



BREW MONK B40 WiFi Brewing System User Manual

[Home](#) » [BREW MONK](#) » BREW MONK B40 WiFi Brewing System User Manual 

BREW MONK B40 WiFi Brewing System



Contents

1 Product Description

2 Safety instructions

3 Preparations before brewing

3.1 Assembling the circulation pipe and information about the pump

3.2 Assembling the bazooka filter

3.3 Assembling the overflow pipe

3.4 Filling the malt pipe with malt

4 Commissioning and connection

4.1 How do I get started with my Brew Monk B40/B50/B70?

4.2 Before using the Brew Monk

4.3 How do I connect my Brew Monk B40/B50/B70 to the Wi-Fi?

4.4 How can I update my Brew Monk?

4.5 Brewing an online recipe – Recipe mode

4.6 How do I brew offline in Manual mode?

5 Maintenance

6 Customer Support

7 Documents / Resources

7.1 References

8 Related Posts

Product Description

1. Brewing kettle 40 litres / 50 litres / 70 litres
2. Transparent circulation pipe with litre graduation
3. Removable stainless steel ball valve ½" + 13 mm hose barb
4. Programmable controller with digital display
5. Glass lid
6. Extendable stainless steel overflow pipe
7. Adjustable stainless steel malt screens
8. On/off switch and pump switch
9. **Stainless steel malt pipe:**
 - B40 up to max. 8 kg malt
 - B50 up to max. 12 kg malt
 - B70 up to max. 18 kg malt
10. Removable handle for lifting malt pipe
11. Curved pipe + 13 mm hose barb
12. Stainless steel bazooka filter
13. Accessories



Thank you for purchasing the Brew Monk. Use the image and table above to check whether your Brew Monk is complete. Contact your reseller should you be missing any components. Please read this manual carefully and take heed of the following information to avoid any damage. Any failure caused by ignoring the instructions and precautions mentioned in this user manual are not covered by our warranty and we cannot assume any liability.

TIP: Scan the QR code on the back of your Brew Monk to always keep the manual close to hand.

Safety instructions

- Read all the instructions carefully and keep this manual for future reference.
- Do not use the appliance if the cord or plug is damaged; these must be replaced before use.
- The machine is intended for use only with 220-240 V and 50/60 Hz. Do not use an adaptor as the wattage power of this appliance is high.
- Avoid overloading the electric supply.
- If the appliance requires extra power, do not use multi-sockets of under 13 A, and do not connect any other device to the socket.
- Check the product's rating label and make sure its voltage is fit for your power socket before use.
- The appliance must only be used as intended. It must be operated safely and correctly under fault-free conditions. Make sure you check the product's condition prior to each use.
- The appliance is only to be installed in locations where it is supervised.

Preparations before brewing

- The appliance must be positioned on a stable, secure and horizontal support structure prior to use.
- A full vessel contains boiling hot liquids and can weigh up to 40 kg (B40), 50 kg (B50) and 70 kg (B70). Horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady surface.
- Do not move the appliance during the brewing process. The handles are only meant for transporting the appliance in an empty state.
- It is imperative to keep children and animals away from the appliance while it is in use. Remember boiling water is very dangerous.
- Always clean all the parts of your brewing equipment. Hygiene is imperative for good brewing results.
- Before use, it is advisable to heat a quantity of hot water in the kettle to clean the brewing equipment by using a proper cleaning agent (Chemipro® Wash).

Assembling the circulation pipe and information about the pump

- Important: Never run your pump without water! The kettle must be filled with water before switching on the pump. If this is not the case, the pump may be damaged.
- We recommend using the pump during the mashing process.
- Before switching on the pump, make sure to install the curved pipe (11). Assemble the curved pipe (11) by placing it on top of the circulation pipe (2). Check that the seal ring is installed and lock the curved pipe (11) in place by pressing down the two handles. If you want to use the glass lid (5) during mashing, you will have to install the lid (5) before assembling the curved pipe (11). The curved pipe (11) should first be inserted through the hole in the lid (5).



