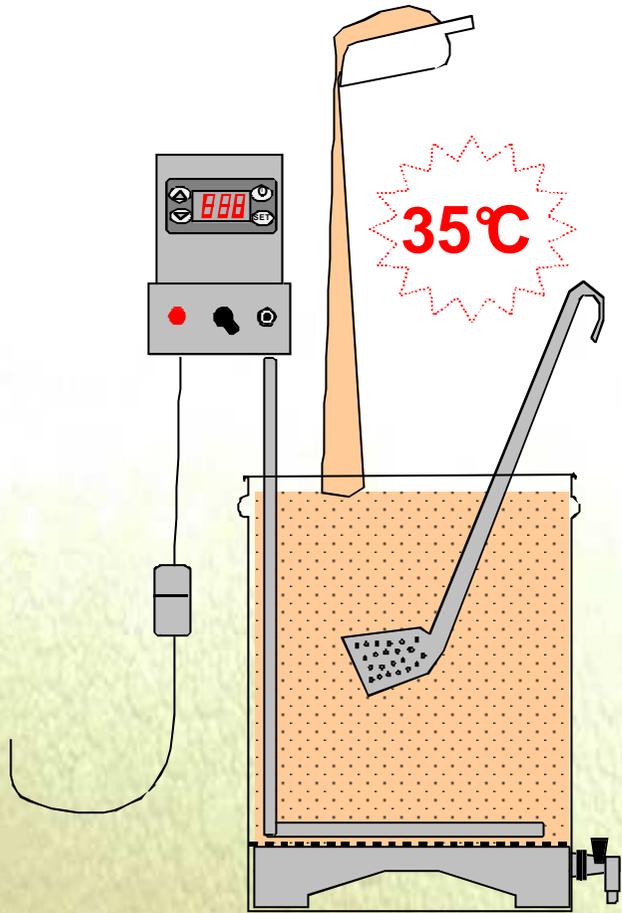


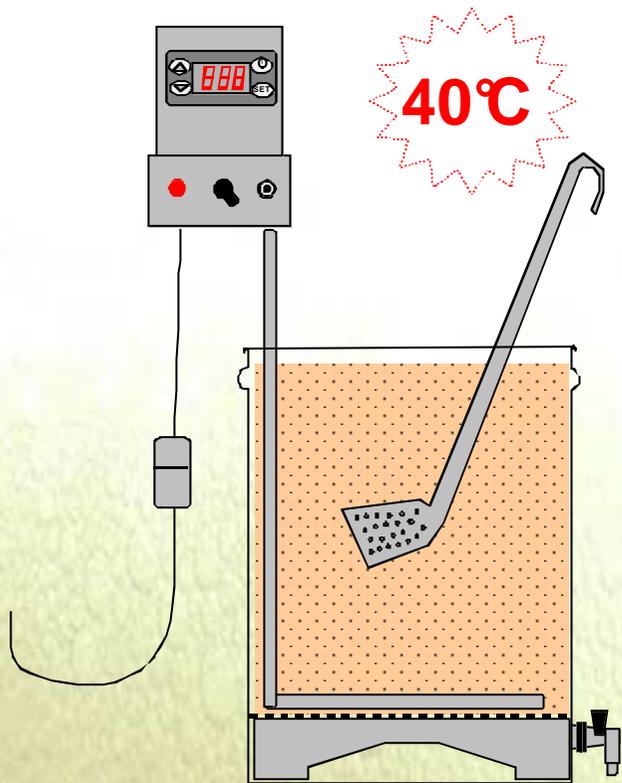
<b>FASE</b>	<b>POWER-CAN</b>		
<b>1</b>	<b>RISCALDA ACQUA</b>		
<b>XCHÉ ?</b>	disperde meglio l'amido		
<b>MINUTI</b>		RISCALDA	MAX 🍷
<b>NOTE</b>	Acqua senza cloro e ferro		





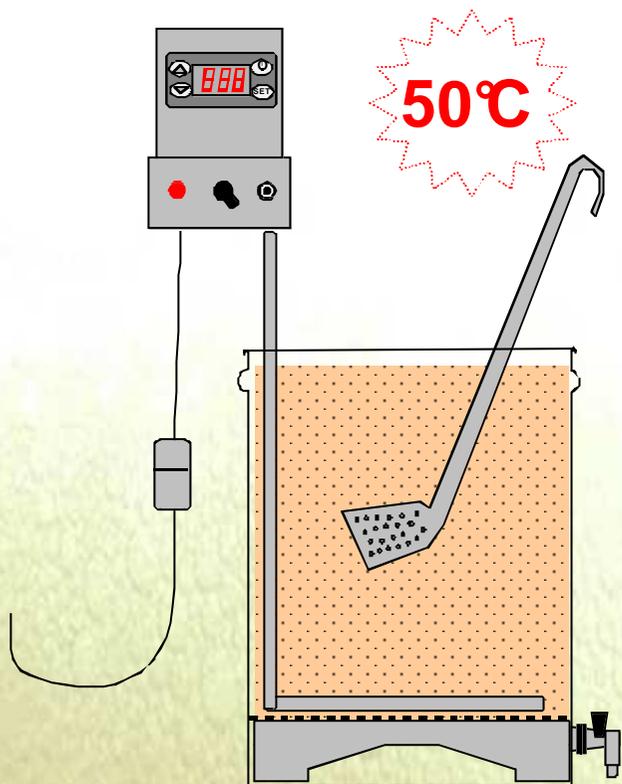
<b>FASE</b>	<b>POWER-CAN</b>		
<b>2</b>	<b>BAGNA IL MALTO</b>		
<b>XCHÉ ?</b>	Scioglie amido + enzimi		
<b>MINUTI</b>	<b>5</b>	RISCALDA	<b>MAX</b>
<b>NOTE</b>	Aggiungi malto e mescola bene		





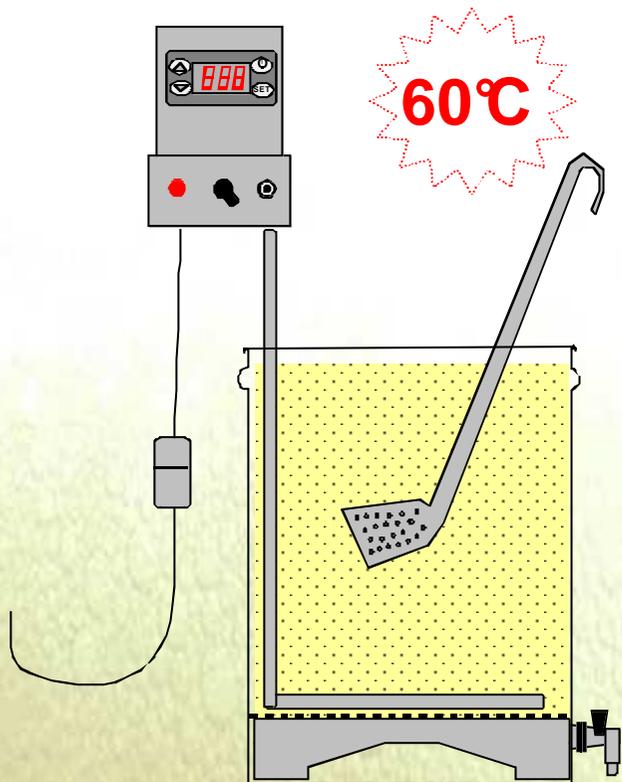
<b>FASE</b>	<b>POWER-CAN</b>	
<b>3</b>	<b>AMMOSTAMENTO</b>	
<b>XCHÉ ?</b>	<b>DISGREGA LE COLLE</b>	
<b>MINUTI</b>	<b>5</b>	<b>MESCOLA QUANDO riscalda (LED)</b>
<b>NOTE</b>	<b>NN</b>	





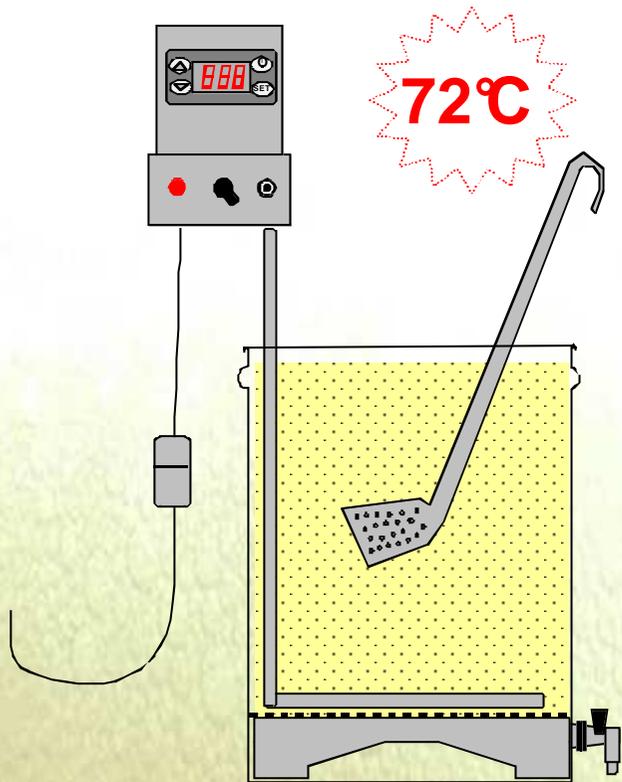
<b>FASE</b>	<b>POWER-CAN</b>	
<b>4</b>	<b>AMMOSTAMENTO</b>	
<b>XCHÉ ?</b>	<b>TAGLIA le PROTEINE</b>	
<b>MINUTI</b>	<b>5</b>	<b>MESCOLA QUANDO RISCALDA (LED)</b>
<b>NOTE</b>	Max 10 minuti; 20 x weissen	





