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How to make the Springer Filter work properly in traditional plant or Braumeister

To work, the Springer needs to impede those particles that by going into the must would make it less limpid, so a flux slowdown is completely normal. Remember that the Springer Filter is a simple aid to the real filter, that is the ground barley: this is what really hold the flour and the small particles.

To make the Springer Filter work properly you'll need to follow some instructions

During Mash

The grinding has to be done avoiding to create too much flour

The use of non-malted barley, wheat, flakes etc can cause a filtering slowdown

During Boil

It's important to whirlpool (1 min.) to clean the filter surface that after the fire goes out is covered in dust, hops, clots, proteins and suspended material. Thanks to the rotational motion caused by the whirlpool the filter spirals will clean. It's recommended to proceed in this way:

Do the first part of the whirlpool and with a rotational motion slightly triggered, take the Springer Filter, move it and slam it (it's not so easy to distort) to make the dust, entered during the boil phase, go away. Now do the normal whirlpool with the formation of the cake (made by big particles, clots, proteins etc) in the center of the vat.

We advise against the use of coagulant products such as Irish moss, Protocloc and similar products. These will cause a gelatinous film that can land on the spirals and plug them

A really important thing is to help the Springer Filter, so during the extraction phase the siphon is essential

How to do a correct siphon

During Mash

Connect the suitable tube for hot food to the exit faucet: the longer the tube is, the higher the force will be during the undertow. Imagine the mash vat placed on the table and the boil vat placed on the floor. The pipe will be at least a meter long. Open the faucet totally to clean the Springer Filter interior and pull out 0,5/1 liter of must. Now regulate the flux with the right extraction speed. When the must is clear shut the faucet. Pour the must into the mash vat (avoiding to move the barley and causing a canalization) to filter it again, paying attention to not uncover the pipe end present in the boil vat (otherwise the air will enter, the flux and the siphon too will stop).

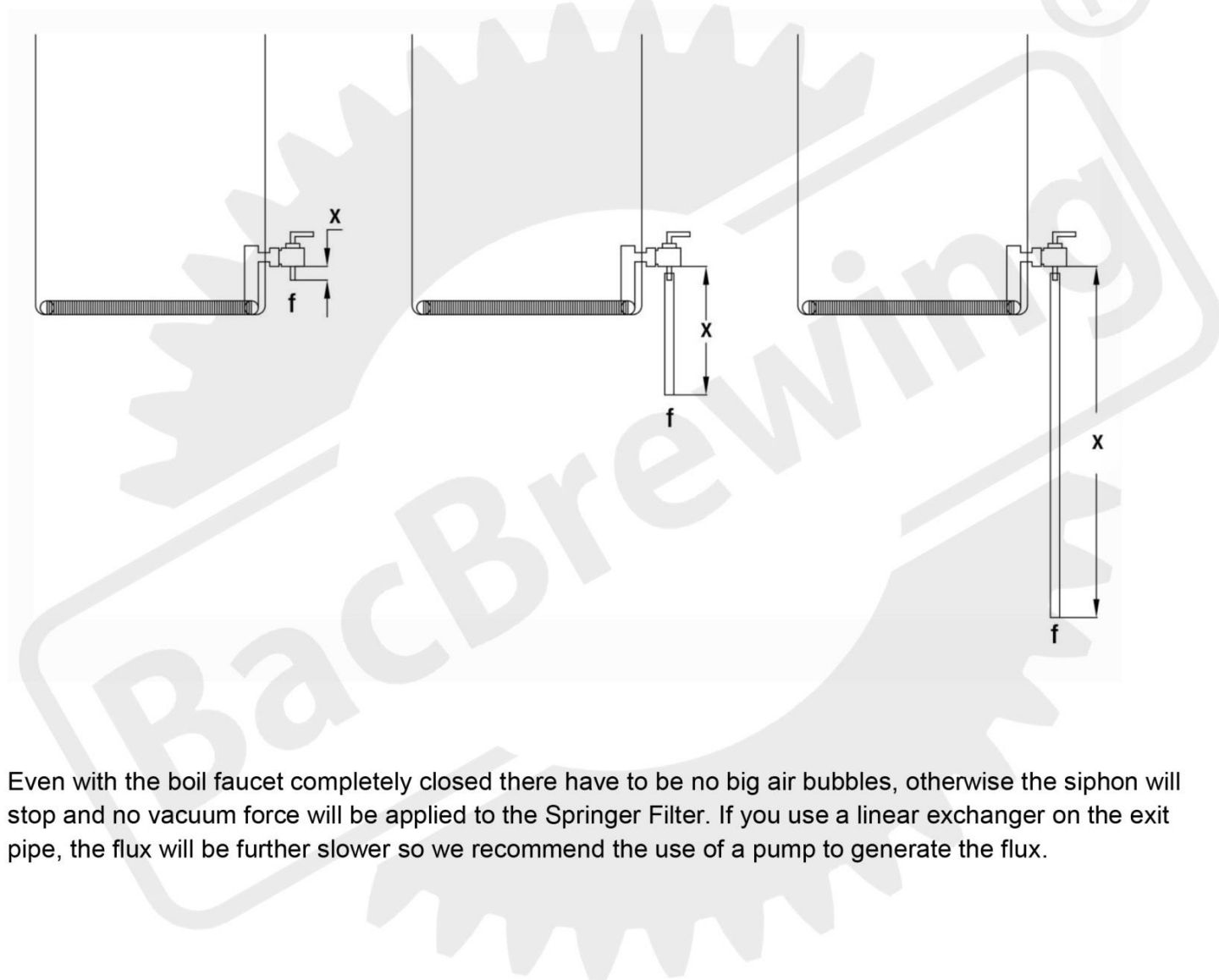
During Boil or Braumeister

Connect the suitable tube for hot food to the exit faucet: the longer the tube is, the higher the force will be during the undertow. . Imagine the boil vat or Braumeister placed on the table and the fermenter placed on the floor. The pipe will be at least a meter long. Open the faucet totally to clean the Springer Filter interior and pull out 0,5 liter of must. Now regulate the flux with the right extraction speed. When the must is clear

shut the faucet. Pour the must into the boil vat (snugged to the wall to avoid disintegrations of the particles cake produced during the whirlpool paying attention to not uncover the pipe end present in the fermenter (otherwise the air will enter, the flux and the siphon too will stop)

The vacuum force of the must is proportional to the length of the pipe placed underneath the low level of the vat, so if the exit pipe is not inserted on the faucet to raise this length, the force will be scarce or even null

The higher the x gap is, the higher the vacuum force will be and so the f flux.



Even with the boil faucet completely closed there have to be no big air bubbles, otherwise the siphon will stop and no vacuum force will be applied to the Springer Filter. If you use a linear exchanger on the exit pipe, the flux will be further slower so we recommend the use of a pump to generate the flux.

The non-observance of the above rules or the basic siphon physical rules will cause flux problems until a possible arrest which has NOT to be bestowed to the Springer Filter but to an incorrect use of it.