- Adjust the flow rate using the black valve on the circulation pipe for the correct circulation speed. If the pump speed is too fast, the grain basket (8) will overflow down the central pipe, and the bottom of the kettle may run dry and cause ingredients to burn and overheat the element. It is therefore recommended to only open the valve halfway for the best results.
- The black valve, on the circulation pipe, in horizontal position closes the ball valve. The ball valve is open when the black valve on the circulation pipe is in the vertical position.
- Switch off the pump when you close the black valve for longer than 5 seconds.
- Always close the black valve and switch off the pump before removing the curved pipe (11).
- Do not run the pump during wort boiling.
- If you wish to use the pump to cool your wort (using a counterflow chiller, for example), make sure your wort has first cooled down to 98°C to ensure there are no air bubbles left. This prevents damage to the pump. Always make sure you do not put any loose hops or spices in the kettle to ensure the opening does not get

clogged up.

Assembling the bazooka filter

Attach the bazooka filter (12) on the male thread inside the Brew Monk using the coupling piece and tighten using a screwdriver (see the image below).



Assembling the overflow pipe

A 1 x top malt screen
(1 centre hole + 2 small holes)



A

B 1 x reinforced lower malt screen (1 centre hole)



B

C 2 x handles



 1 x nut



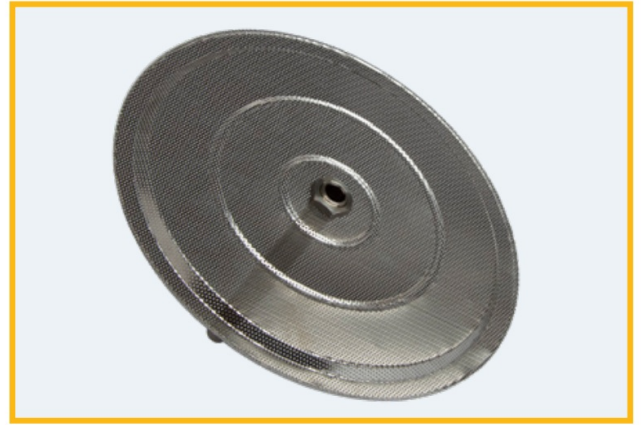
 1 x extendable overflow pipe



Assembling the malt pipe outside the Brew Monk

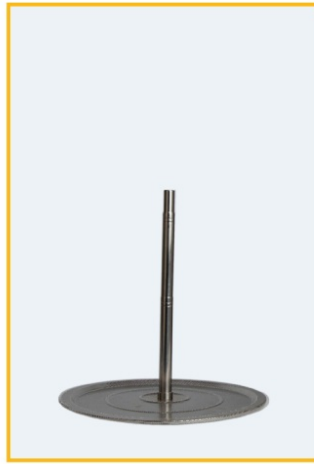
Step 1

Place the male thread connector (E) through the bottom malt screen (B) and affix with one nut (D).



Step 2

You can adjust the overflow pipe according to the amount of malt recommended for your recipe. To this end, adjust the extendable pipe (E) to the desired height.



Step 3

Connect the two handles (C) to the top malt screen (A).



Filling the malt pipe with malt

Step 1

Insert the assembled overflow pipe (6) with the malt screen into the malt pipe (9).

**Step 2**

Extend the overflow pipe (6) to its maximum length.

Step 3

Insert the malt pipe (9) into the Brew Monk (1). Fill it with water according to the recipe.

Step 4

Put the transparent cap on (13) and add malt to the malt pipe (9). Next, remove the transparent cap (13).



Step 5

Adjust the height of the extendable overflow pipe (6) so that it lies 3 to 4 cm above the water level.

Step 6

Slide the top malt screen onto the malt using the handles.

Commissioning and connection

How do I get started with my Brew Monk B40/B50/B70?

1. Plug the Brew Monk into a power socket.
2. Press the Power On button on the side of the appliance. The screen will light up.
3. The kettle will now ask to be connected to the Wi-Fi. We strongly recommend connecting the kettle straight

away. This will mean you always have access to the latest, free software update and you always have the most comprehensive version to hand.

4. Once you have connected the kettle to the Wi-Fi (or if you have pressed Skip), you will be taken to the main menu.



Before using the Brew Monk

We recommend rinsing the machine with 5 to 10 litres of water. Clean the malt pipe (9), filter screens (7), overflow pipe (6) and bazooka filter. Use Chemipro® Wash to do so.

