

BREWSCULPTURES™ 4.0

A Professional Brewery On A Personal Scale



PRO BREWERIES, SCHOOLS & INDUSTRY LEADERS USING OUR BREWSCULPTURES™



Morebeer! BrewSculptures™ • Morebeer.com • 1-800-600-0033

THE TIPPY DUMP™

Famous for its innovative tipping Mash Tun, the Tippy Dump BrewSculpture™ allows you to easily dump spent grain after mashing. Place a garbage can on the built-in step, tip the mashtun, and you're done... no heavy lifting or scooping necessary! Inspired by professional brewpub brewhouses, which are designed to fit in tight spaces, the mashtun is placed directly over the hot liquor tank. This not only saves space but also allows for heat coming off the hot-liquor tank to help keep the mashtun warm during the mash.



THE LOW RIDER™

Easy accessibility is the name of the game with the Low Rider. The Low Rider is our top of the line Single Tier Brew Sculpture that allows you to look into and interact with every kettle without the need for a step or ladder. Easy access is one reason the Low Rider is preferred by professional breweries like Sierra Nevada and Russian River for test brewing.



BREWSCULPTURES™ 4.0

BrewSculptures™ are complete all-in-one, professional quality brewing systems that look as good they brew. Introduced in the 1990's, and now on version 4.0, we have 20 years of R&D and customer feedback built into their design. Because they brew beer in the same style as a commercial brewery they are used and endorsed by an impressive list of commercial breweries and prestigious brewing schools for recipe design and test brewing. Companies using a BrewSculpture™ include Russian River, Sierra Nevada, Stone, Rogue, Samuel Adams, UC Davis and the Siebel Institute. If you want the best... consider a BrewSculpture™.

Free Shipping!

We ship via freight truck to your business or residence free of charge in the contiguous 48 states. In California you can pick from one of our four retail stores. For orders outside this area please contact us for a freight quote.



KEY FEATURES OF A BREWSCULPTURE™

- **Made in the USA** at the *MoreBeer!* Metal Shop.
- 304 Stainless Steel TIG welded Stands. The ultimate frame material that will outlast you. No paint or powder coating.
- Every BrewSculpture™ includes a folding handle and built-in casters that allow you to move your BrewSculpture™ with ease
- Oversized 304 stainless Brewbuilt™ Kettles with welded fittings, notched lids, internally etched volume markers, aluminum clad bottoms, and silicone handles. Built to last.
- The fluid path is easy to use and clean. We've included the time tested, top of the line March pumps along with heat resistant food-grade silicone tubing and our own specially designed stainless quick disconnects.
- **Burners** are fast, efficient, quiet and have great flame control.
- **Mash Tun** includes the Ultimate Sparge Arm with innovative design to eliminate hot-side aeration. The center draw outlet with quick disconnect is locked in during mashing but easily disconnects for cleaning. The mash screen has very little dead space water under the screen to aid with efficiency and mash consistency. The perforated stainless mash screen is reinforced for use with pump recirculation and includes a silicone gasket to make a perfect seal with the kettle wall. Internally etched volume markers make mash water additions super easy.
- **Boil Kettle** includes innovative whirlpool arm for leaving hops and trub behind. Volume markers are etched on the inside kettle wall so you know exactly how much wort you have at all times. The lid notch is super handy for hanging hop bags, using an immersion chiller, etc., and the included silicone plug seals the notch when not in use. The bottom of the boil kettle is tri-clad with a 4mm aluminum core sandwiched between two layers of 304 stainless. The aluminum core eliminates scorching and the cleaning that comes with a scorched kettle.

OPTIONAL CONTROL PANEL PACKAGE

The ultimate in control, repeatability, and ease-of-use. Only the very highest-end commercial breweries have digital, touch-screen, control panels. You'll have one at home! Built around a 7 inch touch screen with resistive touch, it controls times and temperatures, while reminding you when to make additions, throughout the entire brewing process.

KEY FEATURES

Easy Mashing:

Choose from 3 preset mash schedules or custom design your own with up to 5 steps. From there the control panel guides your mash through the temp raises and time rests automatically.

Always Hot:

Controller maintains the Hot Liquor tank temperature you choose by turning the burner off and on automatically.