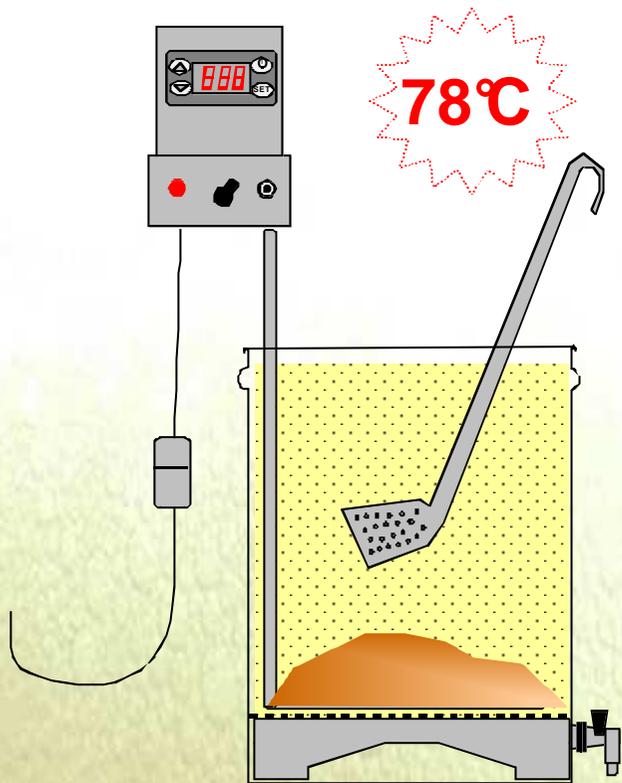
<b>FASE</b>	<b>POWER-CAN</b>	
<b>5</b>	<b>AMMOSTAMENTO</b>	
<b>XCHÉ ?</b>	<b>Fa zuccheri corti (alcol)</b>	
<b>MINUTI</b>	<b>0-30</b>	<b>MESCOLA QUANDO RISCALDA (LED)</b>
<b>NOTE</b>	0' min x birra corposa; 30 min x birra secca	





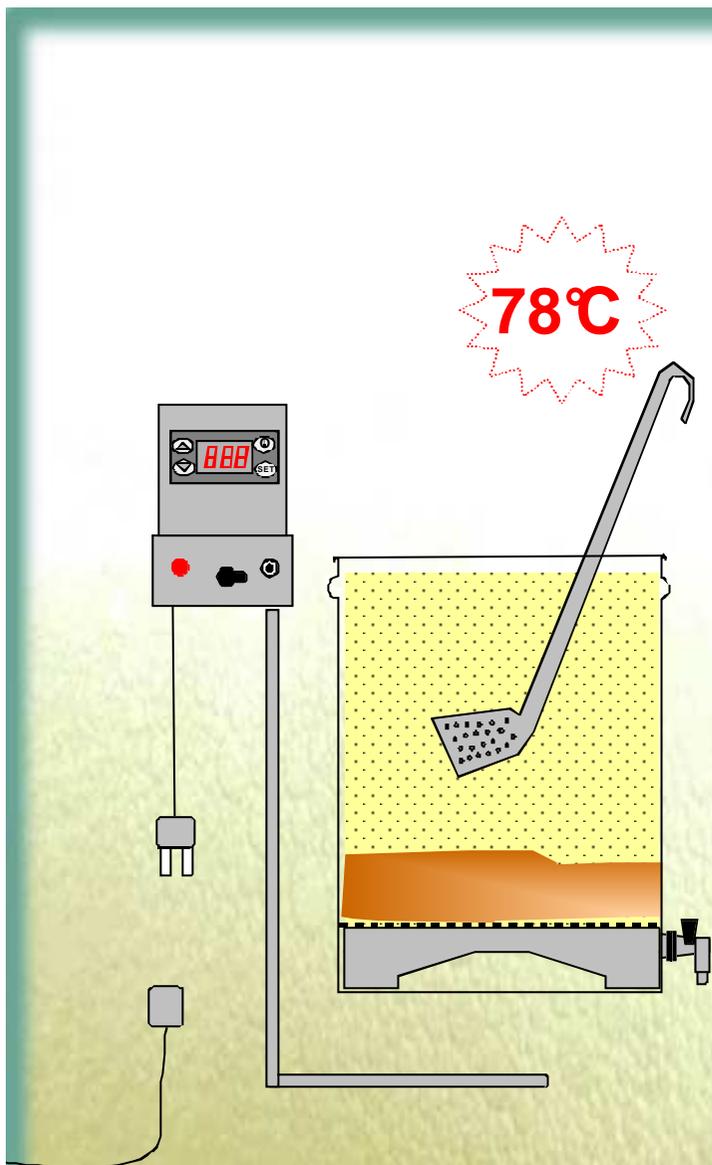
FASE	POWER-CAN	
6	AMMOSTAMENTO	
XCHÉ ?	Zuccheri lunghi (corpo)	
MINUTI	<b>0-30</b>	MESCOLA QUANDO RISCALDA (LED)
NOTE	Mantieni fino a test jodio negativo	





<b>FASE</b>	<b>POWER-CAN</b>	
<b>7</b>	<b>AMMOSTAMENTO</b>	
<b>XCHÉ ?</b>	<b>FERMA</b> gli ENZIMI	
<b>MINUTI</b>	<b>5</b>	<b>MESCOLA QUANDO RISCALDA (LED)</b>
<b>NOTE</b>	usa mezza potenza per non sorpassare il Set Point	

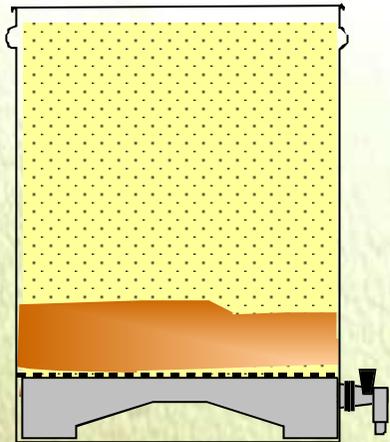




<b>FASE</b>	<b>POWER-CAN</b>		
<b>8</b>	<b>Prepara strato filtrante</b>		
<b>XCHÉ ?</b>	<b>SEPARARE I SOLIDI</b>		
<b>MINUTI</b>	<b>1</b>		
<b>NOTE</b>	Spegni ed estrai la resistenza e pareggia il deposito del fondo		



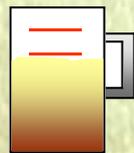
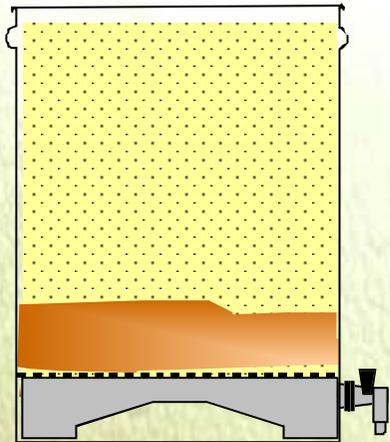
**78°C**



<b>FASE</b>	<b>POWER-CAN</b>		
<b>9</b>	<b>DECANTA TREBBIE</b>		
<b>XCHÉ ?</b>	Forma letto <b>FILTRANTE</b>		
<b>MINUTI</b>	<b>20</b>		
<b>NOTE</b>	Attendi 20 min.;		

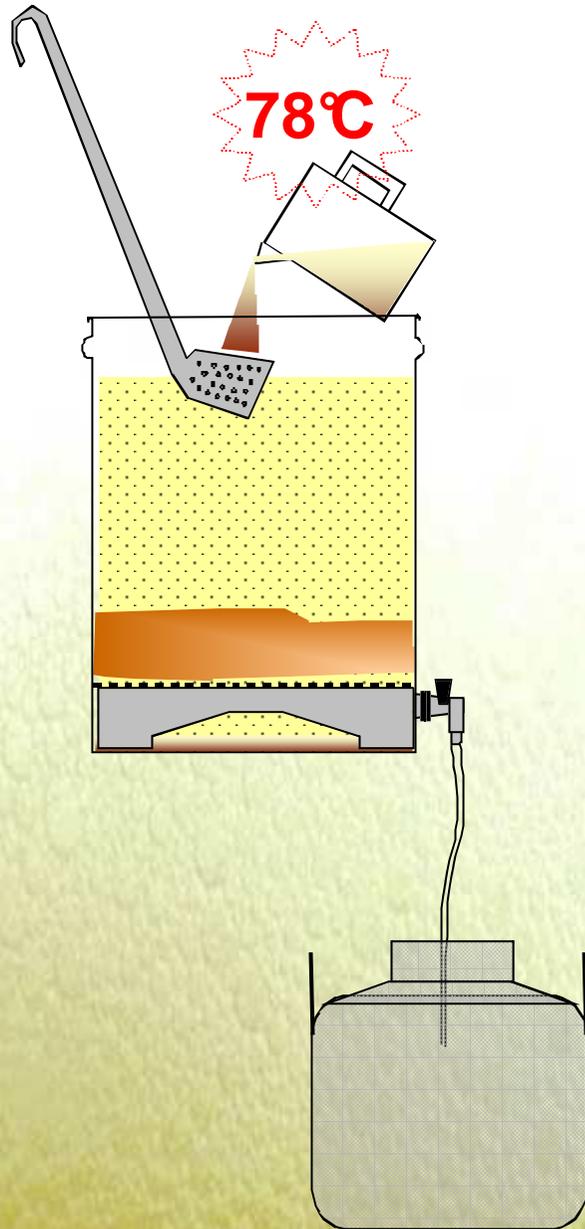


**78°C**



<b>FASE</b>	<b>POWER-CAN</b>		
<b>10</b>	<b>FILTRA TORBIDO</b>		
<b>XCHÉ ?</b>	Asporta sporco da fondo		
<b>MINUTI</b>	<b>5</b>	<b>AGITATORE</b>	spento
<b>NOTE</b>	Apri rubinetto e filtra il torbido nella caraffa : 3-4 lt		

