

PICO

MANUAL-BREW GUIDE

QUICKSTART GUIDE | V.19.148.11



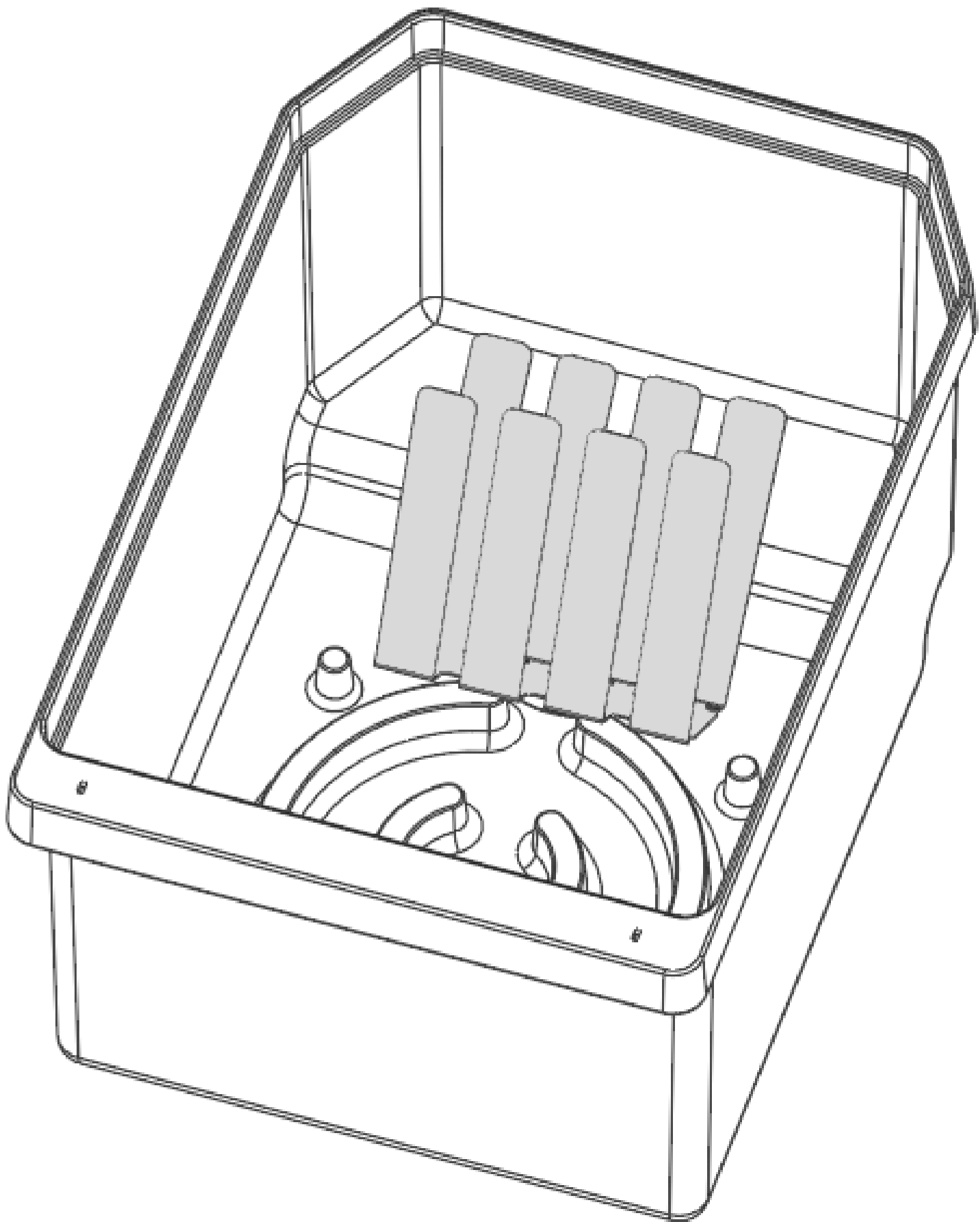
Requirements:

- Pico C; or Pico S/Pro with optional Keg Adapter Kit
- Grain Brew Bag
- Adjunct Brew Bags (one for each separate Boil Step)
- Grain, Hops, Yeasts for your recipe
- Pico Manual Brew recipe created using Picobrew Beta Crafter

