

# Fermentation Temperature control



John Keske Sept 2014

# Why control Temperature?



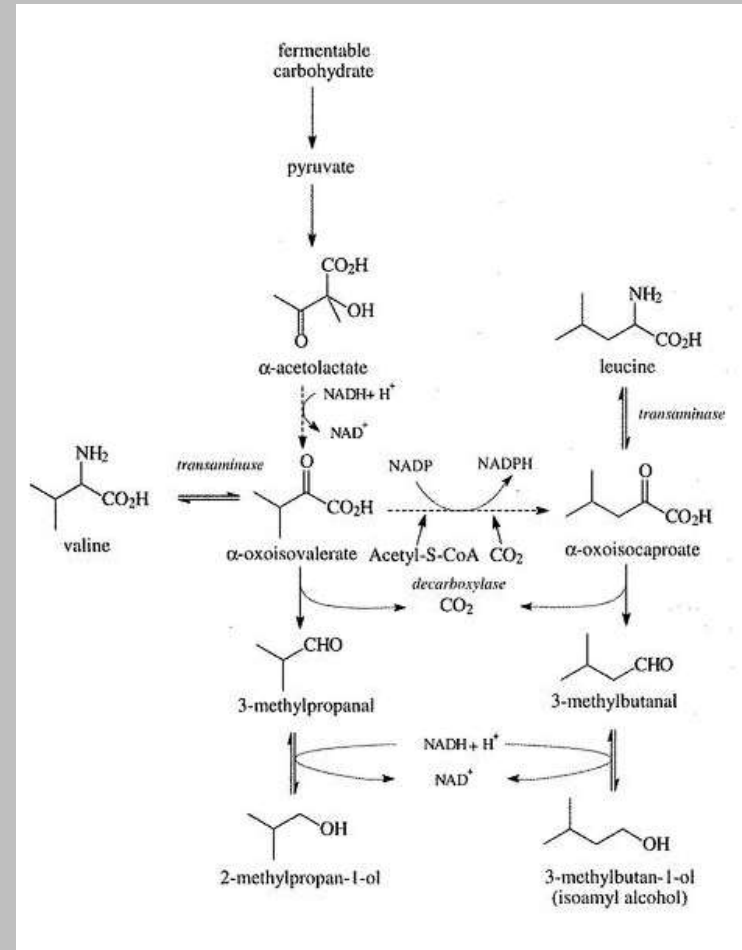
## Hot

- Increased metabolic activity
- fruity esters
- higher order alcohols (solventy)
- Acetaldehyde (green apple)



## Cold

- Stuck fermentations
- Poor attenuation (high finishing gravities)
- Off-flavours — especially diacetyl



