

# Instruction Sheet



WELCOME TO THE CLUB

**BrewZilla 65L ALL IN ONE**  
***DOUBLE BATCH BREWERY WITH PUMP***  
**Generation 3.1.1**  
**WARNING IMPORTANT INFORMATION !**

1. Please read this ENTIRE instruction sheet before using the BrewZilla unit. If you are unsure about any part of using this brewery please refer to the YouTube videos that we have made or contact your local distributor.
  2. If the BrewZilla is damaged in any way do not use it. Contact your local distributor.
  3. NEVER turn on the pump without attaching the recirculation arm shown in step 4 of the instructions. If you do not fit this arm you could be at risk of spraying hot wort into the air causing injury.
  4. NEVER turn on the pump without first attaching the recirculation arm first. Also do not run the pump dry for extended periods. This can damage the pump.
  5. NEVER lift the BrewZilla when it is completely full, we strongly urge you to use a hose to fill your unit. Use the pump or ball valve to transfer your wort. Lifting a heavy / hot BrewZilla may result in serious injury. The new secondary handle is for cleaning purposes only.
  6. If at any stage the recirculation arm is not fitted and/or needs to be removed always ensure the ball valve is turned off (see instructions under the heading
  7. NEVER clear a blocked pump by spraying water down the recirculation arm or directly into the pump inlet.
  8. Do not boil dry. Do not turn on the elements if there is less than 4 liters of liquid in the boiler. This is the minimum fill level.
  9. Use only the recommended cleaners and sanitiser products listed in the recommended accessories section (p.22-27). Using chemicals not tested or recommended on the BrewZilla can result in permanent damage and void warranty.
- If you require further assistance with chemical compatibility please contact [beer@kegland.com.au](mailto:beer@kegland.com.au)



# Parts Checklist

- ☐ Main BrewZilla Gen3.1.1 Unit With Pump
  - ☐ ½" Ball Lock Assembly with 13mm Barbed Hose Fitting
- ☐ Glass Lid with Recirculation Hole
  - ☐ 2 x Black Lid Knobs
- ☐ Immersion Chiller
- ☐ Male Camlock Recirculation Arm Extension
  - ☐ White Camlock Silicone Washer for Female Camlock
  - ☐ 0.5m Silicone Hose for recirculation arm
- ☐ BrewZilla Boiler Perforated False
- Bottom ☐ Hoop Ring Assembly: 2 x
- Nut 2 x Washer ☐ Malt Pipe Assembly:
  - ☐ Malt Pipe Body
    - ☐ Malt Pipe Handle
    - ☐ Malt Pipe Threaded Lower Tube with stop lock (3/8" thread)
    - ☐ Malt Pipe Upper Tube with pinch compression spring
    - ☐ Malt Pipe Overflow Funnel for Upper Tube
    - ☐ Malt Pipe Bottom Screen - 3/8 female thread (No Seal Required)
    - ☐ Malt Pipe Cover Screen (No Seal Required)
    - ☐ Malt Tube Black Silicone Plug

# Before we start

Your BrewZilla will enable you to have the freedom in crafting your own craft beer on a bigger scale!

In this instruction manual we'll teach you the basics to get you on your way to making your very own all grain craft beer.

The BrewZilla was created to help introduce the public into All Grain Brewing without the headaches of drilling holes in pots and wiring up boxes. Here we strive to help you on your journey into the homebrew world. With a world class customer support base behind us and a growing community of friendly and helpful brewers of all skill levels, we all strive to get each others beer to be the best beer you can make.



Firstly, there are some things we need to discuss in terms of safety.

As we will be dealing with electricity, hot liquids, pumps etc. There are some inherent dangers that need to be considered prior to operating. Always use a sturdy bench where the BrewZilla cannot fall over. Or simply brew on the ground. Do not brew in an area with poor ventilation, high foot traffic area or any area where children can reach the BrewZilla unit.

Before you start using the brewery check that you have all the components in these instructions.

Please also check that before you fill the BrewZilla unit that this ball valve on the side of the unit is turned off and is in the horizontal position (shown in the picture to the right).

The bottom of the BrewZilla has been lifted and vent holes multiplied. For this reason you can brew directly on a flat surface without fear of parts overheating with extended boils.