Manual Brewing Process

1. Create recipe using Picobrew.com Beta Crafter. Select New Pico Manual Brew once you create the recipe a set of Brewing Directions will be generated in the Machine Steps section.
2. Press the Power Button on the front of the Pico. The display will illuminate. Select Manual Brew. Press the Control Knob.
3. For Pico S and Pico Pro: Unscrew and remove the Inline Filter cap. Remove the blue Inline Filter wire mesh insert and set it aside You will need it for brewing PicoPaks, but it should be removed for Manual Brewing using Brew Bags. Screw the filter cap back on, finger tight.
4. Securely connect hose ends to each other. Pico S and Pro require a Keg Adapter Kit. Note: No Keg will be used during brewing, but will be used at the end to hold wort for fermentation.
5. Place the hops for each hops boil stage into a separate Adjunct Brew Bag and tie the top securely, set the Adjunct Brew Bags aside for later. You should have one bag per boil stage.
6. Place all of the grain into the Grain Brew Bag. Tie the top securely.
7. Place the Pico Hops Cradle in the step filter, over the drain port (see illustration). This will prevent the Grain Brew Bag from clogging the drain port.

PLACING THE HOPS CRADLE



8. Place the Grain Brew Bag into the Step Filter over the Hops Cradle, making sure that no loose string can be sucked into the drain port.
9. Measure 5L (11 lbs.) of water and pour into the Step Filter over the Grain Brew Bag.
10. Insert the Step Filter and Lid into the Pico.
11. Fill the water reservoir.
12. Select Start manual brew. The Pico will prepare to brew.

13. Now you will manually follow the sequence of steps outlined in the Brewing Directions of your recipe. Stopping between each step, for example:
 - a. Brew the Mash
 - i. Set Target Temp to 152F
 - ii. Set Hold Time to 90 mins
 - iii. Start Step
 - b. Carefully remove the Step Filter from the Pico
 - c. Carefully remove the Grain Brew Bag from the Step Filter and set in a container to drain, pour the drained wort back into the step filter. Do not squeeze bag.
 - d. Carefully insert the Step Filter and Lid into the Pico
 - i. Set the Target Temp to 203F
 - ii. Set Hold Time for 0 mins
 - iii. Start Step
 - e. Repeat these instructions for each boil step:
 - i. Carefully remove the Step Filter from the Pico
 - ii. Carefully add your Hops Brew Bag into the Step Filter
 - iii. Carefully insert the Step Filter and Lid into the Pico
 1. Set the Target Temp to 203F
 2. Set Hold Time for [the number of minutes for this step]
 3. Start Step
 - f. Select Exit and press the control knob to stop the Manual Brew session

- g. Make sure that the Pico is not running and that the hose ends are pointing away from you, then carefully disconnect the hoses. Always be cautious when working with hot wort. Connect both hose ends to the appropriate connectors on a clean and sanitized Pico Keg (C or Pro).
- h. Start Draining to transfer the wort into the keg. Pause and Stop the drain by pressing the control knob when the step filter is drained, or the keg is filled.
- i. Remove the Step Filter, Empty the Brew Bags, Rinse the Step Filter, Make sure the Drain Port is clean, Place the empty Step Filter back in the Pico. This step and the following keg circulation step are important to pull air through the drain and mix with the wort to flush DMS from the wort. Note: do not cool wort prior to circulation, circulation below 140F will cause excessive foaming.
- j. From the Pico main menu select Utilities and then select Circulate. Circulate through the keg for 10 minutes. Press the control knob to stop circulating.
- k. From the Pico main menu select Utilities and then select Drain Step Filter. Press Done when the step filter is drained.
- l. Remove the Step Filter, Rinse the Pico.

Important Notes:

- The Drain Port Grommet is the black ribbed grommet on the outside of your Step Filter Drain Port. If this grommet is in poor condition with obvious large nicks the higher fluid volume in the Step Filter during manual Brewing may cause it to leak. Always check the condition of your drain port grommet prior to Manual Brewing. Contact info@picobrew.com if this part is worn.
- If the orange rubber O-rings of the Keg Adapter Kit are in poor condition with obvious nicks they may allow air to enter the hoses during Manual Brewing which would reduce fluid flow. Always check the condition of your Keg Adapter Kit orange rubber O-rings prior to Manual Brewing. Contact info@picobrew.com if this part is worn.
- Be sure to remove your blue inline filter mesh prior to Manual Brewing on Pico S and Pico Pro