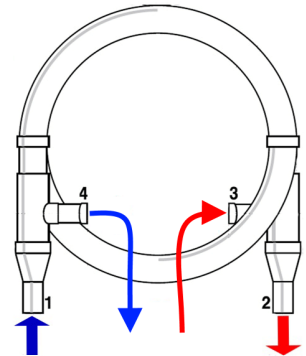


HX Heat Recovery Procedure

❖ Connect Hoses and pumps to HX

1. COLD Beer *IN*
 - Connect small black pump inlet to racking arm or tote drain (March 815)
 - Connect 5/8" 1.5" TC to 1.5" TC hose to outlet valve of small black pump
 - Connect to Port 1, Use hose long enough to also reach still.
2. Warmed Beer *OUT*
 - Connect Port 2 to S60-x drum or other suitable tank
 - Use 5/8" hose with 1.5" TC and 2" TC fittings
 - Leave disconnected to purge if you are not sure it has been purged.
3. HOT stillage *IN*
 - Connect ball valve to still drain pump (March 325)
 - Connect black rubber hose with 1.5" TC and GHT to valve
 - Connect GHT end to Port 3
4. Cooled stillage *OUT*
 - Connect Port 4 to rubber garden hose whip
 - Insert thermometer probe in end



- ❖ Open still drain and start pump, open ball valve on outlet of pump fully.
 - It will take a few seconds for hot stillage to exit the chiller
- ❖ Open fermenter valve and beer pump valve, turn on pump
 - Purge chiller if needed, then shut off pump and connect to S60-x and turn pump on
 - Set beer pump valve to 50%
- ❖ Tweak beer pump to obtain 130-140F stillage temp
 - Wait at least a minute to stabilize, make small adjustments
- ❖ As still nears emptying, hose down inside of still and elements and get clear water flowing through system
- ❖ When still drain pump runs dry, shut it off, but let beer pump run for a few more minutes.
- ❖ Shut off beer pump, disconnect hose from chiller, attach u-pipe and hang in still, start filling still with cold beer(it will be slow, that is OK)
- ❖ Move still drain pump to drain on s60-x
- ❖ Use same hose, open valve and pump warmed beer into still
- ❖ Start still heat if doing run right away
- ❖ Shut off pump, rinse S60 and pump and hose, disassemble and put away
- ❖ Shut off beer pump when still is full, add Fermcap S, and close still
- ❖ Flush and clean HX and hoses, put away
- ❖ Hose down area
- ❖ Have a shot of whiskey