1. Make sure the ball valve (3) and the black valve on the circulation pipe (2) are closed.
2. Pour 5 to 10 litres of water into the appliance.
3. The display will indicate the temperature.
4. Set the wattage to 2,500 watts, the temperature to 55°C and the time to 5 minutes using the arrow keys and the OK button. Next, press Start.
5. Add the cleaning agent (Chemipro® Wash).
6. Open the black ball valve and switch on the pump (for installation of the curved pipe, see 2.1).

- Once the programme has finished, switch off the pump and dispose of the hot water using the ball valve (3).
- The hot water can be used to clean the bazooka filter (12), malt pipe (9) and malt screens (7) in the sink.
- Rinse the kettle again with clean water.
- You're now ready to get brewing!

How do I connect my Brew Monk B40/B50/B70 to the Wi-Fi?

- When you use your Brew Monk for the first time, it will ask whether you want to connect it to the internet straight away. If you ignore this message, you can still connect the appliance at a later date. Go to Menu =>Settings =>Connect to Wi-Fi.
- Next, go to your Wi-Fi settings on your mobile phone and select the network 'Brew Monk B.'. You will then see a pop-up appear on your screen.
- Follow the instructions listed in the pop-up window to connect your Brew Monk to the platform via Wi-Fi.

How can I update my Brew Monk?

- On your kettle's display, go to Menu => Settings =>Software update and follow the instructions.

Brewing an online recipe – Recipe mode

- Go to the Brew Monk platform at www.mybrewmonk.eu.
- Make sure you always use the same email address on the platform and the kettle.
- On the platform, go to My Recipes. Here you will see an overview of all your saved recipes. If you haven't saved any yet, press 'Create a recipe' and follow the instructions.

BREW MONK B40 MASHING - Mash step 2 00:08:34

NEW RECIPE

[XML-import](#) [Cancel](#) [Save](#)

NAME
Brouwland Tripel

BEERTYPE
Belgian Tripel

BREWING PROFILE

Type	Target temp [°C]	Power [W]	Duration [min]	Step description
Mash	57	1500	0	Mash in
Boil	55	1500	10	Mash step 1
Action	62	1500	45	Mash step 2
Mash	72	1500	20	Mash step 3
Alert				Add 20g Hallertauer
Action				Lift basket

RECIPE DETAILS
Een licht kruidige tripel met een intense moutsmak van gerst, tarwe en rogge. Een limited edition speciaal ontwikkeld voor het 50-jarig bestaan van Brouwland.