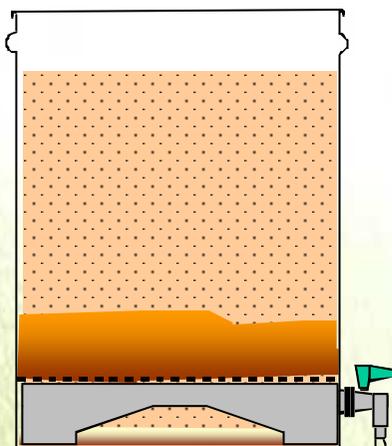




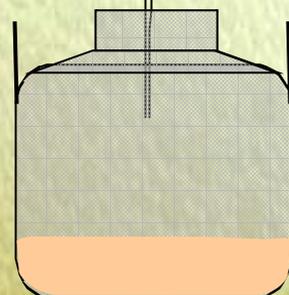
<b>FASE</b>	<b>POWER-CAN</b>		
<b>11</b>	<b>RIFILTRA TORBIDO</b>		
<b>XCHÉ ?</b>	Rimonta impurità		
<b>MINUTI</b>	<b>20</b>	Mescola	<b>MAX</b>
<b>NOTE</b>	Riporta torbido nel tino con paletta e poni sotto il serbatoio		



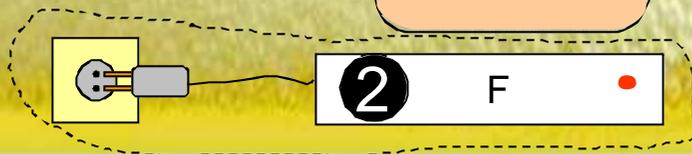
78°C



<b>FASE</b>	<b>POWER-CAN</b>		
<b>12</b>	<b>FILTRA LIMPIDO</b>		
<b>XCHÉ ?</b>	Chiarifica mosto		
<b>MINUTI</b>	<b>20-40</b>	<b>AGITATORE</b>	<b>MAX</b>
<b>NOTE</b>	Apri poco il rubinetto e filtra limpido nel serbatoio; se puoi tieni caldo con fornello diretto nella presa senza termostato		



80°C

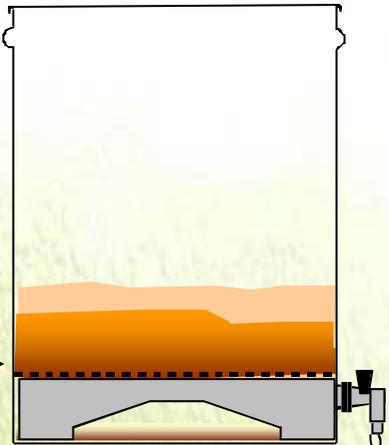


OPZIONE

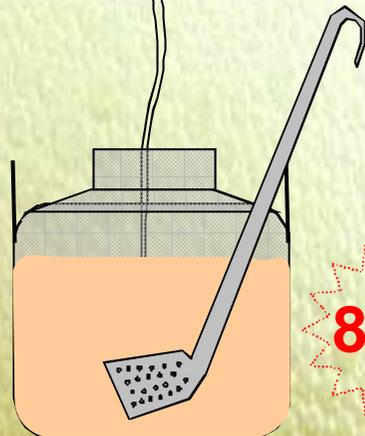


78°C

Minimo Livello liquido  
3 cm sopra fondo filtrante



FASE	POWER-CAN
13	FINE FILTRA 1° MOSTO
XCHÉ ?	Evita aria sotto il filtro
MINUTI	
NOTE	Termina la filtrazione e chiudi il rubinetto e mescola il mosto nel raccogliitore di tanto in tanto

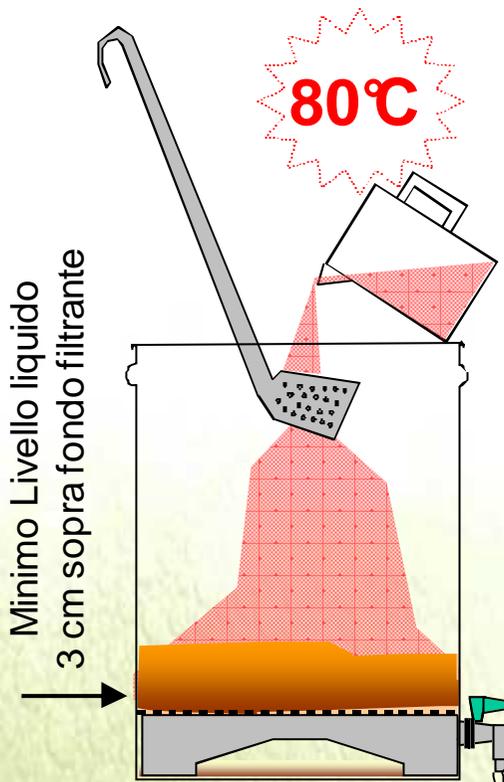


85°C

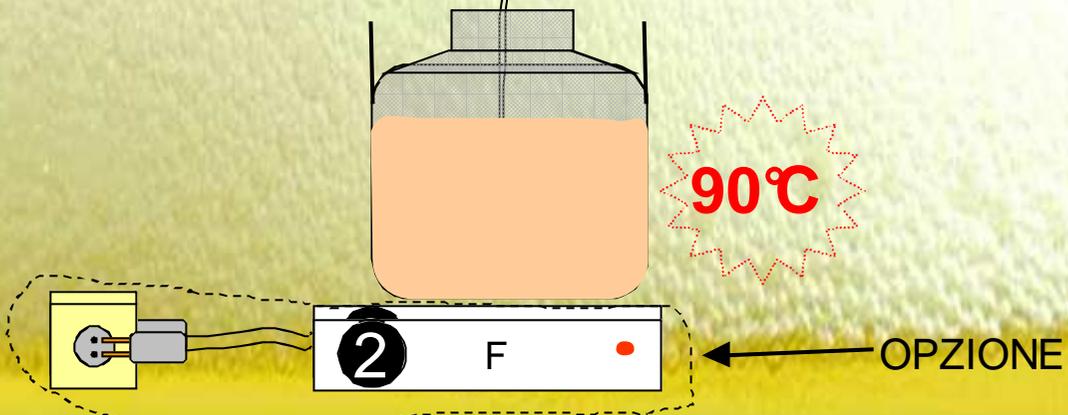


OPZIONE

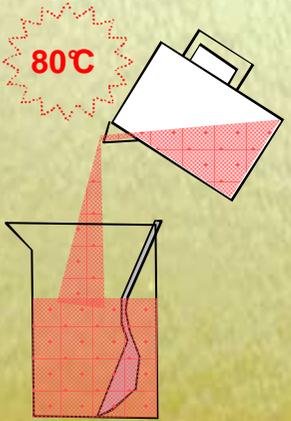
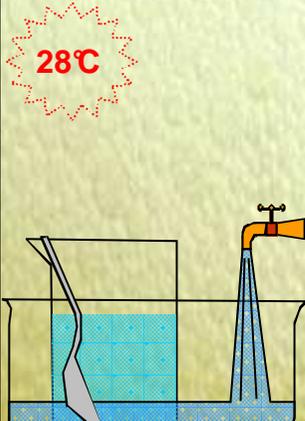
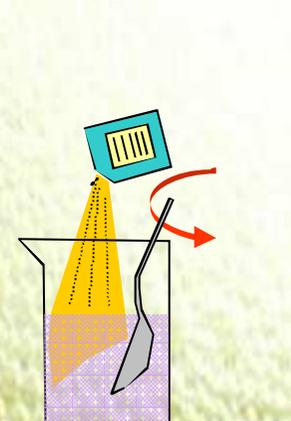
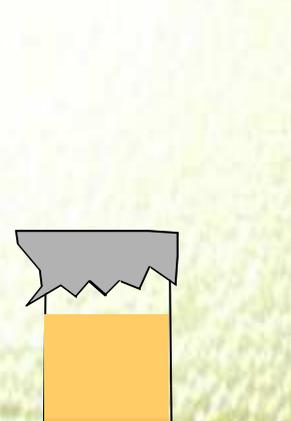


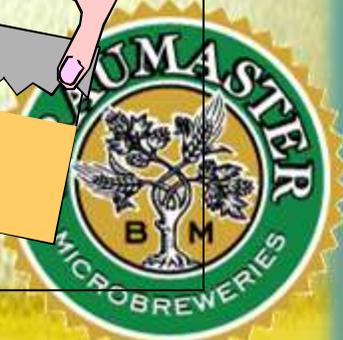


<b>FASE</b>	<b>POWER-CAN</b>		
<b>14</b>	<b>LAVA TREBBIE</b>		
<b>XCHÉ ?</b>	recupera mosto trebbie		
<b>MINUTI</b>	15-30		
<b>NOTE</b>	AGGIUNGI ACQUA CALDA 80°C acidulata a PH6 senza scavare il letto di trebbie		



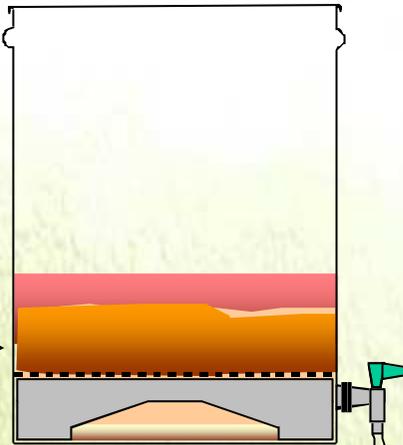
<b>FASE</b>	<b>POWER-CAN</b>
<b>14bis</b>	<b>IDRATA LIEVITO</b>
<b>XCHÉ ?</b>	Risvegliare le cellule secche del lievito
<b>CONSIGLI</b>	APRI la bustina con forbice PULITA: non usare i DENTI !!
	SCEGLI ambiente privo di polvere e/o farina di malto

<b>FASE 1</b>	<b>FASE 2</b>	<b>FASE 3</b>	<b>FASE 4</b>	<b>FASE 5</b>	<b>FASE 6</b>
3/4 bicchiere acqua CALDA + cucchiaino PULITO	RAFFFREDDA bicchiere nel lavandino con acqua fredda	Apri bustina con forbice e mani pulite e asciutte	Versa nel bicchiere e mescola bene cucchiaino	Chiudi con carta alluminio pulita,asciuga e lascia riposare	Prima dell'uso smuovere il lievito sceso al fondo
					