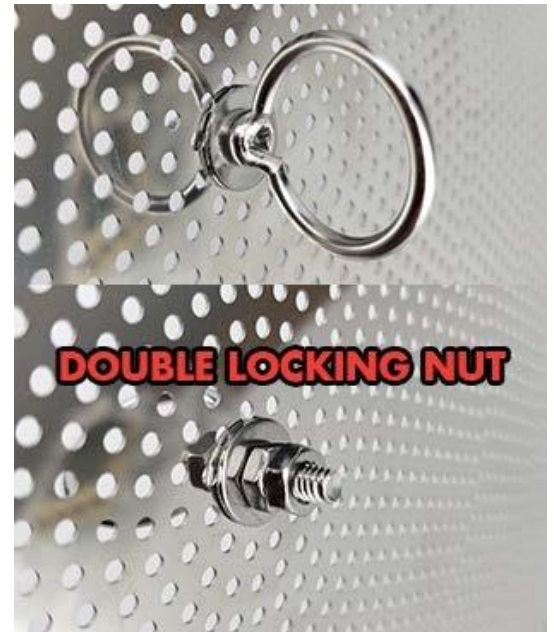
# 1. BOILER PERFORATED FALSE BOTTOM ASSEMBLY

This model of BrewZilla has been designed with a perforated false bottom (legged false bottom) for the boiler. This false bottom HAS NOT been designed so you can place grain directly onto this screen. This false bottom is designed to protect your pump from solids and drawing in things such as hop pellets, flowers, spices, grain, etc. This false bottom adds significantly to the reliable operation of the BrewZilla units and it's recommended that this screen is always in place if the pump is going to be used.

The false bottom has legs that suspend the false bottom about 20mm above the base of the boiler so all liquid that exits into the pump our out via the ball valve will be filtered using this screen.

A fully stainless hoop ring with a thread and nut will need to be manually attached to aid in lifting out the false bottom. These parts will be in your BrewZilla kit.

Once the screen is in place, fill the boiler with the desired amount of water for mashing in. Set the temperature on the display and wait for the water to heat up.



## 2. Tap Assembly

Currently the tap is not fitted to the BrewZilla unit for risk of damage in transport. The tap for the BrewZilla is fairly straight forward to fit. Make sure the silicone seal is on the tap body prior to installation. (see image below).

The lock nut can be tightened onto the thread from the inside of the BrewZilla boiler.



### 3. Malt Pipe Assembly

The malt pipe is the piece that sits inside the boiler and contains your grain. The malt pipe is made up of a top screen and a bottom screen.

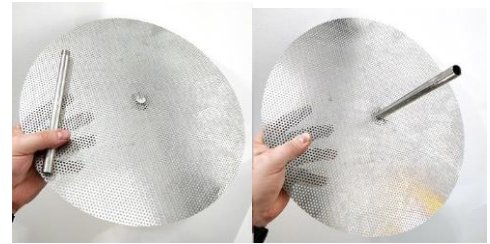
The top screen is optional, the system can be used without it if you prefer to gently stir the mash.

As you can see from the right, the bottom screen looks slightly different and it has no silicone seal, it does however have a stainless threaded fitting for the lower malt pipe. Screw this threaded rod onto the bottom screen as shown.

Once the rod is screwed onto the bottom screen, place the bottom screen inside the malt pipe so it's at the bottom of the malt pipe. Once the bottom screen is in place use the extension tube and place this on top of the other stainless tube that you just attached to the bottom screen.

Now slide the stainless extension tube over the lower half that you just attached to the bottom screen. There is no need to push this extension tube all the way to the bottom. Squeeze the two wires together to loosen the tension. It will click into place at the maximum height.

After you have attached the extension pipe you can then use the small black silicone plug and put this over the hole at the top of the extension pipe. This plug will prevent grain for pouring into the middle of the pipe and ending up in the boiler. If you lose this piece, you can simply place foil over the top.





## 4. Fitting the Malt Pipe Handle

We recommend installing the malt pipe handle before you add your grain and malt pipe into your BrewZilla

To fit the handle feed one end of the handle through one hole in the malt pipe. Push the handle in on one side far enough so you have enough clearance on the other side to feed the handle into the opposing hole.

Once the handle has been fitted you can lift/maneuver the malt pipe easily.

As the 65L BrewZilla Malt pipe is filled with a double batches worth of grain, it can be quite heavy to lift by yourself. We recommend setting up a pulley system to aid in the sparging process

([Part No. KL15875](#))



Otherwise we strongly recommend getting another person to help you lift the malt pipe out safely.



## 5. Mashing

Once the malt pipe has been assembled you can pour your grain into the malt pipe slowly, stirring periodically will assist in the breakdown of any dough balls that form. Thoroughly stirring the grain will take you about 2-5 minutes.

The malt pipe is designed to take up to about 16kg of grain but in the majority of recipes you find on the internet are for single batches. We highly recommend plugging in the same recipe into BrewFather and using the scaling function to the 65L BrewZilla Profile.

