



Zymatic[®]

CRAFT. BREW. ENJOY.

For Professionals

- All-grain and fully automatic
- Multi-step mashing
- Custom Recipe Crafter

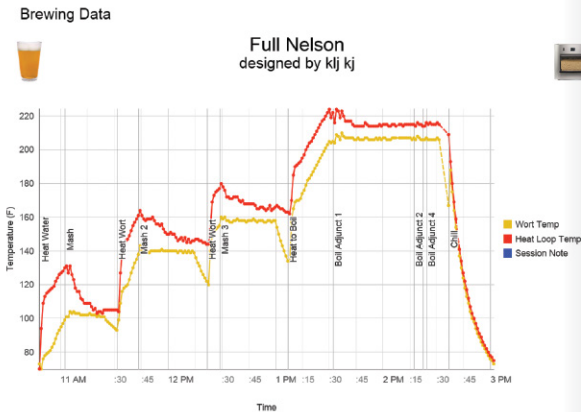
“This machine would have been like candy for all of our lab folks.”

- Paul Shipman

FOUNDER OF REDHOOK BREWERY

Record Brew Data

Would you like to see a data log for each brew session? Not only can you see a data log but you can add notes to the session at any point, and even download the raw temperature data. The Zymatic® even allows you to monitor the brewing process from any PC, tablet, or Web-connected smartphone providing detailed charts of the ongoing processes.



Import existing BeerXML

Already have a favorite recipe? Easily import it into our crafter- then tweak it to be even better. Once you have the recipe exactly where you like it then easily scale it up to any size.

Visit us for more info: picobrew.com

Introducing The PicoBrew Zymatic®



PicoBrew Zymatic® is the world's first all-grain, compact, beer-brewing appliance that makes it easy and efficient to create commercial-quality craft beer with precision, and reliability. First and foremost, the Zymatic® was designed to achieve repeatability. It's completely automated giving you get the same wort time-after-time. The Zymatic® allows the total control of the timing, temperature, and addition of ingredients. You simply have to set up your recipe, add ingredients, and then leave it for 3.5 hours to complete 2.5 gallons of wort, which makes it the perfect pilot solution for craft breweries.

"Matt Lincecum, the owner of Fremont Brewing in Seattle, says the test batches he makes in standard microbrewery tanks cost him \$1,500 to \$2,000 each; with the PicoBrew hardware, it's about \$3. Lincecum can set the Zymatic® and more or less leave it be!"

- Bloomberg Business

Easy Configuration

Zymatic® requires as little as 10 minutes to set up and begin brewing, and once brewing there is no need to monitor brewing process or make manual ingredient additions. In three simple steps you'll be on your way, brewing great craft beer pilot recipes:

- 1. Craft Recipe.** Your Brewhouse account on PicoBrew.com has access to an extensive recipe library. You can create your own recipe or import an existing BeerXML formatted recipe.

The screenshot displays the 'Advanced Recipe Control Program Editor' for a beer named 'CITRA SMASH', an American IPA designed by Annie Johnson on 2/19/2015. The interface is divided into several sections:

- VITAL STATS:** Shows 14.8 American IPA, OG/FIBU 1.057 / 0.01169, ABV 5.9%, Water 3.84 gal Tap Water, and Batch Size 2.5 gal. A pie chart indicates 100% American Two Row Pils and 0% Cascade Hops.
- MALTS:** A table listing ingredients: American Two-Row Pils (2 lbs, 0.02, 0.2), Turbido Sugar (4.58, 0.2), and another malt (0.2, 0).
- HOPS:** A table listing ingredients: Citra (0.5, 11, 15), Citra (1, 11, 10), and Citra (1, 11, 5).
- MASH:** A table showing a Single Step Infusion Mash at 152 degrees for 90 minutes.
- BOIL:** A table with columns for Type, Temp, Time, and Ramp.
- Advanced Recipe Control Program Editor:** A step-by-step process flow with 14 steps, including 'Cool Water', 'Mash', 'Cool to 145', 'Mash 1-4', 'Cool to 180', and 'Chill'. Each step has fields for Location, Temp/F, Time/min, and Drainage.

- 2. Load Ingredients Into Zymatic®.** Load the hops and grain into the appropriate hops compartments and the Step Filter and insert into your Zymatic®. Fill the 5 gallon keg with water and connect it to Zymatic® and you're all set!

- 3. Select Recipe and Brew!** Select the recipe matching your ingredients and then choose "Brew a Recipe". Zymatic® follows the appropriate recipe program to craft your beer, performing water heating, mashing and boil steps with unprecedented precision and automation. In as little as 3.5 hours you will have 2.5 gallons of beer wort ready for fermentation!

Custom Recipe Crafter

Another exciting capability of the Zymatic® is the unlimited customization that is possible using its custom recipe creator. It has all the Zymatic® system parameters already integrated, making it easy to craft your own custom multi-step programs.

Want to do a gluten free beer with a high gelatinization temperature grain? Just mash at 190 with some high temperature alpha amylase then cool to 145 and add some fungal alpha amylase to get your maltose. Add a mashout, then four different hops extractions. Then maybe cool to 180 and go over some more hops. No problem. The Zymatic® has more flexibility than some large brewing systems allowing you to easily and cost efficiently pilot new craft beer recipes.

Advanced Automation

Zymatic®'s advanced process technology ushers in a new era of modernist beer-making that is all about precision, quality and repeatability. Each aspect of the beer-making process from heating water, through the mash and boil steps is carefully controlled by advanced process automation software and logged. With Zymatic® you can soon be brewing pilot batches easily and cost effectively.

Visit us for more info: picobrew.com

Key Features

- Includes powerful recipe crafting and mash schedule editing software.
- Brews 2.5G of quality craft beer in approximately 3.5 hours (not including fermentation)
- High-efficiency enables 2.5G batches up to 1.090 gravity without using extracts
- Ingredients pre-loaded at beginning of brew cycle—no manual additions
- Ferments in-keg, for single-vessel end-to-end brewing
- Self-sterilizing – no more endless sanitizing!
- Comes with a Brewhouse account on PicoBrew.com
- Monitor brewing process from any PC, tablet, or web-connected phone
- Online tools available for recipe creation and customization

Specifications

- Dimensions (WxDxH): 20.5 X 14.5 X 17
- Weight: 50lbs
- Grain capacity: 9lb
- Hops capacity: 4 timed hops additions, 1.5oz each
- Finished beer batch size: 2.5G
- Brew time: 3.5hr (typical)
- Heating: Plate heat exchanger loop with 1500W element
- Processor: ATMEGA 1284p 32 bit RISC
- Connectivity: 802.11 b/g WiFi and Ethernet
- Power: 120v/10A
- Firmware: custom Arduino-based
- Service: PicoBrew.com web service with user account and tools
- Warranty: 1 year limited warranty