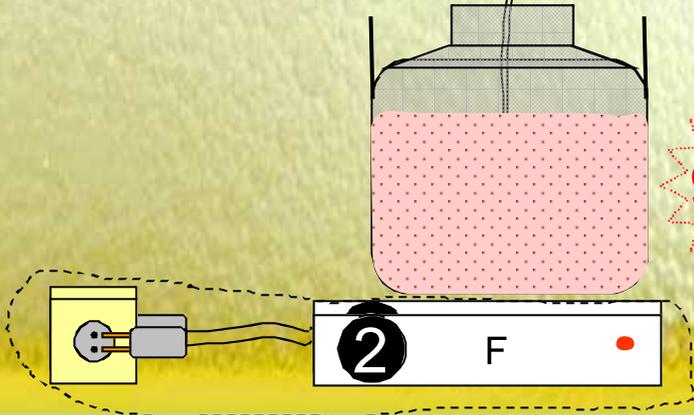
80°C

Minimo Livello liquido  
3 cm sopra fondo filtrante



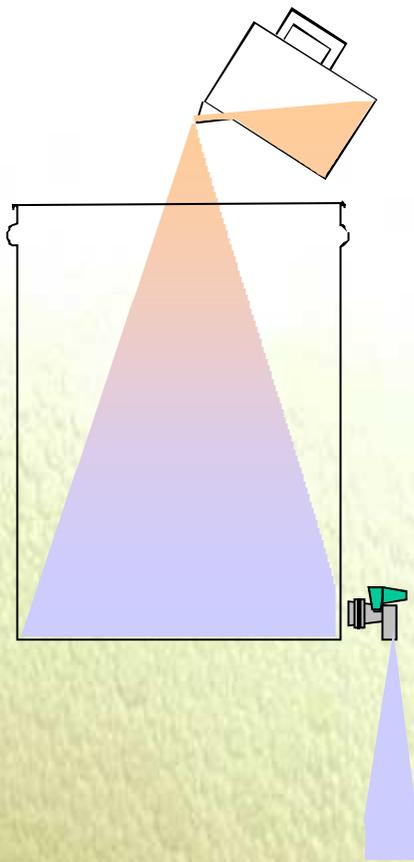
<b>FASE</b>	<b>POWER-CAN</b>		
<b>15</b>	<b>FINE LAVA TREBBIE</b>		
<b>XCHÉ ?</b>	<b>Raggiunto volume</b>		
<b>MINUTI</b>		<b>AGITATORE</b>	<b>50%</b>
<b>NOTE</b>	Volume: volume finale +12% evaporazione = 25+3=28		

90°C

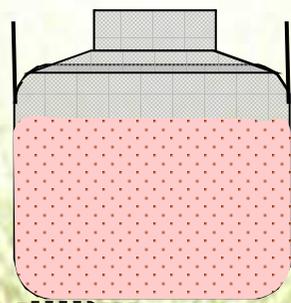


OPZIONE

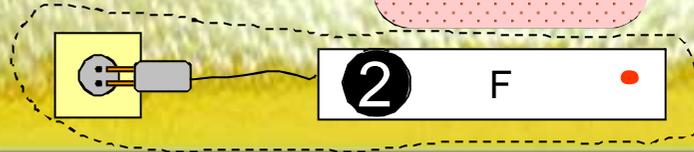




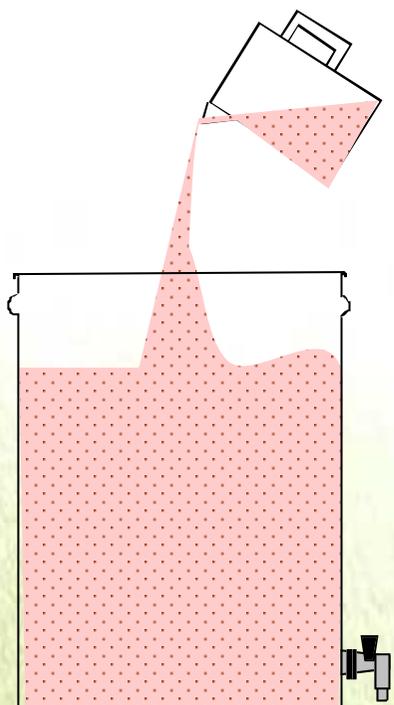
<b>FASE</b>	<b>POWER-CAN</b>		
<b>16</b>	<b>PULISCI CALDAIETTA</b>		
<b>XCHÉ ?</b>	Prepara x bollire mosto		
<b>MINUTI</b>	~30	<b>AGITATORE</b>	50%
<b>NOTE</b>	Asporta trebbie, filtro e distanziale e lava (acqua calda) a rubinetto aperto		



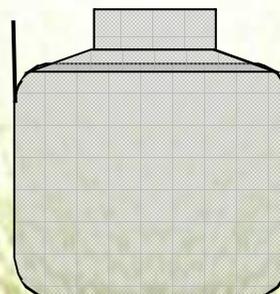
90°C

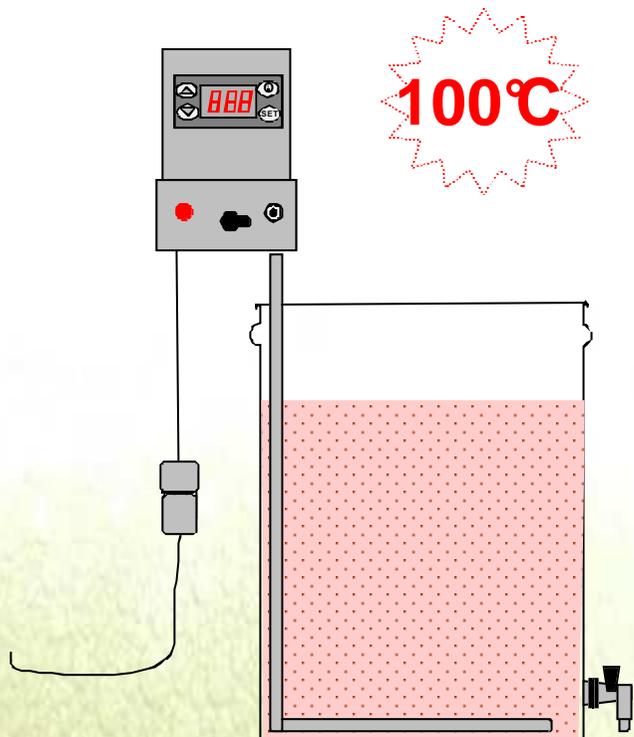


OPZIONE



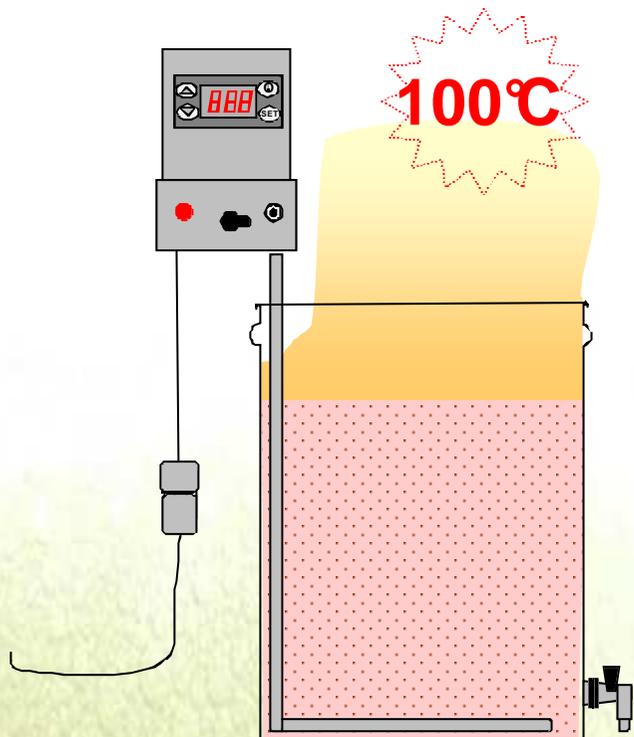
<b>FASE</b>	<b>POWER-CAN</b>		
<b>17</b>	<b>TRAVASA MOSTO</b>		
<b>XCHÉ ?</b>	<b>Prepara x bollire mosto</b>		
<b>MINUTI</b>	<b>~30</b>	<b>AGITATORE</b>	<b>50%</b>
<b>NOTE</b>	Chiudi i rubinetti e travasa con caraffa o pompa		





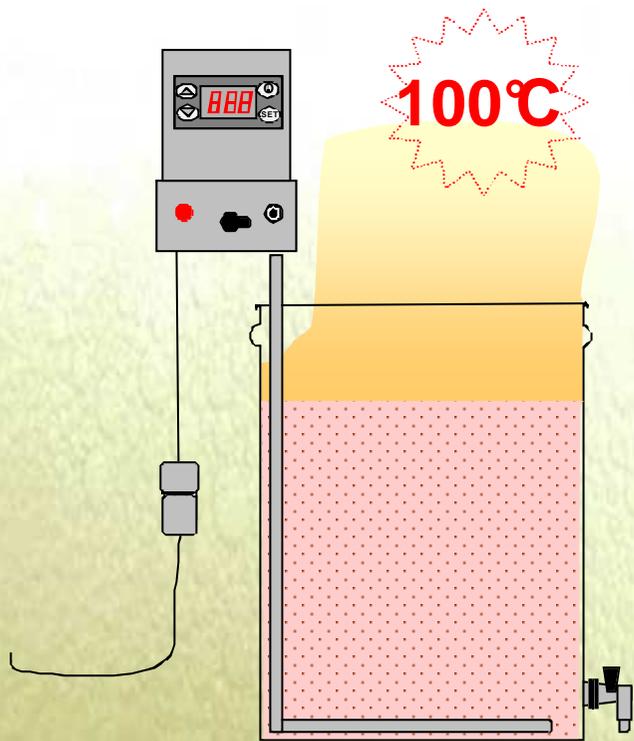
<b>FASE</b>	<b>POWER-CAN</b>		
<b>18</b>	<b>RISCALDA</b>		
<b>XCHÉ ?</b>	<b>PORTA A BOLLORE</b>		
<b>MINUTI</b>	<b>~30</b>	<b>RISCALDA</b>	<b>MAX</b>
<b>NOTE</b>	<b>Inserisci riscaldatore</b>		