Auto Sparging:

Sparge water flow is controlled automatically with integrated Mash Tun float switch.

Timer Alarms:

Built in boil timers remind you when to add hops, finings, or anything else.

Manual Mode:

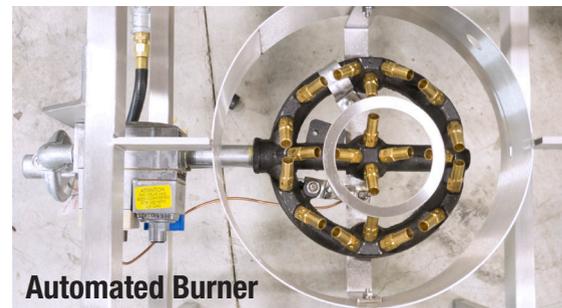
Allows you to control pumps for anything you want such as cleaning.

INCLUDES THE FOLLOWING HARDWARE



Touch Screen

Built around a 7 inch touch screen with resistive touch, it controls times and temperature, while reminding you when to make additions throughout the entire brewing process.



Automated Burner

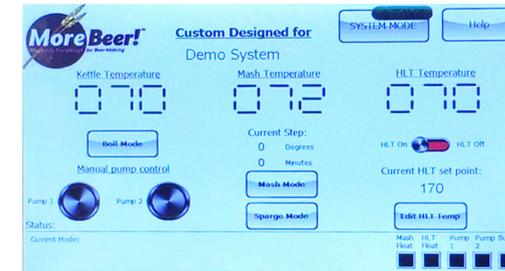
Included under the Hot Liquor Tank to easily maintain temperatures



Heat Exchanger

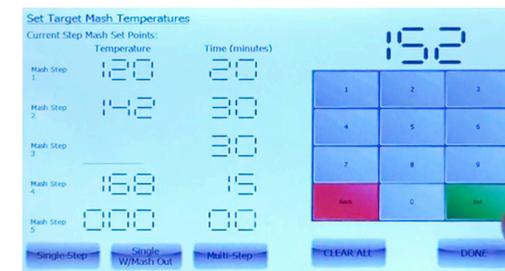
Upgraded convoluted heat exchanger for more efficient heating of wort.

TOUCH SCREEN SAMPLES



Home Screen

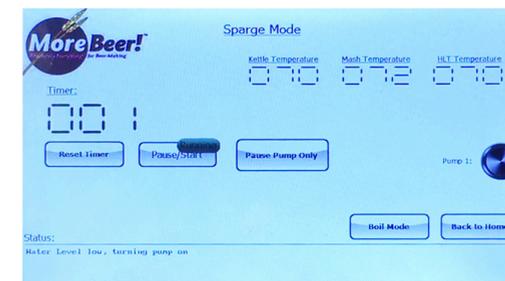
From the home screen you can control both pumps, set your HLT temperature, and control and view your mash progress.



Mash Screen

Choose from 3 preset mash schedules or modify presets. You can also design your own mash schedule.

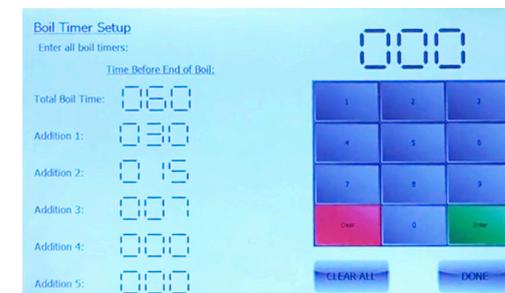
WATCH ONLINE



Sparge Screen

A timer keeps track of how long you are sparging. Pause your main pump.

WATCH ONLINE



Boil Screen

You can set up multiple timers for addition reminders.

WATCH ONLINE

ANATOMY OF A BREWSCULPTURE™



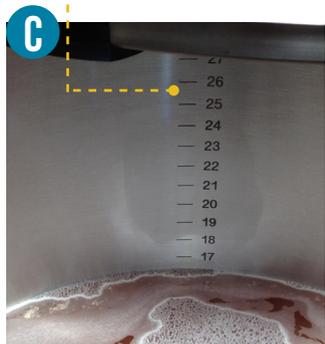
Kettles:

A: Notched lids with silicone plugs. This notch allows you so much flexibility; you can use an immersion chiller, one of our Ultimate Sparge Arms for mashing, tie off hop bags, take a temp reading during cooling, or whatever else you can dream up.