Once you have stirred in the grain fit the top screen (shown to right)

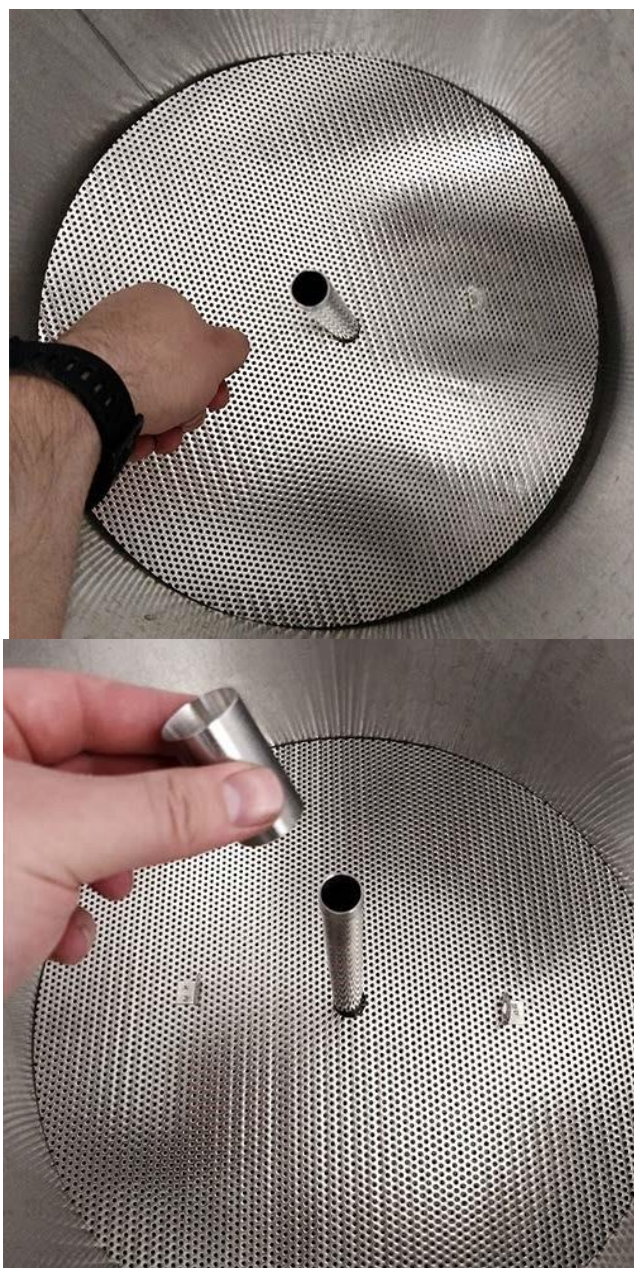
The top screen should be placed so that it lightly touches the top of the grain

Once you have fitted the top screen use the stainless siphon cone and place this over the extension tube with the cone side facing up.

Push down on the cone until the extension tube and cone is sitting gently against the top screen. (shown to the left)

Please note: We recommend not going above 1500w while the malt pipe is inserted. Please note the pump MUST be on if you have elements on while the malt pipe is in. Failure to do this and you will end up with some dark sweet beer!

NOTE: The wattage buttons on 110-120v BrewZilla units is less.



## 6. Fitting The Camlocks Together

Recirculation is something that can be done easily using the pump that is built into this model of BrewZilla.

It is recommended to purchase some extra silicon tubing with the BrewZilla as this will help with with transferring the wort from the BrewZilla unit to your fermenter using the pump or the ball valve.

If you are recirculating during mashing you can use both the 1000w element & 500w. This will normally be fast enough on its own to gently heat the mash.

The recirculation speed can be controlled using the ball vave at the base of the recirculation arm.

NOTE: Due to the power constraint on 110v AC systems the wattage of the 110v BrewZilla units in countries such as America will be less than what is shown in the photos to the right.

**WARNING:** The recirculation arm must be fitted whenever the pump is in use. Follow these instructions to fit the recirculation arm.

Before attaching your recirculation arm, please check to see if the silicone washer is still in the female camlock. If that has rattled loose or fallen off it will not make an entire seal and will leak when the pump is in use.

We must stress not to rotate the rotating racking arm while it is engaged in the lock down position. If you need to rotate the racking arm to fill your fermenter, please switch off the pump and readjust the camlock to the position you need then reengage the camlock.