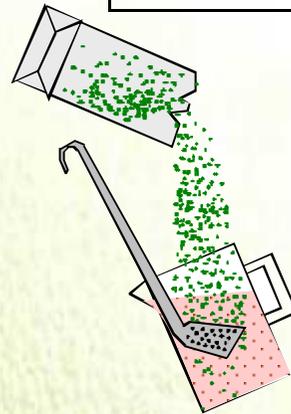


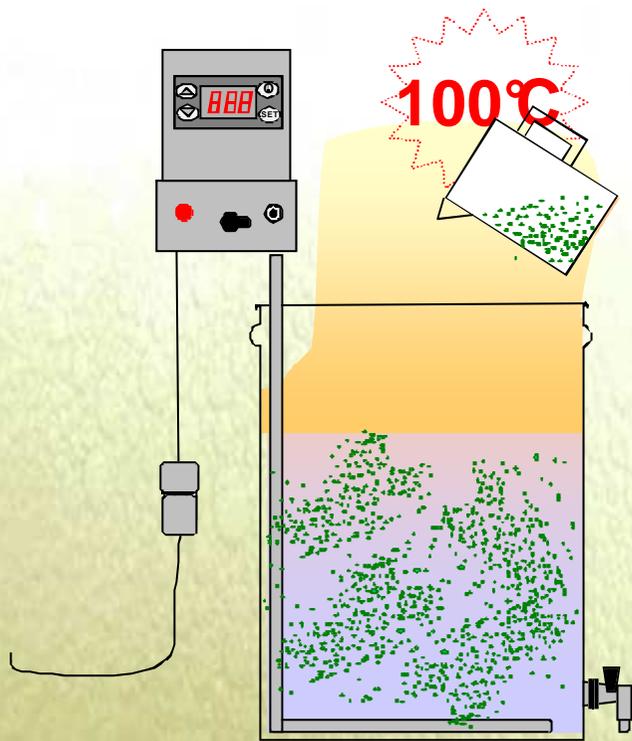
<b>FASE</b>	<b>POWER-CAN</b>		
<b>19</b>	<b>EBOLLIZIONE 10 MIN</b>		
<b>XCHÉ ?</b>	<b>COAGULA PROTEINE</b>		
<b>MINUTI</b>	<b>10</b>	<b>RISCALDA</b>	<b>50%</b>
<b>NOTE</b>	Riduce la schiuma del luppolo		





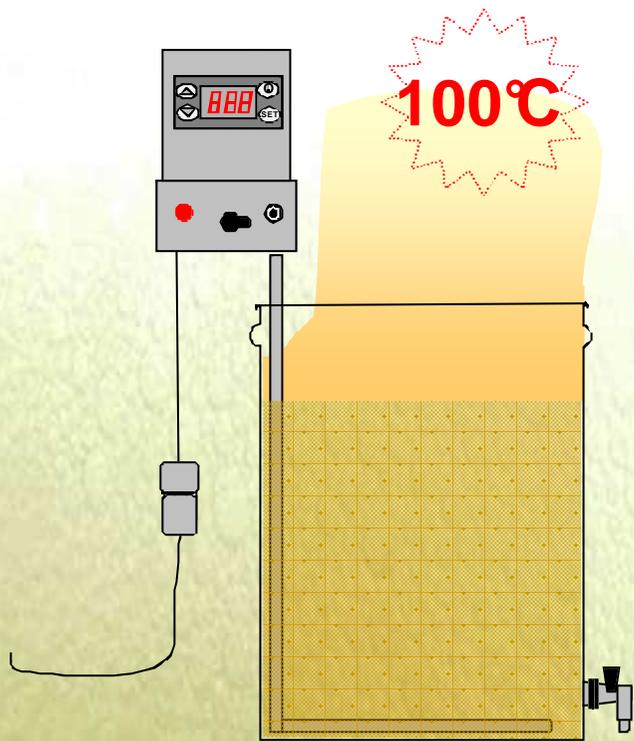
<b>FASE</b>	<b>POWER-CAN</b>		
<b>20</b>	<b>BAGNA IL LUPPOLO</b>		
<b>XCHÉ ?</b>	<b>EVITA TANTA SCHIUMA</b>		
<b>MINUTI</b>	<b>1</b>	<b>RISCALDA</b>	<b>50 %</b>
<b>NOTE</b>	Preleva 3 lt mosto e sciogli bene il luppolo		





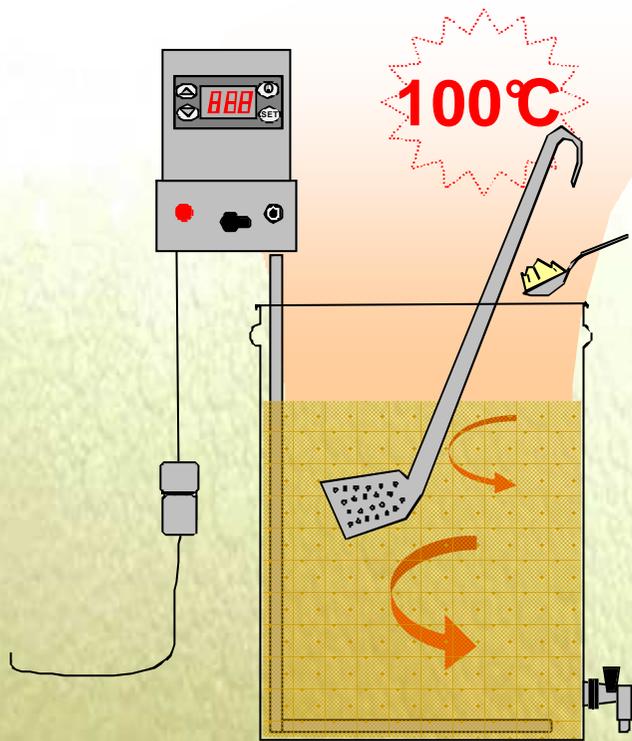
<b>FASE</b>	<b>POWER-CAN</b>		
<b>21</b>	<b>AGGIUNTA LUPPOLO</b>		
<b>XCHÉ ?</b>	Amaro e isomerizzare		
<b>MINUTI</b>	2	<b>RISCALDA</b>	50/%
<b>NOTE</b>	Il mosto diventa amaro		





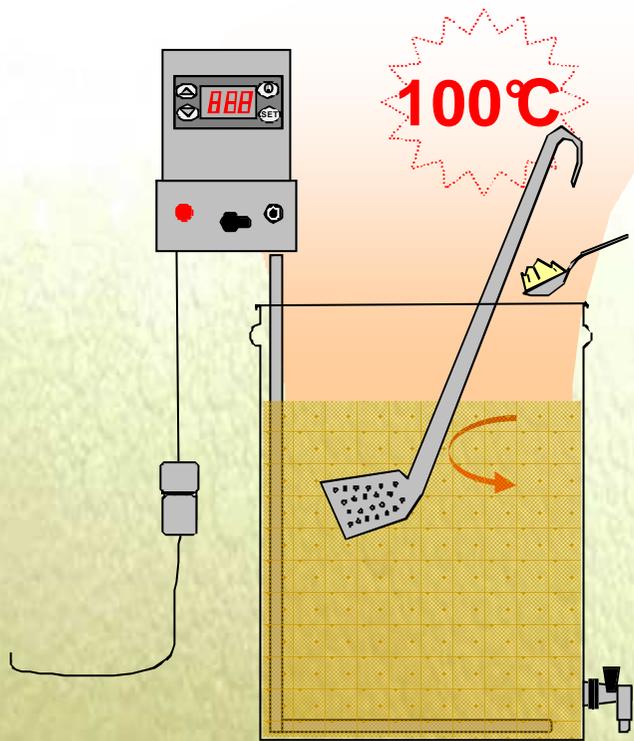
<b>FASE</b>	<b>POWER-CAN</b>		
<b>22</b>	<b>EBOLLIZIONE</b>		
<b>XCHÉ ?</b>	Cuoce mosto amaro estrae cattivi odori		
<b>MINUTI</b>	40-90	RISCALDA	50/%
<b>NOTE</b>	(opzione) aggiunge luppolo aroma 10 min prima della fine		