B: The silicone sleeved handles on the kettle and the lid help to protect your hands.

C: Internal volume markers from the bottom to the top - so handy for instant reads.

D: Boil Kettle has a detachable Whirlpool & Maximizer Fitting.



Thermowells are double walled for accurate readings



Tippy Dump has a 4 position rotating mash dump

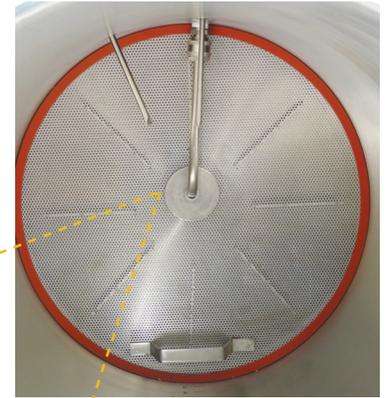
Garbage can fits easily below for easy removal of spent grain from mash tun. Place a garbage can on the built-in step, tip the mash tun and you're done... no heavy lifting or scooping necessary!

Step folds up for easy storing. Also allows you to see inside your Mash Tun during the brew day.



Sparge Assembly: Two adjustment points. One holds the sparge arm against your kettle, while the other allows you to move the sparge arm up or down inside the kettle to accommodate different amounts of grain. Adjust the height of the bottom disc to be right above your grain bed but below the Mash Tun's water level, and adjust the flow level using the included ball valve.

The innovative bottom up design is gentle and reduces oxidation during mash.
All stainless hardware.



Mash Tun: Welded-in place couplers offer a lifetime of leak free use.

A Silicone gasket rings the false bottom, insuring no grain makes it through to your boil. The Quick Disconnect Maximizer gets every last drop of wort from your Mash Tun, and makes installation a breeze. The Maximizer is centered, and allows the False Bottom to drop closer to the kettle floor, minimizing dead space.

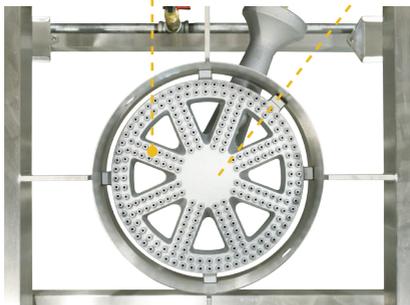


Handle for easy moving of system out for brew day and back in when done.

Banjo Burner: Burners are fast, efficient, quiet and have great flame control. Wind Shield on the burner reduces issues with windy outdoor brews. Produces up to 100,000 BTUs

Thermometers are high quality stainless made by Tel-Tru & feature a 3" dual-scale face.

Casters are stable and allow for easy mobility.



Pump Assembly: We mount March high flow brewing pumps to each system. Constructed of polysulfone, this pump can handle wort at boiling temperatures. The magnetic drive acts as a clutch allowing you to put back pressure on the pump to slow down flow. We mount a stainless tee and ball valve setup on the inlet. The ball valve will remain closed during standard use, however it can be extremely handy if the lines need to be primed to release an air pocket.

NATURAL GAS OPTION

Natural Gas is a nice option for the brewer whose home is already supplied with natural gas. This is a convenient option since you will never have to refill propane tanks, and you will never run out of gas mid batch. However you do lose the freedom to move your BrewSculpture™ once it has been hard plumbed to your gas line. And while these burners work well, they do lack the excellent flame control that the high-pressure burners offer.

Very Important: You will need to consult an HVAC or plumbing professional for proper installation. It is very important that the diameter of the supply pipe is correct and the installation is professionally done.

Benefits

- Cheaper to operate.
- Never run out of propane.

Things To Be Aware Of

- It is very important that the diameter of the supply pipe is correct and the installation is professionally done.
- Does not burn as hot or heat as quickly as propane.
- This gas system has a 3/4" Male Flare Thread inlet, and your house plumbing will need a 3/4" Female Flare Thread outlet to connect properly.

