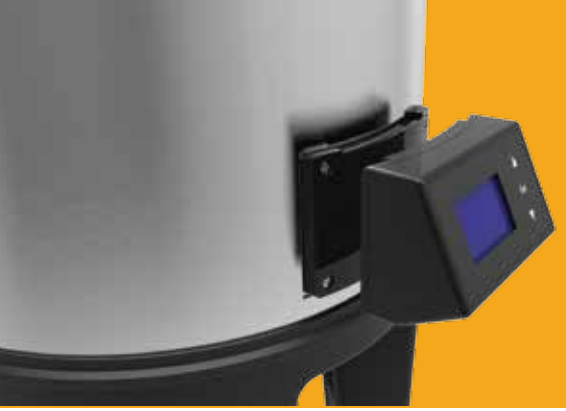

THE GRAINFATHER
ALL GRAIN BREWING

CONICAL FERMENTER
HEATING TIME GUIDE

The Grainfather Conical Fermenter comes standard with a 30W, 12V heating element that gently heats the environment between the walls of the fermenter allowing for an even and controlled temperature increase which is best for the yeast. The time the Conical Fermenter takes to increase in temperature is dependant on your ambient temperature.

Below is a guide of expected heating times based on the starting ambient temperature of the room.

Ambient temp.	21°C												
Volume	23L												
Time (hours)	0	1	2	3	4	5	6	7	8	9	10	11	12
Temperature	18°C	19.2°C	20.1°C	21°C	22.2°C	22.9°C	24.1°C	25°C	26.2°C	27.3°C	28.1°C	29.1°C	30.4°C
Ambient temp.	10°C												
Volume	23L												
Time (hours)	0	1	2	3	4	5	6	7	8	9	10	11	
Temperature	10°C	10.8°C	11.7°C	12.6°C	13.7°C	14.6°C	15.5°C	16.4°C	17.5°C	18.7°C	19.5°C	20.2°C	
Ambient temp.	4°C												
Volume	23L												
Time (hours)	0	1	2	3	4	5	6	7					
Temperature	4°C	4.9°C	5.5°C	6.2°C	6.8°C	7.4°C	8.3°C	8.8°C					