EINBREW 3V3P-HC FREQUENTLY ASKED QUESTIONS

What happens if the power goes off in the middle of a brew?

Once power is restored, you can **Start** the necessary Controllers again and use the Edit Stage menu option to adjust the times accordingly, letting you get back on track!

It seems to take a long time to heat to my required stage temperatures!

It's normal to take some time to reach your required temperatures because of the size of the volume of water and grain – ultimately this will depend on the size of the vessels and the power rating of your elements! It would not be unusual to expect it to take 1 minute to increase the temperature by 1-1.5°C. Other factors such as the ambient temperature, insulation jackets and whether you've kept the lid on the main vessel will also affect this.

Why don't you have an app for the 3V3P-HC or remote monitoring?

We believe home brewing should be a hands-on process – part of the fun is sitting watching your brew develop! We want to aid the traditional homebrewer in providing a robust and repeatable brew day, letting them focus on the elements that matter such as recipe variation - rather than attempting to provide an interaction-free 'coffee machine' experience where you press a button and ready-made beer appears at the other end. We take care of the boring (but important) stuff like temperature regulation and recirculation, but everything else is at your control. The 3V3P-HC is also designed for attended operation.

I don't need to define all 9 mashing stages in my recipe – what do I do?

If you don't need to use one of the Mash Stages in a recipe, just set its time to below 0 minutes - Off will then be displayed. It'll be ignored when it comes to brewing time! You can use all 9 stages, just 1 stage, or any number in-between. If you set the stage time to 0 minutes, it'll heat up to the temperature specified, and will then immediately move to the next stage.

I'd like to upgrade my EINBREW 3V3P-HC system by fitting a bigger pump/cooler/element – can I do this?

EINBREW 3V3P-HC is designed to be a modular controller, so it's easy to swap out things to give you more power where you need it! The only thing you have to ensure is that the power consumption of the new part doesn't exceed the levels specified in the Technical Specifications section of the User Instructions. You may need to upgrade the external power relay in order to drive your new system component, or upgrade your incoming supply feed.

If I disconnect the power, will EINBREW 3V3P-HC remember my settings?

Yes, all settings and recipe will be retained after a power down or reset. Any times/temperatures you've changed whilst running a recipe may not have been saved, however.

I've noticed some damage on my EINBREW 3V3P-HC system or power cable – should I keep using it?

No, disconnect it immediately (if safe to do so) and contact Support for assistance. Please ensure you inspect your system before every use.

I had an accident and spilled water/wort down the outside/inside of EINBREW 3V3P-HC. What should I do?

Firstly, ensure that you disconnect EINBREW 3V3P-HC's power supply immediately. EINBREW 3V3P-HC is partially water resistant but not waterproof, so any liquid ingress could be dangerous. We would strongly recommend contacting support before using the controller again – it may be necessary to return it for inspection. We would also reiterate that EINBREW 3V3P-HC must be used in conjunction with a suitable RCD/GFCI/RCBO device for safety reasons.

I get a strong electrical shock when touching EINBREW 3V3P-HC. Is this normal?

No, this should not occur. Please disconnect EINBREW 3V3P-HC immediately and contact Support. Occasionally in household environments you may encounter a static electrical discharge when touching an earthed metal object (e.g. like a radiator, and EINBREW 3V3P-HC), however anything beyond this is abnormal.

My Wort Temperature is 0.1C higher/lower than it should be – how do I fix this?

This is normal – keeping a temperature exactly on the set point to that level of precision does not typically occur. Small variations in temperature (e.g. less than 1°C) are nothing to worry about and will not affect your wort. This is also well within the measurement error of the temperature sensor.

The Temperature displayed doesn't match what my Thermapen/Thermometer/Measurement Device shows?

It's normal that there will be variation in temperature readings – firstly because of the different measurement point and secondly because of the different specifications of each measurement probe – each will have an absolute and relative error that will cause variations in readings. If this bothers you, you can adjust the **Probe Offset** value in **Settings** for each Controller so that they match, however it's more likely that the precision PT100 probes our controller utilises will be the most accurate values available.

Why does the Pump turn itself off during boil?