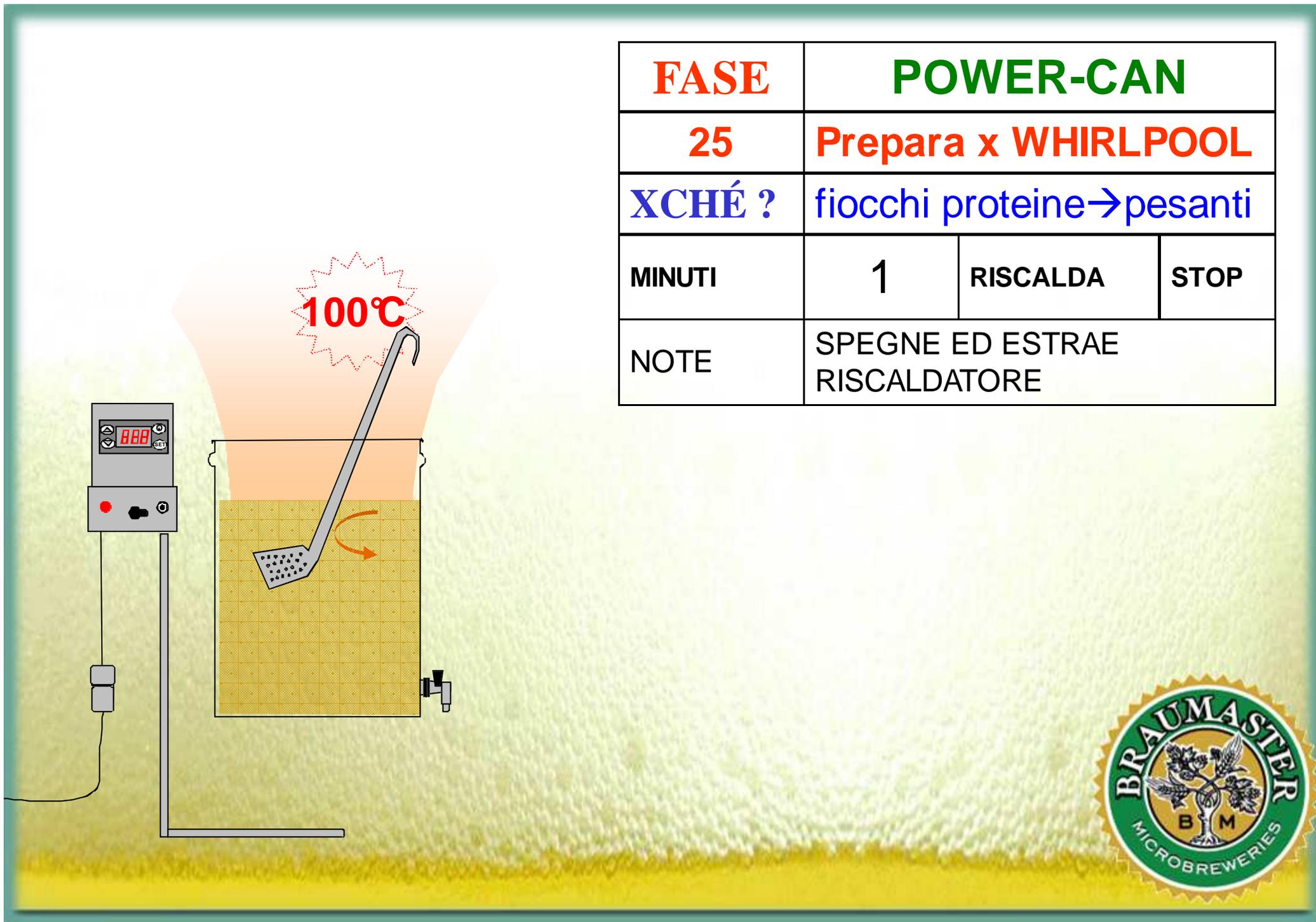
<b>FASE</b>	<b>POWER-CAN</b>		
<b>23</b>	<b>Aggiunge DIATOMITE</b>		
<b>XCHÉ ?</b>	<b>Separare solidi</b>		
<b>MINUTI</b>	<b>10</b>	<b>RISCALDA</b>	<b>1/2</b>
<b>NOTE</b>	Aggiunge diatomite e agita bene		





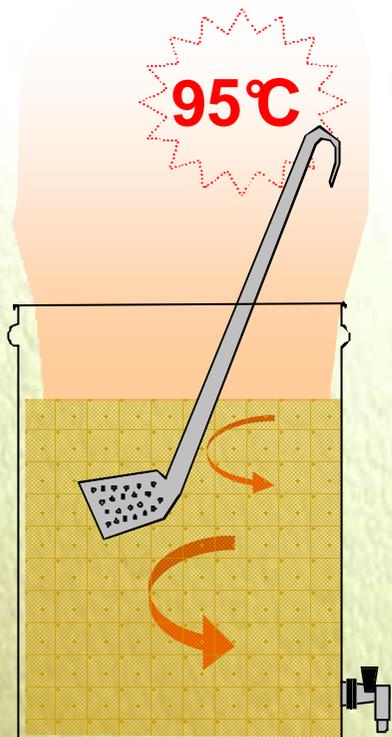
<b>FASE</b>	<b>POWER-CAN</b>		
<b>24</b>	<b>Aggiunge DIATOMITE</b>		
<b>XCHÉ ?</b>	<b>Separare solidi</b>		
<b>MINUTI</b>	<b>10</b>	<b>RISCALDA</b>	<b>50%</b>
<b>NOTE</b>	<b>Aggiunge diatomite e MESCOLO</b>		





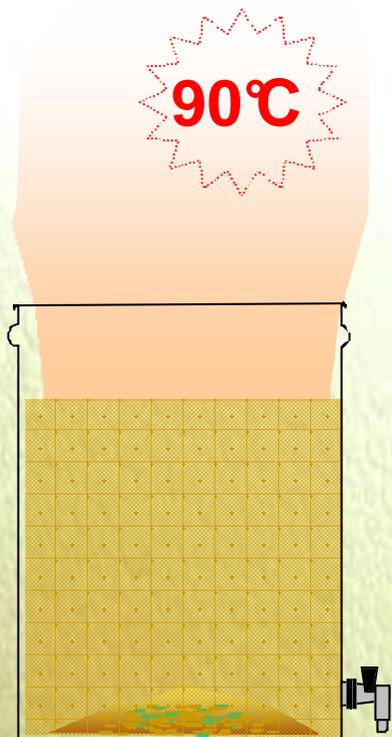
<b>FASE</b>	<b>POWER-CAN</b>		
<b>25</b>	<b>Prepara x WHIRLPOOL</b>		
<b>XCHÉ ?</b>	fiocchi proteine → pesanti		
<b>MINUTI</b>	<b>1</b>	<b>RISCALDA</b>	<b>STOP</b>
<b>NOTE</b>	SPEGNE ED ESTRAE RISCALDATORE		





<b>FASE</b>	<b>POWER-CAN</b>		
<b>26</b>	<b>WHIRLPOOL</b>		
<b>XCHÉ ?</b>	proteine → AL CENTRO		
<b>MINUTI</b>	1		
<b>NOTE</b>	GIRA VORTICOSAMENTE IN UN SENSO		

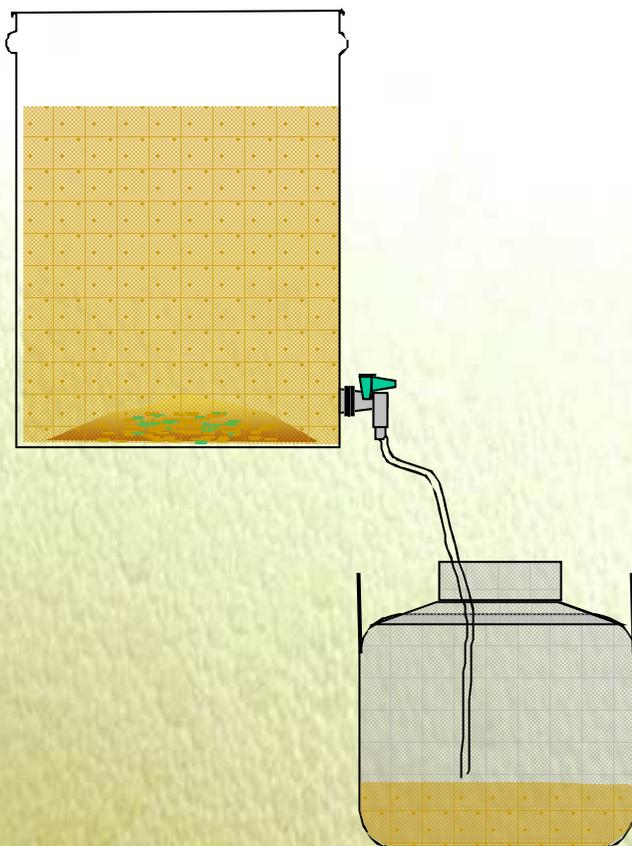




<b>FASE</b>	<b>POWER-CAN</b>		
<b>27</b>	<b>DECANTA DEPOSITO</b>		
<b>XCHÉ ?</b>	Separa proteine, luppolo e solidi (TRUB)		
<b>MINUTI</b>	10		
<b>NOTE</b>	NON muovere e toglì il coperchio		

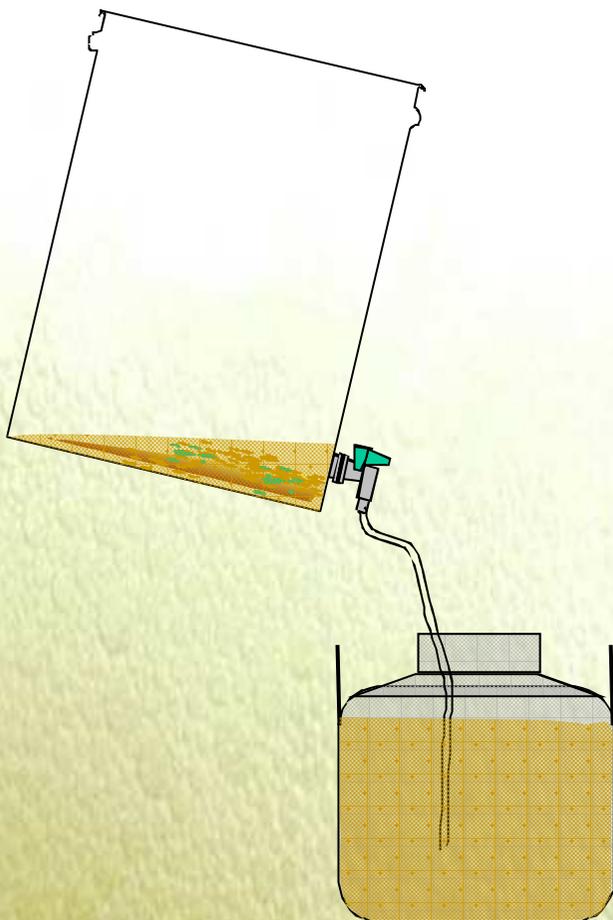


80°C



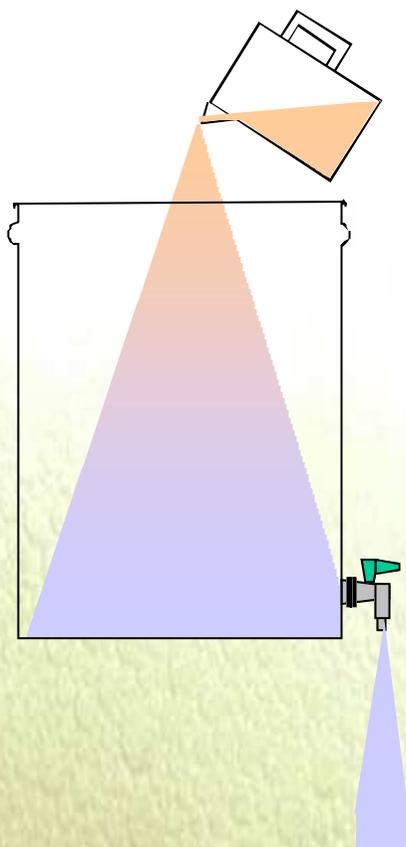
<b>FASE</b>	<b>POWER-CAN</b>		
<b>28</b>	<b>Travasa mosto amaro</b>		
<b>XCHÉ ?</b>	<b>Separa il trub (solidi)</b>		
<b>MINUTI</b>	<b>3</b>		
<b>NOTE</b>	Apri poco il rubinetto : tanto flusso asporta il deposito		