# Priority list for making great beer



1. Sanitation



2. Fermentation Temperature



3. Yeast Management



4. Recipe Proportions



5. Brewing Water

# Temp Controllers



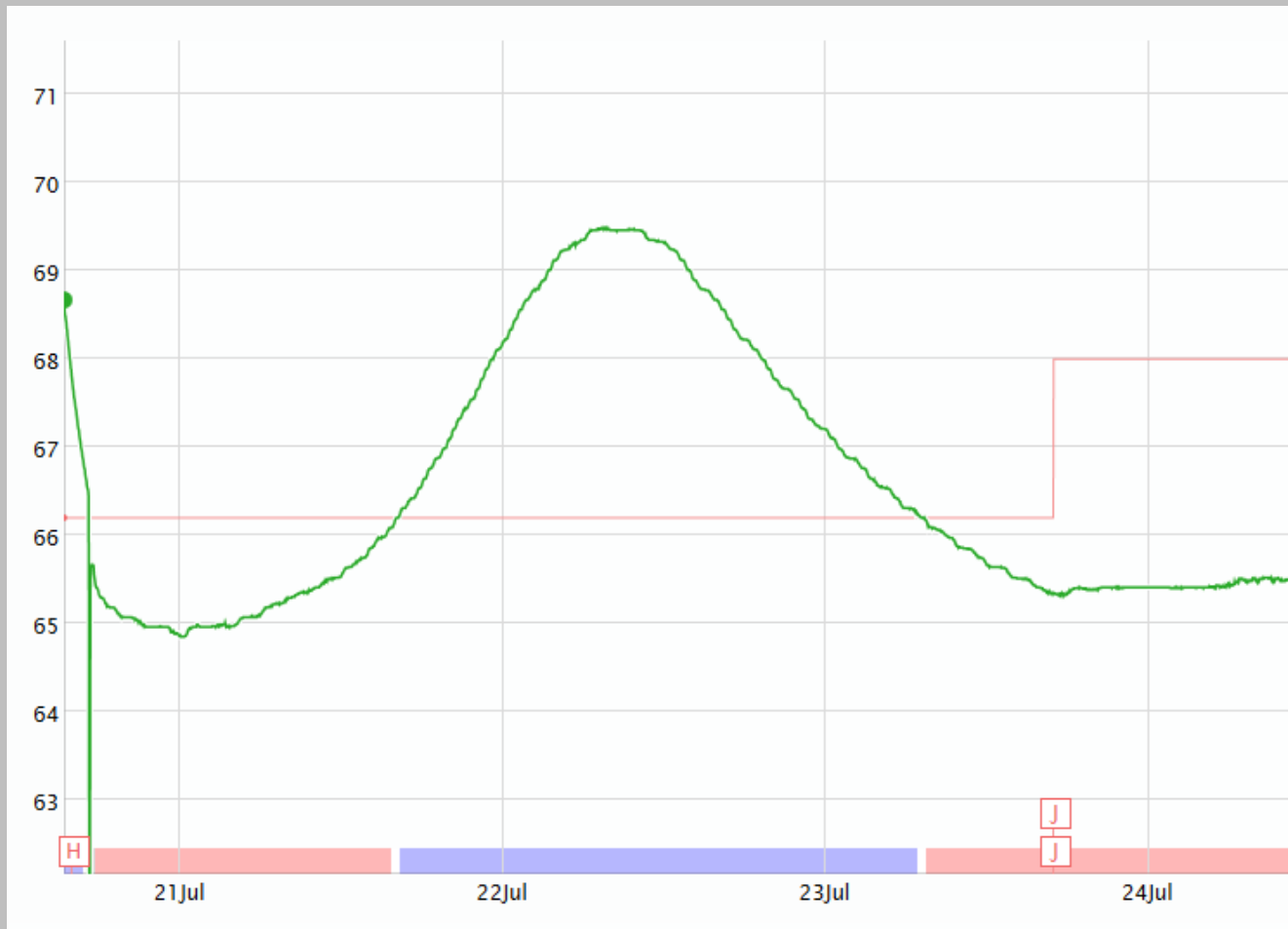
## STC-1000