You may have enabled **Maximum Pump Temperature** in **Maintenance**. This will automatically turn the pump off when it reaches the set temperature (95C by default), and won't let it turn on again until the temperature drops below that level. You can change this on a per-pump basis in **Settings** and **Maintenance** for the Controller in question.

Why won't my Pump turn itself on when I press the button?

You may have enabled **Maximum Pump Temperature** in **Maintenance** for the Controller – check those before proceeding. Ensure that the Pump Indicator on the controller turns ON – if it does not, check your connections and fuses. Also remember that **Pump Ventilation** will automatically occur after turning a pump on, so the indicator will not light solidly until it is complete.

Is it necessary to use Grain Rests during the mash stages?

No! You can turn them off in **Settings** if you like. We do recommend keeping them, as it'll help guard against the grain clumping together and prevent formation of water channels. You can make them more or less frequent, and shorter/longer.

I don't get Grain Rests happening while I'm mashing!

Make sure that you haven't disabled **Grain Rests** in **Settings**. Additionally, Grain Rests will only be carried out with the Pump associated with the Mashing Controller – the HLT and BK should not have grain present!

Why is pump ventilation necessary?

Pump Ventilation helps remove any trapped air in the pump, reducing noise and ensuring that it operates efficiently. Our system will carry this out automatically for you when the pump is turned on. You can alter the on/off time and cycles as necessary in **Settings** for each Controller, which may be preferred depending on your pump type.

Where should I mount the 3V3P-HC?

EINBREW 3V3P-HC is designed to be wall mounted vertically. Normally you'd place it so that you can see and use it comfortably. Other positions are not recommended.

Can I go and do something else while I'm waiting for the EINBREW 3V3P-HC to finish?

No, EINBREW 3V3P-HC controller is designed for attended usage only. You should supervise the system while it's operating for safety (although it's highly unlikely you'd ever experience any issues!). Ultimately the risk of running unattended will depend on how you have designed and configured your brewing system.

Is there a way to configure Recipe Values and Settings faster?

In most time and temperature related settings, if you press and hold the **Left** button it'll set the current parameter to the lowest permitted value, and if you press and hold the **Right** button it'll set it to the highest permitted value.

When I'm heating for boil, it isn't detected or is detected early!

The EINBREW 3V3P-HC detects boil by analysing the change in temperature values as it reaches peak boil temperature – whilst it wouldn't normally be the case, if you remove the lid or add water to the system you could get a false positive detection. If this is the case, increase the boil power until it reaches the desired boil point, then back it off again.

If boil has not been detected but you've reached the level of boil you're looking for, you select the **Override BD** menu option to bypass detection and start the Boil mode immediately.

How do I get into the Settings menu?

Ensure the system is stopped/in standby mode, press the **OK** button to bring up the menu, then use the buttons to select the **Settings** menu option. See the User Instructions for more information.

I don't see Settings for the other controllers in the one I'm looking at?

That's correct – many **Settings** are only available in the appropriate Controller's menu, you have to select it first. For example, all of the Boil Settings are available via the Boil Controller menu only.

Can I run more than one stage at a time? (e.g. back to back brewing)

Yes, that's exactly what the 3V3P-HC is designed to do! You can run the HLT, MT and BK controllers independently of each other.

Do I have to run through each stage in order?

No – just select the Controller you want to use and select the **Start** menu option! If you are Mashing, you can also use the **End Step** menu item to advance forward to the next Mash Step.

Does the Cooling Stage actually cool my wort for me?

The Cooling Stage provides temperature monitoring and a timer while you cool, however there's no ability to control the cooling system directly. You can of course connect your pump output for the BK to the associated pump that will circulate liquid around e.g. a counterflow chiller, plate chiller, etc.

Is there a Cleaning Cycle that can be run on the controller?

Yes, select the **Cleaning** option from the menu when the system is stopped/in standby mode. You'll be able to heat to a specified target temperature and then stay at that level for a period of time.

I already have 3-wire PT100 probes in my brewing system – can I use them instead of putting in new ones?

Yes – you can find the necessary wiring diagram for the Redel-4 plugs we use in the User Instructions. If you can't find any yourself we can supply them for you, please just ask. Please also refer to the User Instructions for information about where to fit each probe in your vessels!