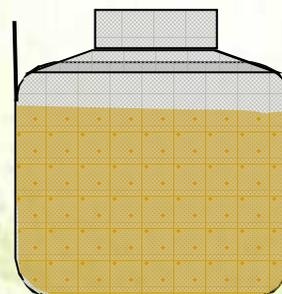


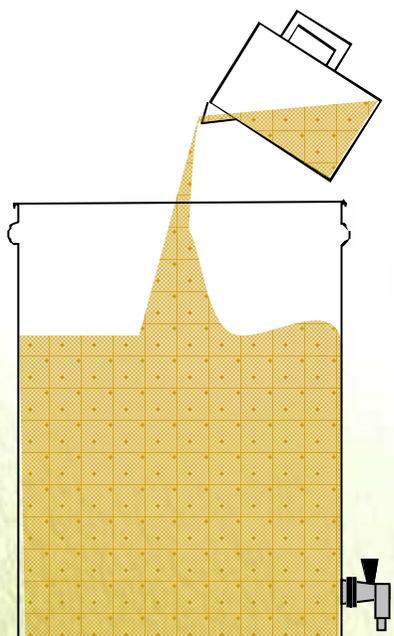
<b>FASE</b>	<b>POWER-CAN</b>	
<b>29</b>	<b>Fine Travaso m.amaro</b>	
<b>XCHÉ ?</b>	<b>Non erodere cono trub</b>	
<b>MINUTI</b>	<b>2</b>	<b>INCLINA contenitore</b>
<b>NOTE</b>	<b>Riduci apertura rubinetto</b>	



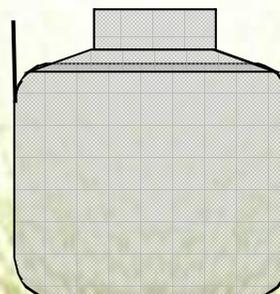


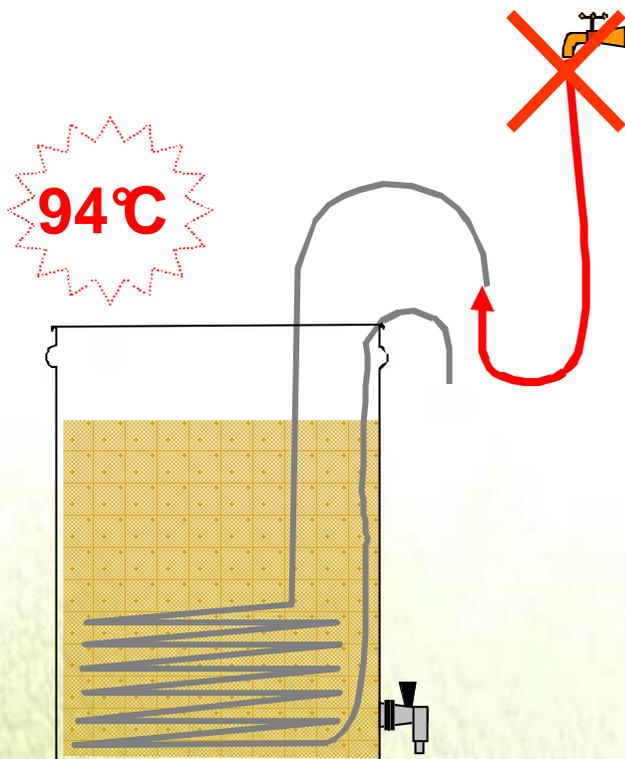
<b>FASE</b>	<b>POWER-CAN</b>		
<b>30</b>	<b>PULISCI CALDAIETTA</b>		
<b>XCHÉ ?</b>	<b>ELIMINA PROTEINE solubili a freddo</b>		
<b>MINUTI</b>	<b>2</b>		
<b>NOTE</b>	Asporta deposito e lava con acqua calda a rubinetto aperto		





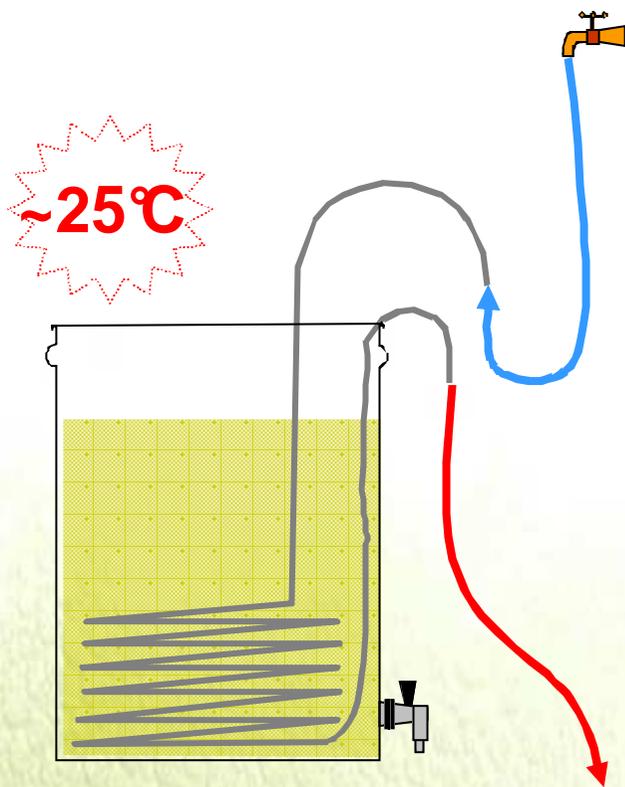
<b>FASE</b>	<b>POWER-CAN</b>		
<b>31</b>	<b>TRAVASA MOSTO</b>		
<b>XCHÉ ?</b>	raffreddare mosto		
<b>MINUTI</b>	2		
<b>NOTE</b>	Chiudi il rubinetto e travasa con caraffa o pompa		





<b>FASE</b>	<b>POWER-CAN</b>
<b>32</b>	<b>Riscalda serpentina</b>
<b>XCHÉ ?</b>	<b>sterilizza serpentina</b>
NOTE	Si pastorizza il tutto uccidendo i batteri

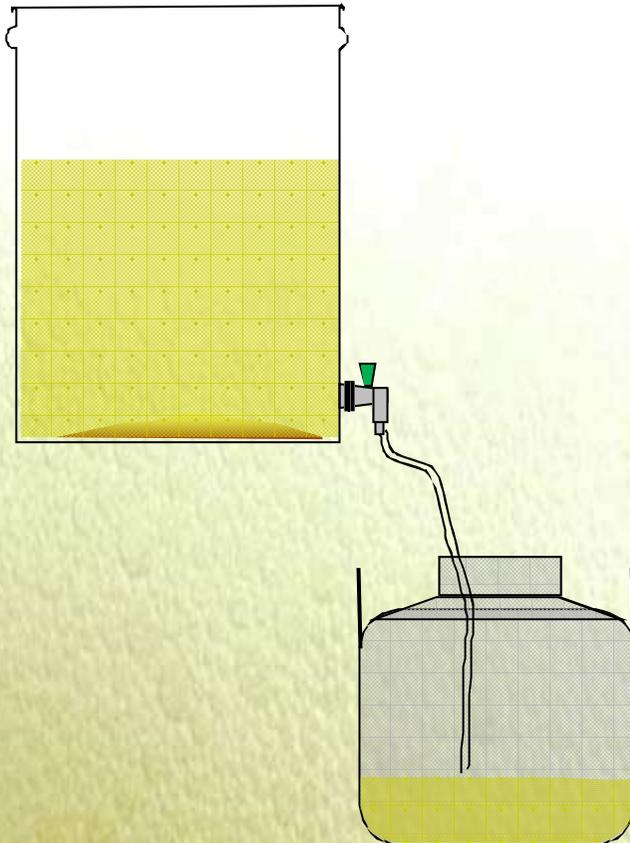




<b>FASE</b>	<b>POWER-CAN</b>
<b>33</b>	<b>Raffredda mosto</b>
<b>XCHÉ ?</b>	Porta a temperatura inoculo lieviti
NOTE	Temperatura minima: 4-5°C maggiore dell' acqua di rete