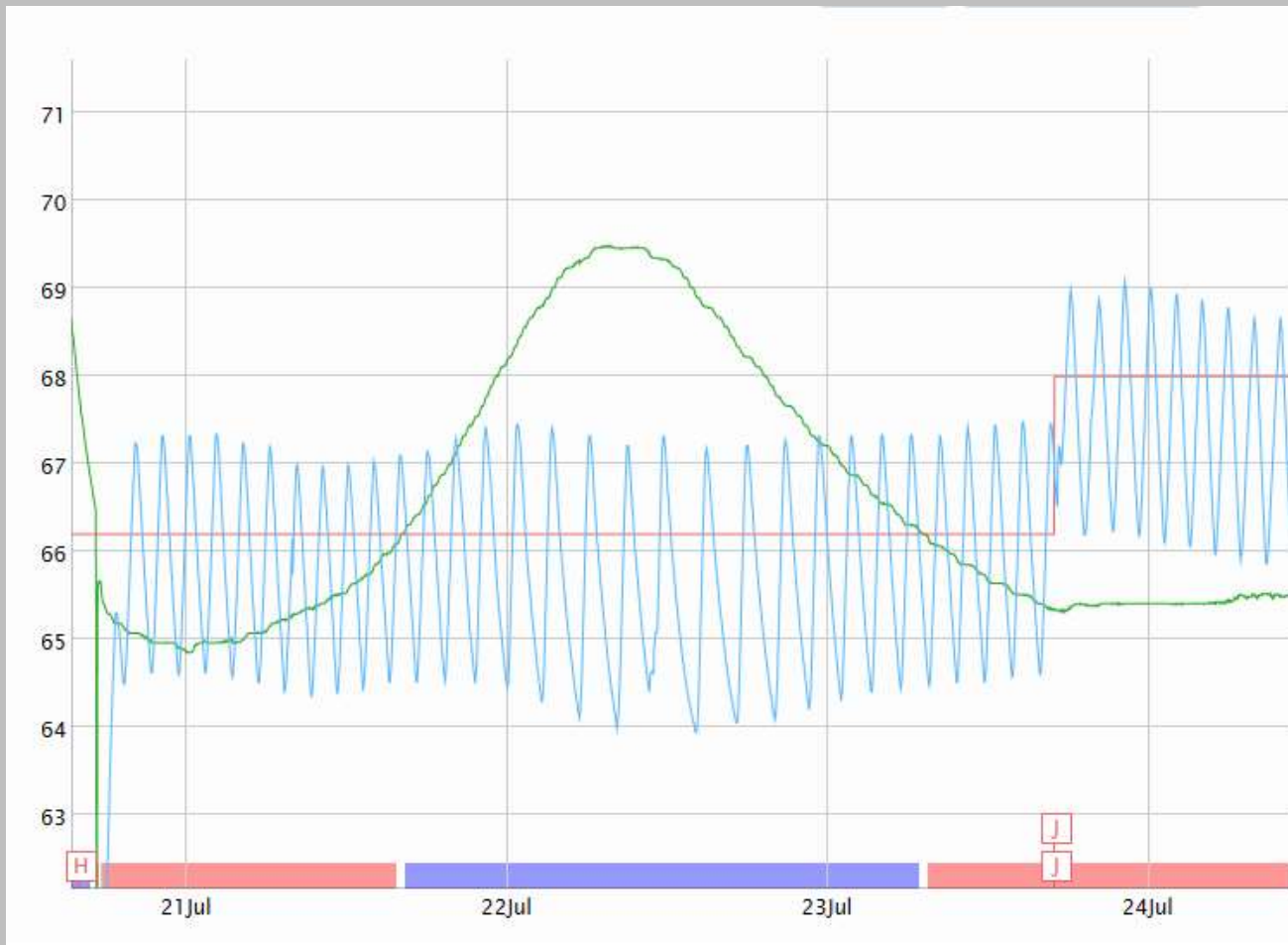
# My Setup



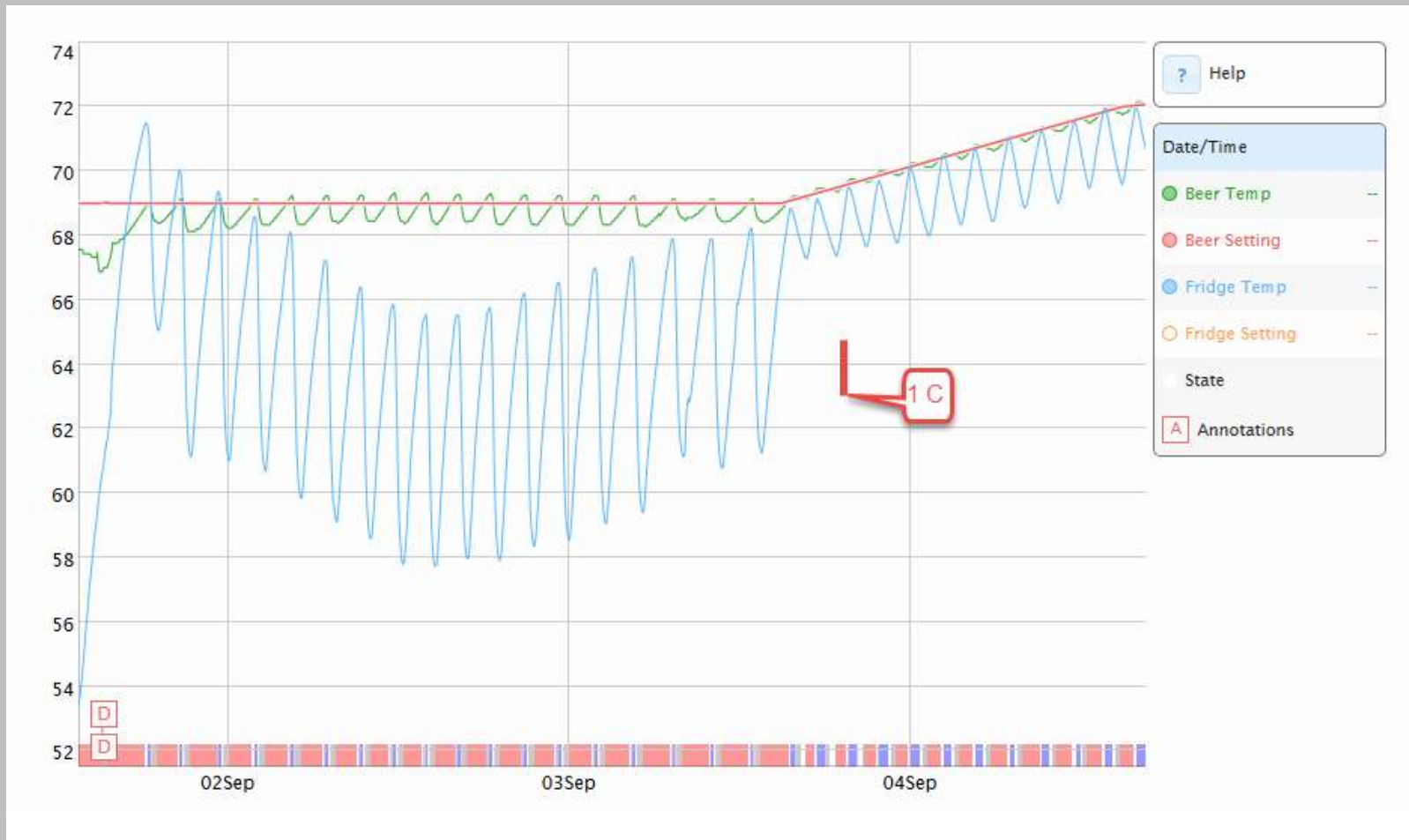
# Fermentation is exothermic (produces heat)



