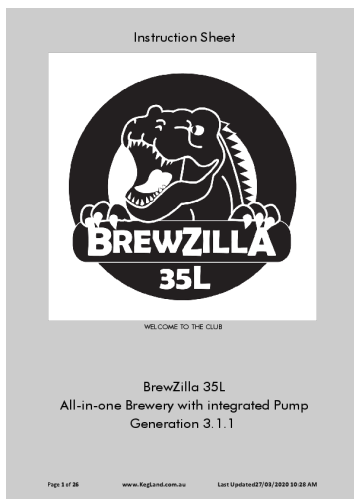
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BrewZilla 35L Generation 3.1.1 Instruction Manual
Comprehensive instruction manual for the BrewZilla 35L All-in-one Brewery with integrated Pump, Generation 3.1.1. Learn about setup, mashing, boiling, cooling, and troubleshooting.
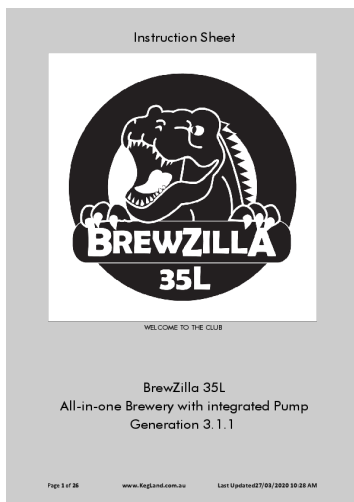lang:en score:34 filesize: 1.78 M page_count: 29 document date: 2021-02-25

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Instruction Sheet WELCOME TO THE CLUB BrewZilla 35L All-in-one Brewery with integrated Pump Generation **3.1.1** Page 1 of 26 www.KegLand.com.au Last Updated 27/03/2020 10:28 AM WARNING IMPORTANT INFORMATION 1. Please read this ENTIRE instruction sheet before using the BrewZilla unit. If you are u...
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Instruction Sheet

BrewZilla 35L

WELCOME TO THE CLUB

BrewZilla 35L
All-in-one Brewery with integrated Pump
Generation 3.1.1

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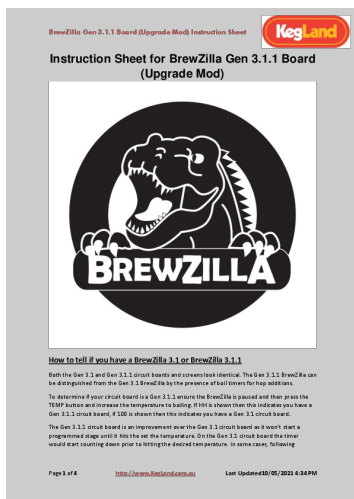[BrewZilla 35L All-in-one Brewery Instruction Manual](#)

Comprehensive instruction manual for the BrewZilla 35L All-in-one Brewery with integrated pump, Generation 3.1.1. Covers setup, operation, safety, troubleshooting, and recommended accessories for home brewing.
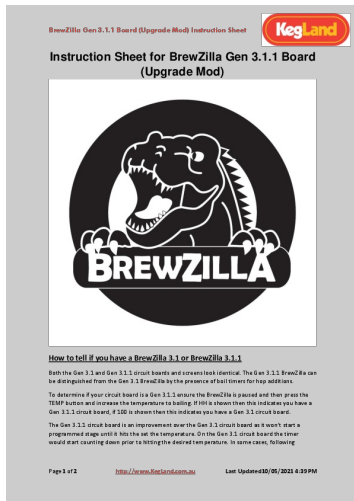
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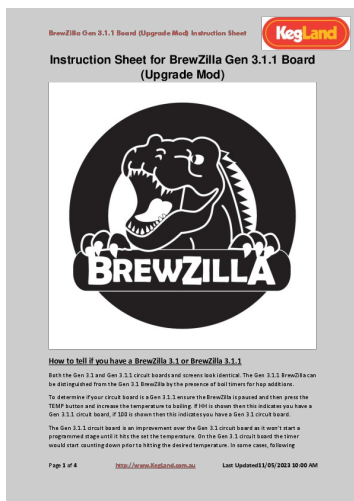lang:en score:19 filesize: 315.54 K page_count: 2 document date: 2021-05-10

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