

Yeast Forge

User's Manual 1.0

Congratulations for purchasing your very own Yeast Forge!

You now own one of the awesome yeast propagation tools that will allow you to grow the healthiest and most consistent yeast starters possible, even when it's cold outside! Before you get started, please read these instructions carefully to ensure you get the most out of your Yeast Forge.

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3. Attaching the external probe

In order for Yeast Forge to measure and control your starter's temperature you will need to attach the external probe to your starter's vessel in a manner that provides good thermal conductivity to your starter wort, while insulating it as well as possible from the surrounding air.

A simple way to affix your probe is with a rubber band and some bubble wrap as follows:

- a) Stretch a rubber band around your starter vessel.
- b) Put some folded bubble wrap between your flask and the rubber band.
- c) Slide the external temperature probe underneath the bubble wrap so that it makes a good contact with your flask.

Note: The better you can insulate your probe from the surrounding air, the better your Yeast Forge will be able to accurately regulate the temperature of your starter!



1. Setting motor speed

Yeast forge uses digital control circuitry to maintain a consistent stirring speed throughout your starter's propagation. To set the stirring speed, simply use the up and down buttons on the front panel and the RPM will increment and decrement in steps of 200RPM.

Note: Your Yeast Forge remembers its speed in non-volatile memory so that if power is interrupted (in a blackout) it will resume stirring as soon as power is restored.

2. Setting plate temperature

Follow the following steps to set your starter's target fermentation temperature:

- a) Set the speed down to zero RPM to turn the stir plate off.
- b) Hold the "Down" button until you hear three quick beeps.
- c) Use the Up/Down buttons to choose your desired fermentation temperature.
- d) When you've set the temperature, wait a few seconds until the lights stop flashing.
- e) Your temperature has now been set.

Note: The heater turns off when the Yeast Forge is turned off (by setting RPM to zero). If you wish to use your Yeast Forge without the heating function, enter the temperature setting mode (described above) and set the temperature to its minimum value.

4. Online instructions

To see a video of how to use your Yeast Forge head over to:

<https://www.youtube.com/watch?v=GNF99SE234U>

Or if you're reading these instructions in printed form, it may be easier to simply scan this QR Code which will take you directly to the video without having to type the URL above:



Happy Brewing!
The Digital Homebrew Team