VOLUMES

Mash water [L]	Sparge water [L]	Volume [L]
21	23	20.3

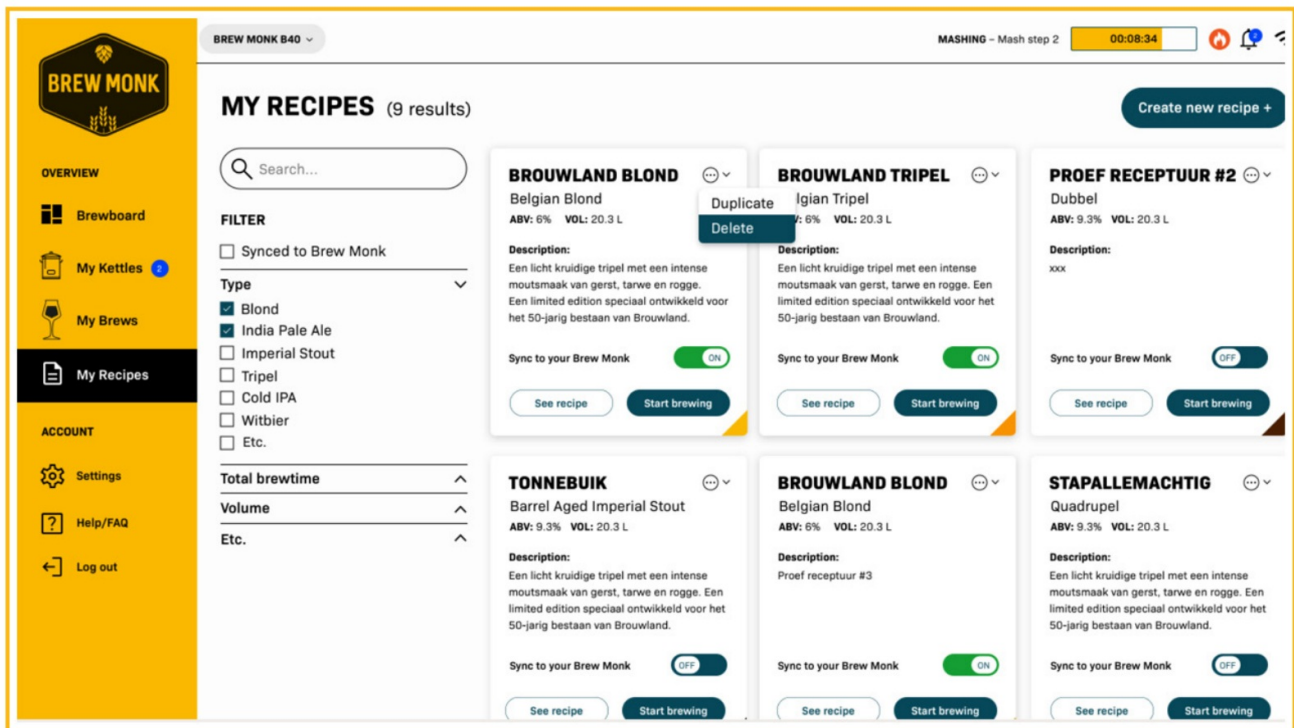
VITALS

OG	FG	ABV [%]
1.060	1.010	9.3

INGREDIENTS

Ingredient	Amount
Hallertauer	20
Mosaic	10
Malt	10

- You have the option to 'Sync to kettle' with each recipe. If this is enabled, the software will send the recipe to your kettle.



5. You can brew a recipe in two ways:

1. You can send the recipe to your kettle from the platform so you can brew it online or offline straight away or at a later date.
 - a Go to Recipe mode in your kettle's menu. Here you will see all recipes you have sent to your kettle through the platform.
 - b. Select the desired recipe and follow the instructions on the kettle.
2. You can start a recipe on your kettle directly from the platform. It is always important to stay connected to the Wi-Fi network when using this method.

How do I brew offline in Manual mode?

1. Start the kettle.
2. Go to Manual mode.
3. Adjust each of the three settings (temperature, time and wattage):
 - a. Navigate to the desired setting.
 - b. Press OK.
 - c. Use the arrows to raise or lower the setting.
 - d. Press OK to confirm.
 - e. Repeat the steps above to adjust the settings and press Start when you're done.
 - f. The kettle will now run at the set temperature, time and wattage.

Maintenance

- It is very important to clean the machine after every use. The dry ingredients may stick to the metal and inside the pump.
- Rinse the machine with 5 to 10 litres of 60°C water for 15 minutes or more until it is clean. Turn on the pump during cleaning.
- Do not use sharp, metal utensils to remove any residue. Use a soft cloth or soft scouring pad to clean the

inside of the kettle.

- Any wort residue marks on the kettle base should be cleaned before its next use.
- Reverse-flush the pump by connecting a hose to the curved pipe. To do this, connect a silicone hose to the curved pipe AND to the valve and open both valves. Next, turn on the pump.
- Use suitable cleaning agents (Chemipro® Wash).
- Do not splash any electronic parts of the machine.
- Do not immerse the machine in water.
- Store the machine in a dry place. Do not plug it in when not in use.

Tip: You can find an FAQ section on the online platform containing answers to frequently asked questions.

Customer Support



Website: www.brewmonk.eu
Platform: www.mybrewmonk.eu

Distributed by Brouwland
Korspelsesteenweg 86
3581 Beverlo, Belgium
www.brouwland.com



Documents / Resources



[BREW MONK B40 WiFi Brewing System](#) [pdf] User Manual

B40, B50, B70, B40 WiFi Brewing System, WiFi Brewing System, Brewing System, System

References

- [🌐 Brew Monk • Brouwland](#)
- [📖 Everything For Making Your Own Beer, Wine, Liqueur And Cheese • Brouwland](#)
- [🏠 Brewmonk](#)

Manuals+.