## 7. Temperature

The temperature on the display reads the temperature at the bottom of the boiler near where the element is mounted. It is important to understand that this is not the core temperature of the mash. If you recirculate for long enough the mash temp will eventually be close to the display temp. With that said if you want to increase the temperature of the mash it is normally fastest and easiest to overshoot the desired mash temperature by a few degrees while using a secondary thermometer in the mash to keep an eye on the core temperature of the mash.

A photo to the right shows the placement of the probe. The probe placement has been designed like this as it prevents the element from overheating and scorching wort by taking the temperature of the wort closest to the element. This is why your strike temperature needs to be accurate!



## 8. Sparging

Once you have mashed your grain for 60-90 minutes it is then time to sparge the grain.

Using the malt pipe handle lift the malt pipe out of the boiler and rotate 90 degrees until you see the feet of the malt pipe locate near the wire supports. (see picture to the right)

Once the feet have been located place the malt pipe down and ensure its securely in place.

Pour warm water (approximately 75-80C) on top of the grain inside the malt pipe and this will rinse the grain of the majority of remaining sugars. This process will probably require 10-25 litres of water depending on your recipe and desired gravity that you are trying to achieve.

We highly recommend a secondary vessel to hold hot/warm water for this process. If not hot water directly from your faucet will do.



## 9. Boiling

Boiling is one of the final steps to making beer in the BrewZilla. Simply set the display to HH and turn on both elements, this will result in the elements remaining on continuously. Once the BrewZilla has started to boil normally the 2000 watt element (or 1000w & 500w depending on the batch size) is sufficient to maintain a constant rolling boil. Then make your hop additions as per your recipe.



## 10. Cooling

The BrewZilla includes an immersion cooling coil.

The immersion chiller is easy to use and clean. Simply connect your garden hose to each end and run cold water through this while it's immersed in the wort inside the boiler. If you want to accelerate the cooling process you can also stir the wort while cooling or use a pump to recirculate the wort. This will increase the cooling speed of the process.



Compression fittings for the immersion chiller can be purchased separately if you want to use threaded connections for camlocks or garden hose fittings. (see picture below - part number KL02004). This will enable any ½" BSP threaded fitting to be attached.



### 10.1 Hot Cubing

Another great method of cooling wort that saves time is hot-cubing. If you fill an [HDPE Cube](#) or [HDPE Bladder](#) (picture to the right) with hot wort then quickly fit the lid this will keep your wort in a sanitary environment. If you use this method make sure to purge air out of the cube / bladder and then simply leave it at ambient temperature for 24hrs to cool down. (Preferably out of direct sunlight)



## 10.2 Ice Bath

Although the immersion cooling coil was intended to be used with cold water running through it there is also another method that is worth mentioning. That is to run the hot wort through the coil then to immerse the coil into an ice bath.

If you prefer to use this method then connect some silicon tubing to the recirculation arm and then the other end to the immersion cooling coil. Recirculate boiling wort through the coil and back into the boiler for at least 5 minutes to make sure the coil is hot and any potential bacteria in the coil is exposed to boiling wort.

Then place the cooling coil into a bucket of ice water. Use the ball valve on the recirculation arm to adjust the flow rate. Adjusting the flow rate on the recirculation arm will affect the temperature on the output of the coil. So use this adjustment to achieve your desired wort temperature so the wort is at a suitable temperature to put into your fermenter.