# What Temperature are you controlling?

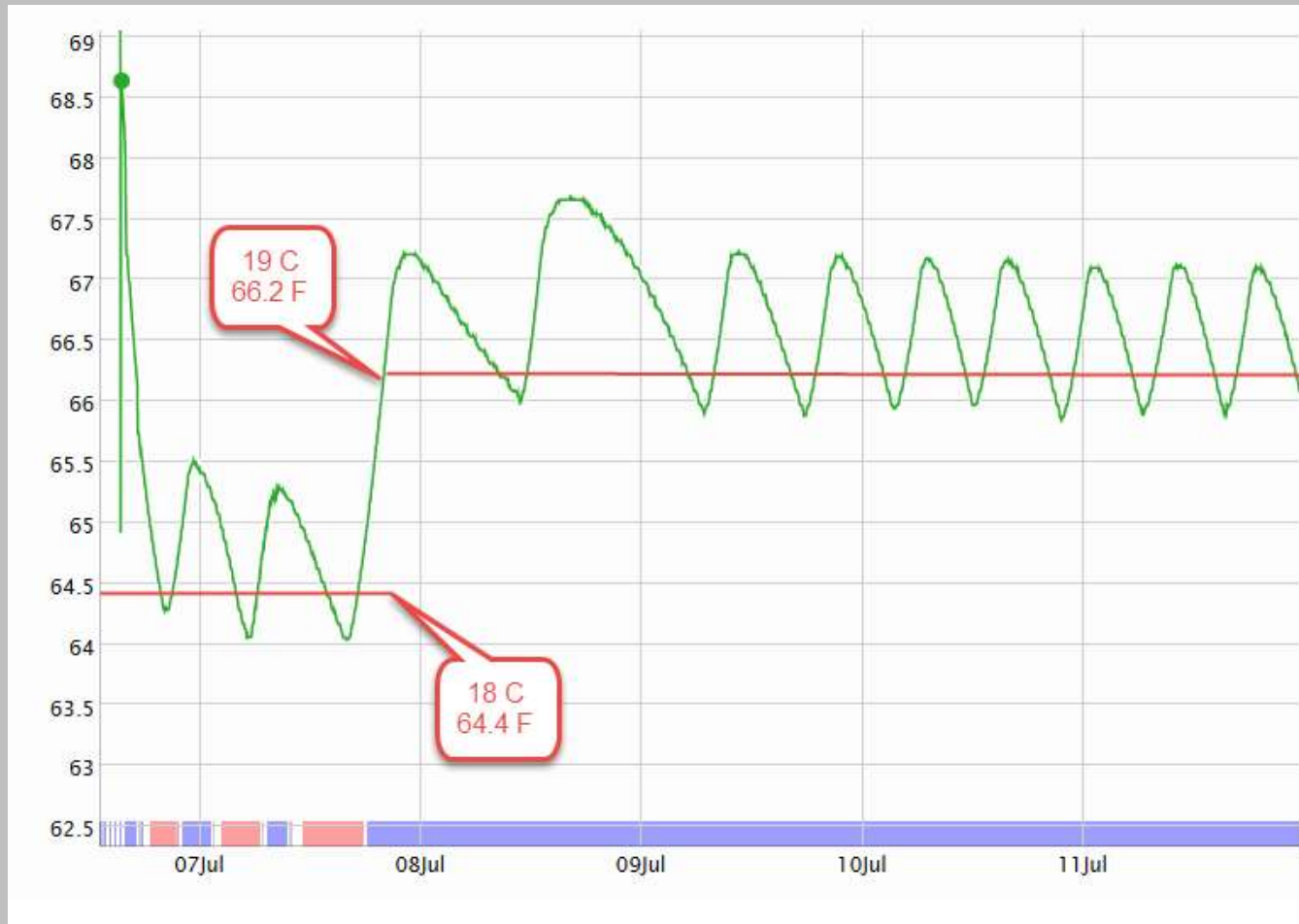


# Control the fermentation not the fridge

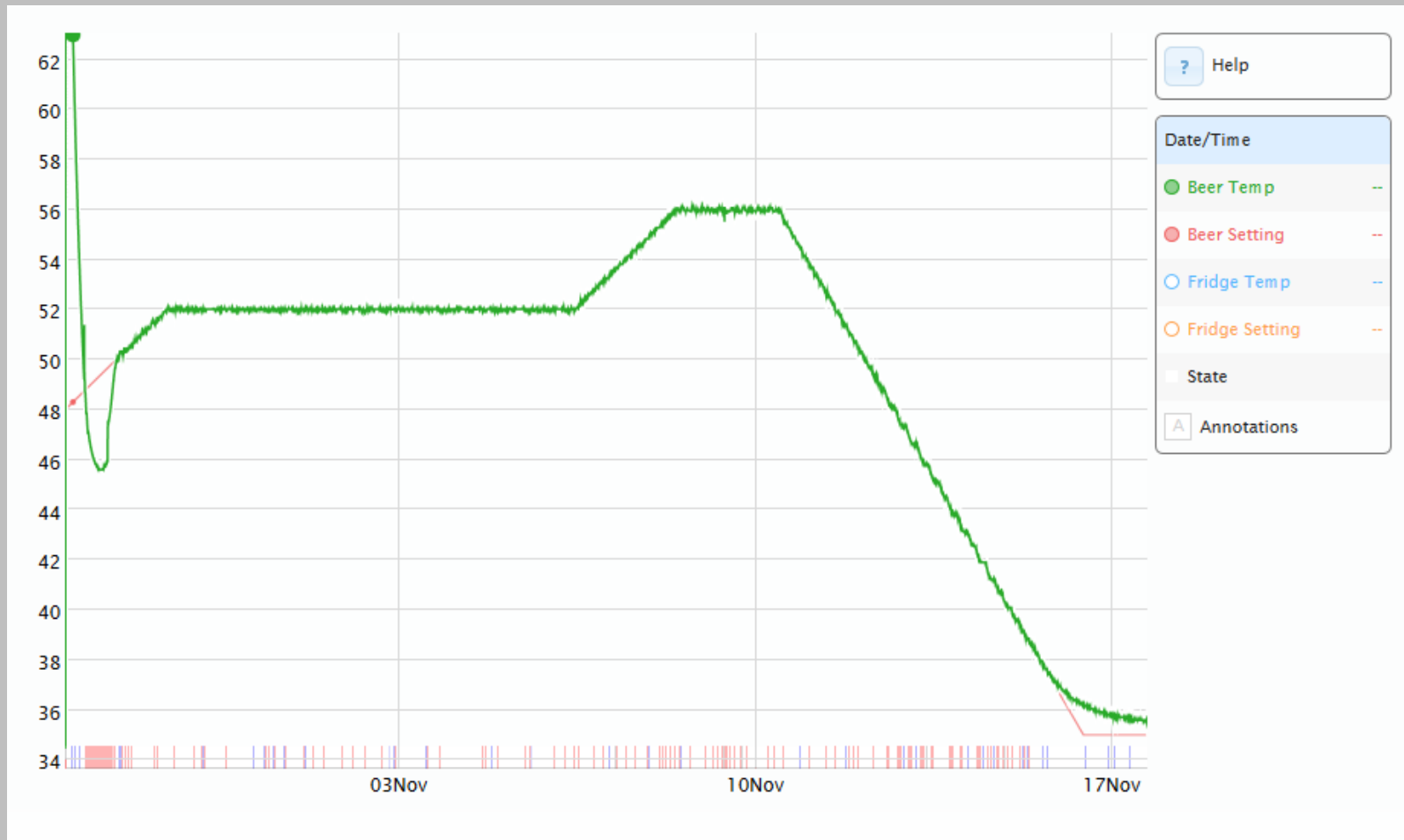