# Digital Controller & Temperature Settings

## Display

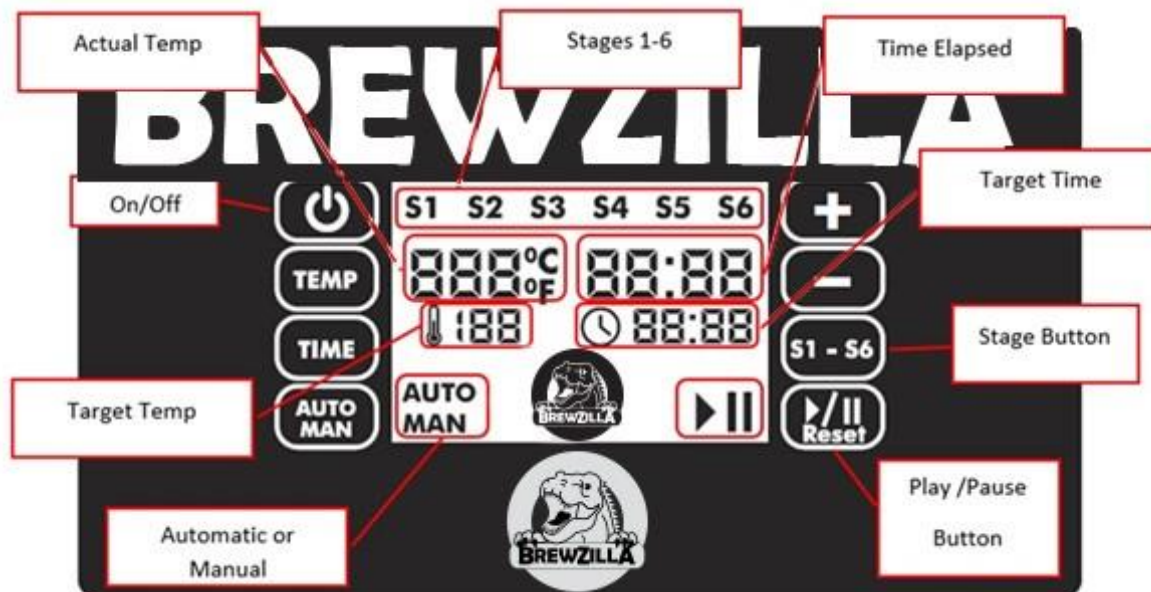
**Actual Temp** – This displays the current temperature. Please be aware that this is the temperature that is taken at the bottom of the BrewZilla close the element. As a result, this temperature will often not be the same as the core temperature inside the grain in the malt pipe. Typically if you want to increase the core temperature of the grain in the malt pipe you will have to set the target temperature several degrees warmer than your desired mash core temperature.

**Target Temp** – This is the target temperature at which the elements will continue to operate. Once the target temperature is reached the elements will turn off. When set to a boil the symbols HH will be shown indicating that the elements are always on.

**Time Elapsed** – This is the amount of time that has elapsed. This will only be displayed in auto mode.

**Target Time** – This is the amount of time allocated to a particular stage. This will only be displayed in auto mode. The once the time elapsed has reached the target time the unit will cycle to the next stage.

**Stages 1-6** – This model has 6 different stages at which you can preset a time and temperature. Once the time has cycled out from one stage it will jump to the next stage. Once all the stages are complete the alarm will sound. If you set 00:00 in the time for a particular stage that stage will be skipped.



## Buttons

1. **On/Off** – This button is to turn off on or off the power.
2. **Temp** – Pressing this button will allow you to change the temperature.  
Press this button once quickly and the target temperature setting will start flashing. Then use the +/- buttons to adjust the temperature. The BrewZilla can cycle between Celsius and Fahrenheit by simply pressing and holding down the temp button for more than a few seconds.
3. **Time** – Pressing this button will allow you to change the target time.
4. **Auto/Man** – This button switches between automatic/stages and manual mode.
5. **+/-** - The plus and minus buttons are to increment and decrease the time and temperature settings.
6. **S1-S6** – This button is to cycle between the different stages. This button will only work in automatic mode not manual.
7. **Play/Pause** – This button will play or pause the brewing process. When the pause button is pressed the elements are turned off and the timer will stop.

## Factory Reset

To reset all the settings on the BrewZilla and clear all the stages the fastest way to do this is by quickly pressing the “+” and “-” buttons at the same time quickly. Both buttons must be pressed at exactly the same time in order for this to work. NOTE: This reset will also reset the calibration figure.

## Calibration

This model of BrewZilla has a temperature calibration feature. If you find that the actual temperature on the display is not correct this can be calibrated. This procedure is not normally required and if you are unsure of what you are doing it's best if you leave the calibration 0. To adjust the calibration settings follow the instructions below:

1. Power up the BrewZilla and press the pause button.
2. Press and hold down the time button until the calibration number is displayed.
3. Adjust the calibration number between -10 and +10. A positive figure will increase the displayed temperature and a negative figure will decrease the displayed temperature. For instance, if your BrewZilla is reading 20°C on the display but it should be reading 25°C then use a calibration figure of positive 5.
4. Press the time button again to return to the home screen.

Note: The calibration figure must be set in Celsius but it will affect the displayed temperature in both Celsius and Fahrenheit.

## Manual Mode

The BrewZilla is easiest to operate in the manual mode. When in manual mode there are only 4 buttons that you need to use. Temp, positive, negative, and play/pause button. To adjust the temperature you must pause the operation then simply press the temp button and use the positive and negative buttons to adjust the desired target temperature.



# Auto Mode

There are two automatic modes which can be switched between. The first automatic mode will start the timer before reaching the step temperature. The second automatic mode will wait until the temperature of the step has been reached before starting the timer for the step. To switch between automatic modes hold the S1-S6 button for 5 seconds. If one beep is heard then it is in the second mode whereas, if two beeps are heard then it is in the first mode.