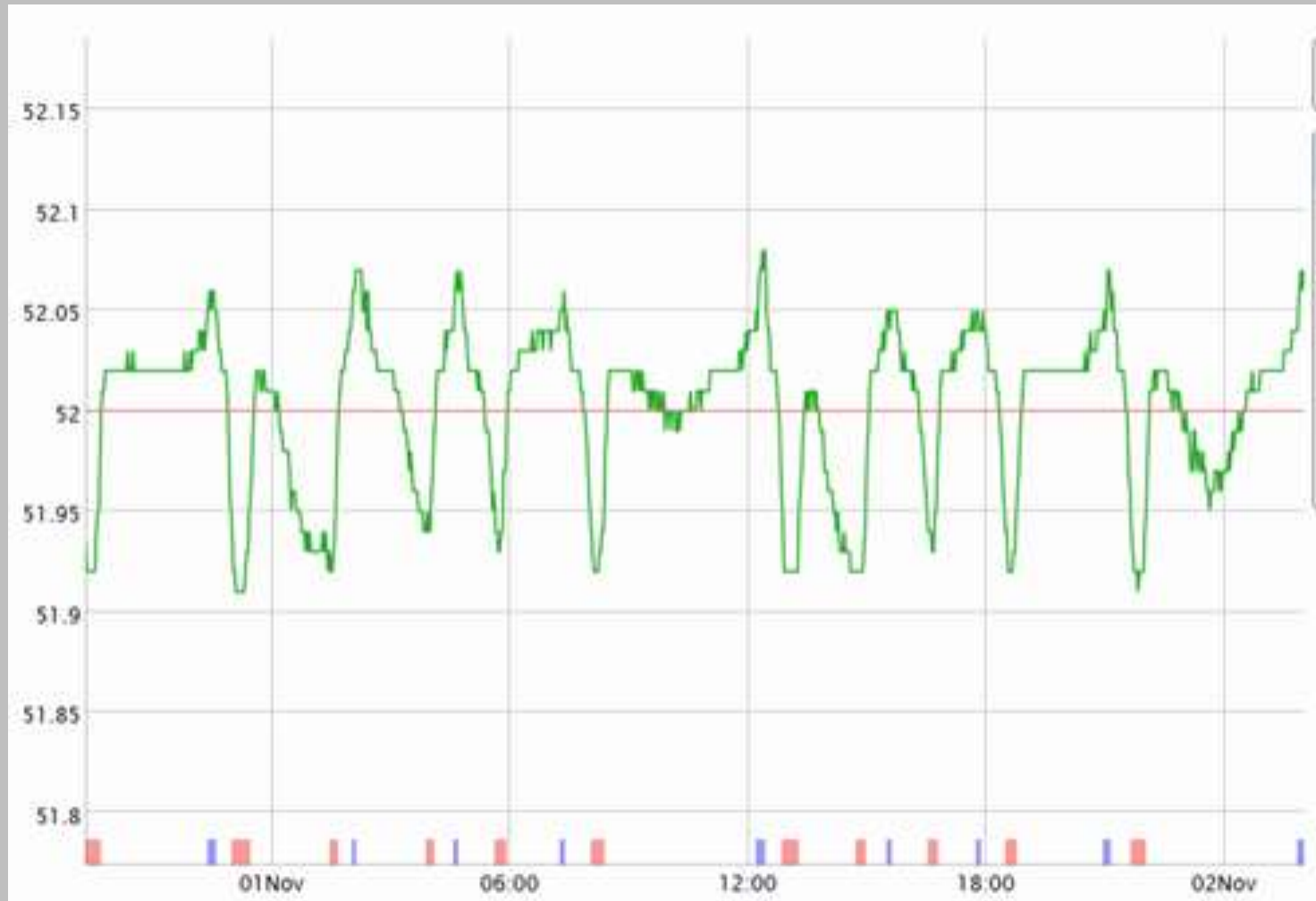
# STC-1000



# BrewPi Temperature Control



# BrewPi



# BrewBit



# Do I need a Thermowell?