In the automatic mode there are 6 different stages that can be set into the BrewZilla. These stages can be used to program a stepped mash or alternatively it can be used to set a timer to pre-heat water so your mash in water is already pre-heated when you wake up on your brew day.

To setup the stages use the following instructions:

1. Press the pause button and put the BrewZilla into Auto mode using the auto/man button.
2. Press the S1-S6 button to select the stage that you want to adjust.
3. Use the temp, time and positive and negative buttons to set the desired temperature and time for that stage.
4. Press the S1-S6 button to move to the next stage and repeat step 3 until all the desired stages are setup.
5. You do not need to use all stages if you do not want to. If you set a stage to 00:00 time this stage will be ignored.
6. Once you finish setting up all the stages use the S1-S6 button to select the stage that you want to start from (normally S1) then push the play button and the stages will begin in sequence.
7. It is possible to jump forward and backward to different stages if desired. To do this just hit the pause button then use the S1-S6 key to select the stage you want to start then hit the play button and this stage will begin.
8. When a particular stage is being played the icon for that particular stage will flash on the display.
9. When all stages are complete the BrewZilla will sound an alarm and it will hold the last set temperature in the stage settings
10. When all stages are complete the BrewZilla will sound an alarm and it will hold the last set temperature in the stage settings.

## Auto Mode 2 Example

Common stages that you would normally set depending on your recipe, mash profile and style of brew. In this example we use manual mode to set our strike temperature using the *BrewFather Calculator* to 71°C then set up our automatic brewing schedule ready to go once it hits temperature in the **Second Auto Mode**.

S1 = 65°C for 60min. (Standard Mash Temperature for High fermentability)

S2 = 76°C for 15 min (Mash Out)

S3 = HH°C for 30 min (Second Hop Addition at 30 min)

S4 = HH°C for 15 min (Whirlfloc 15 Minute Mark)

S5 = HH°C for 15 min (Finished boiling, either cool or hot cube)

This basically means, you will be mashing at 65°C for 60 minutes and hold it there. The S2 Stage will then raise in temperature up to 76°C and once at temperature hold for 15 minutes.

After that 15 minutes it will then start beeping at you before it enters S3, because before any stage of HH (boil) it will force you to press play to go to the next step function. (This is to prevent boiling your mash by accident)

Once S3 temperature is reached the timer will then start, this is the step where you would add your 60 minute hop addition. (60min? How? S3 30min + S4 15min + S5 15min = 60min)

S3 stage will beep after 30 minutes, time to add the 30 minute hops (for example). S4 beep is again another timer to tell you to put your whirlfloc tablet or granulated whirlfloc.

S5 is the last runout 15 minute timer for the whirlfloc to work its magic!

Once S5 is complete if your S6 timer is 00 the unit will turn off. It will then be time to either chill down your wort using your immersion chiller or hot cube it and ferment at a later date.

***Tip: Once the play button has been pressed the stages will cycle through from S1 to S6. If any of the stages are set with time being 00:00 then this stage will be skipped.***

# Recommended Accessories

## Heavy Duty Silicone Tubing

Silicone tubing is great for transferring the wort from the BrewZilla unit to your fermenter or into a hot cube/bladder. We recommend heavy duty silicone tubing with 12.5mm ID and 18.5mm OD. This Silicone tubing is plasticiser free so there is no BPA. It's also suitable for temperatures up to 200C so it's suitable for the transfer of hot wort. Unfortunately, silicone tubing is more expensive than vinyl (PVC) tubing however it is better suited for this application.

([Part No. KL06873](#))



## StellarClean

(Powerful Brewery Wash - PBW) is a buffered alkaline detergent that has been proven to be more than an effective substitute for caustic soda cleaners. Because of its unique formulation of buffers and mild alkalis, it is safe on skin as well as soft metals such as stainless steel, aluminum, and on plastics. StellarClean uses active oxygen to penetrate carbon or protein soils and is not affected by hard water. Works best in warm to hot water. It will require to be rinsed with the same temperature water after cleaning is finished. [StellarOxy](#) can also be used, but StellarClean is recommended due to the increased potential of hop oil residue left in the boiler.

([Part No. KL05494](#))



## StellarSan

Phosphoric Acid Blend Sanitiser can be used to passivate the internals of the BrewZilla back to their original shiny finish. We recommend applying some undiluted to a rag, rubbing the internals. Leave for 30 minutes and rinse with cold water thoroughly until the foam subsides. *You do not need to sterilize your BrewZilla prior to use*, as the boiling action of the vessel will kill any harmful bacteria. But can be done to ensure the upkeep of the stainless steel is as protected as possible. It is also a great brewery sanitizer for any of your equipment that comes into contact with fermented beer. E.G mash paddle if you're adding gelatin / dextrose for clarifying / priming and stirring the vessel.

([Part No. KL05494](#))



## Heavy Duty Stainless Mash Paddle



These long handled stainless mash paddle. Ideal for removing dough balls and aid in equalising the heat of the mash from stirring.

([Part No. KL03797](#))

## Refractometer with Light

A refractometer is a fantastic tool to take instant gravity readings of hot wort. This tool will help you optimize your sparging. If you want to collect the maximum sugars from your malt pipe you can keep sparging in the malt pipe until the wort falling from the underside of the malt pipe reaches 1.010. This tool is significantly better than the hydrometers as they give a faster reading without having to calibrate the reading based on the temperature of the wort.

([Part No. KL07344](#))



## Hydrometer

Although refractometers are a brewers best friend. Hydrometers are a fermenters best friend. Ensure you get your final gravity reading after it is fermented with a Hydrometer. The refractometer will not be as accurate now that it has alcohol in solution. We advise this to be used in conjunction with a [measuring cylinder](#).

([Part No. KL04312](#))



### EXTRA LONG HEAVY DUTY GLOVES



### Extra Long Heavy Duty Brewery Cleaning Gloves

These heavy duty gloves are great for handling chemicals, and also for grabbing items covered in hot wort. They have long sleeves on them and are perfect for brewing with. ([Part No. KL5289](#))

### BrewZilla 65L 3.1 – Neoprene Thermal Jacket

This jacket makes a significant difference when comparing the efficiency of the BrewZilla units and it's a jacket that will pay itself off in energy saving so it's a good option to any new BrewZilla User conscious of their power bill or heat up time.

Compatible with DigiBoil 65L

([Part No. KL08921](#))



#### *Jacket Stats:*

*10% faster heat up times*

*50% less heat loss from boiler*

### Hop Scales / Brewing Salt Scales

Measuring small amounts of hops for your brew can be quite hard without the necessary tools. The same goes for measuring even smaller amounts of brewing salts. We highly recommend some jewellery scales.

([Part No. KL20114](#))





## A BrewFather Subscription

If there is one thing a lot of homebrewers can't go without, it is brewing software to find recipe inspiration, create your own recipes, water chemistry, brewing calculators and enough bells and whistles to log each step of your brewday with your added notes.

([Part No. brewfather-subscription](#))



# Intermediate / Advanced Users Accessories

## 35L DigiBoil Hot Liquor Tank (HLT)

Primarily used for sparging purposes. Using an HLT will allow you to rinse your mash in the raised position with 76°C to 80°C water. Washing those sweet sugary morsels off the malted grain and into the boiler. Using a [5L Jug](#) and gloves usually does the trick.

*We picture it like washing your hands that are covered in toffee, yes you'll get it off with cold water. But it will come off faster and use less water if it was warm.*

*#showerthought*

([Part No. KL07252](#))

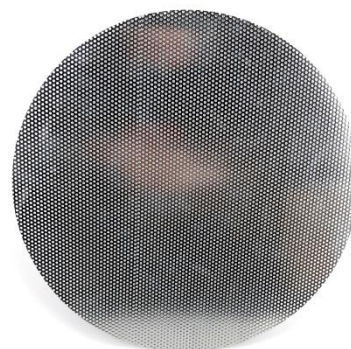


## 65L BrewZilla Pro Series Malt Pipe Screen

If you have mastered the mash or simply don't want to use the overflow pipe anymore then we have a simple yet elegant solution for you... don't! The pro screen is extremely handy for those with bigger mash paddles getting in the way or those who are confident in their mashing and lautering techniques.

If you're weary on using the pro screen, we would suggest throwing in some [Rice Hulls](#) to aid in the lautering process.

([Part No. KL14243](#))



## Digital pH Meter

If you have come this far into the manual, you're wanting the most out of brewing. Knowing each individual detail of your brew and how to make it better. One major part of brewing is mash pH and for some brewers its final pH before and after fermentation. *Especially if making sour beers.*

([Part No. KL04169](#))



## Phosphoric Acid 85%

Adjusting your pH in conjunction with the pH Meter and perhaps BrewFather / Brewing Calculators to know how much to add. Phosphoric acid is our preferred means of acidifying pH in the brewing process.

([Part No. KL05364](#))



## Reverse Osmosis Filter

For those deep down the rabbit hole and want to start with a blank canvas. Or simply your water supply changes in flavour / mineral concentration constantly. Having a supply of fresh Reverse Osmosis water or filtered yourself is a great asset to repeatable quality brewing.

([Part No. KL15141](#))



## KegLand BBQ Brewers Apron

Please be careful with this advanced piece of apparel. Such power and amount of pockets would normally be seen on an RAR Soldier or Marine in heavy combat.

([Part No. KL15141](#))



## Cooling Upgrades

If you are looking to beef up your arsenal of brewing equipment, the cooling side is a great one to tune to how you brew and what you want out of your brewing set up. There are three alternatives to the stock cooling coil. From left to right

[The Braided Counterflow Chiller](#), [The Chillout Plate Chiller](#) and the very chemically resistant [Coolossus CounterFlow Chiller](#).

[KL02035](#)

[KL10977](#)

[KL08747](#)



**Also Compatible with**

**alcoengine**



**Distillation Lid for BrewZilla 65L (47mm hole)**

Make beer and spirits! with this handy attachment you will be able to fit an AlcoEngine Pot or Reflux still to your BrewZilla 65L or DigiBoil 65L.

([Part No.KL10962](#))



**AlcoEngine Pot Still**

A pure pot still is used when you want the flavour of the wash to come through. For instance, if you ferment fruit or grains, it will allow some of that flavour to enter your distillate.

If you use a reflux still, you would just end up with pure, unflavoured vodka. Inject some flavour into your drinks with the AlcoEngine Distilling Pot Still! With an all copper construction for smoothness of taste it comes with a digital thermometer and is simple to use.



([Part No. KL04633](#))



### **AlcoEngine Reflux Still**

With its easy to use operation, amazing features, and rock-solid reliability, the Spirit Maker is the foundation of Pure Neutral Alcohol Distilling. Even as our competitors try to catch up, the technologies and features built into this design keep our homemade alcohol distiller years ahead of the DIY home distilling trend.

### ***Easiest Still to Use - That's our guarantee***

This bulletproof design is so easy to

use

that we are giving you a guarantee that you will get great spirit in no time flat. All you need to do is make sure you have adequate water/coolant flowing through the head and just about everything else will look after itself.

([Part No. KL04640](#))

# Error Codes

In the unlikely instance that you get an error message on the display of the BrewZilla units the follow error codes have been described below:

Error Code	
E1	The temperature probe is loose, not plugged in, has damaged wire, or for some reason the resistance reading is outside the readable range.
E2	This indicates you have a short circuit temperature probe. Normally damages wires or the terminals on the temp probe are short circuited.
E3	<p>This indicates the boil dry protection has been triggered. This can be triggered for several reasons including:</p> <ol style="list-style-type: none"><li>1. If the BrewZilla has been operated when it has not been filled at least to the minimum liquid fill line. If this happens it will trigger the boil dry error. Please make sure the BrewZilla is always filled to at least the minim fill line.</li><li>2. The pump has pumped the boiler dry. For instance if you block off the overflow tube that allows excess liquid to return to the boiler this can result in pumping all the liquid into the malt pipe and then the liquid level in the boiler will be too low and cause this error to occur. Always make sure to have enough liquid in the BrewZilla so even when the pump has pumped liquid into your malt pipe you still have enough in the bottom of the boiler to ensure the boil dry protection has not been triggered.</li><li>3. Solids in the boiler such as excessive hops, sugars or other solids. For instance if you pour a kg of sugar into the boiler all at once this will cover the element and act like a blanket. This will allow the element to reach temperatures that are above boiling point and this will result in triggering the boil dry protection. The same thing can happen when excessive hops, and other solids sit and cover up the element.</li></ol> <p>This error may also indicate that a wire may have come loose from a terminal, a wire is connected to the incorrect terminal or the main circuit board/LCD are malfunctioning.</p>
E4	Temperature overheated. This can occur for similar reasons as the E3 error. Also need to make sure that the vents on the side of the boiler are free and are not covered. The vents need to have good ventilation.



# Support

Please join the [KegLand Home Brew Community Group](#) for support on how to use your BrewZilla, recipes or tips and tricks.. If you need hardware support please contact your nearest BrewZilla distributor.

## Warranty (Australia)

The BrewZilla 35L & 65L Generation 3.1.1 comes with a 3 Year Warranty when sold in Australia.

To lodge a warranty claim in Australia please forward as many visual pieces of supporting information and a detailed description of your issue to

[beer@kegland.com.au](mailto:beer@kegland.com.au)

If you purchased your unit from an international distributor, you will be required to go through their warranty claims process.

*For a full terms and conditions, please visit our website here -> [Terms & Conditions](#)*