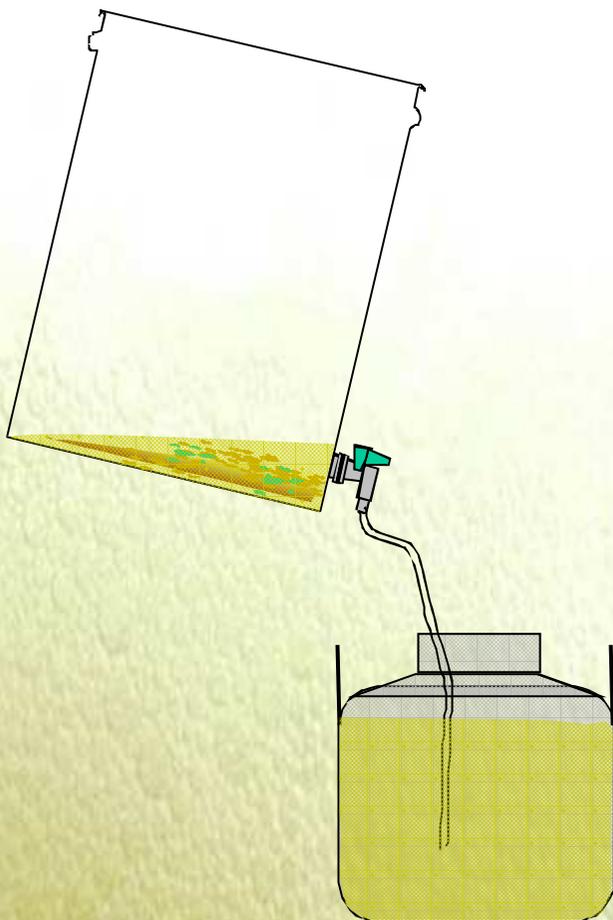


**80°C**



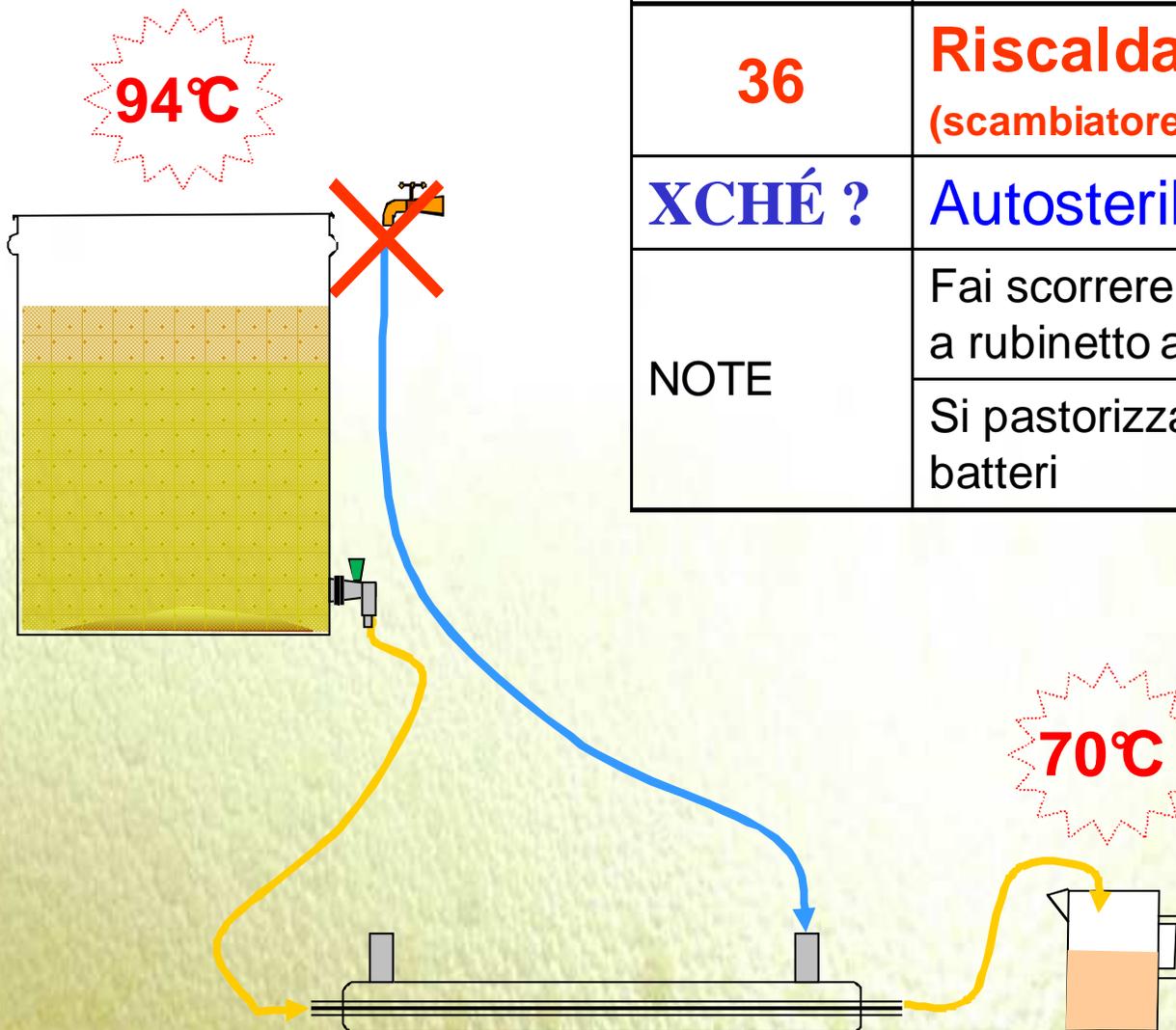
<b>FASE</b>	<b>POWER-CAN</b>
<b>34</b>	<b>Travasa mosto</b>
<b>XCHÉ ?</b>	<b>proteine a freddo</b>
NOTE	Separa trub formatosi a freddo





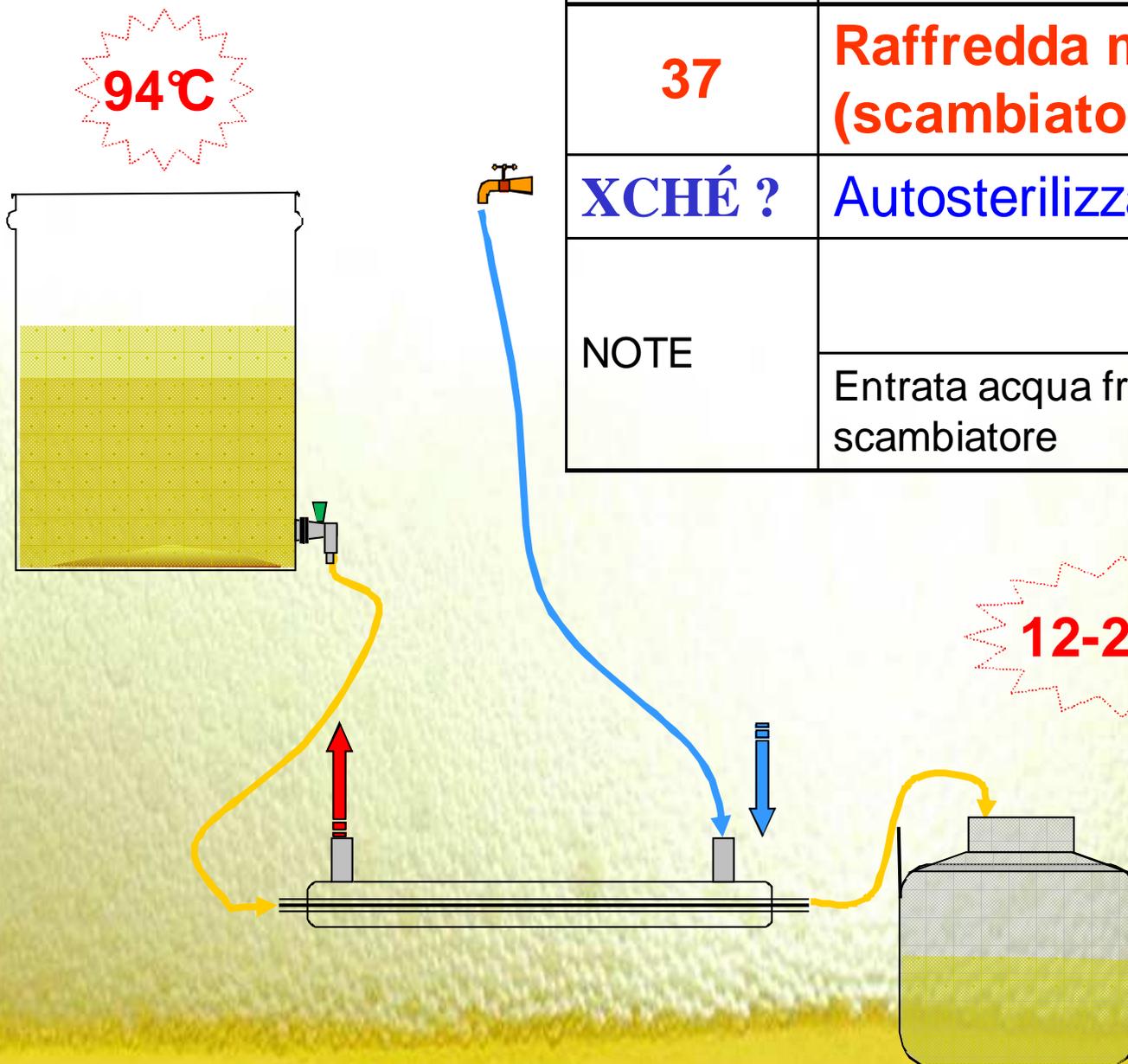
<b>FASE</b>	<b>POWER-CAN</b>	
<b>35</b>	<b>Fine Travaso m.freddo</b>	
<b>XCHÉ ?</b>	<b>Non erodere cono trub</b>	
<b>MINUTI</b>	<b>2</b>	<b>INCLINA contenitore</b>
<b>NOTE</b>	<b>Riduci apertura rubinetto</b>	





<b>FASE</b>	<b>POWER-CAN</b>
<b>36</b>	<b>Riscalda scambiatore</b> (scambiatore calore)
<b>XCHÉ ?</b>	<b>Autosterilizza linee</b>
<b>NOTE</b>	Fai scorrere 4 litri di mosto caldo a rubinetto acqua chiuso
	Si pastorizza il tutto uccidendo i batteri

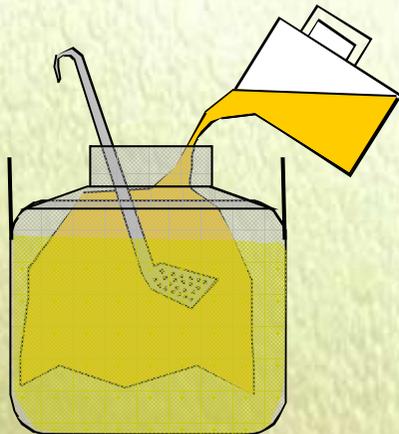


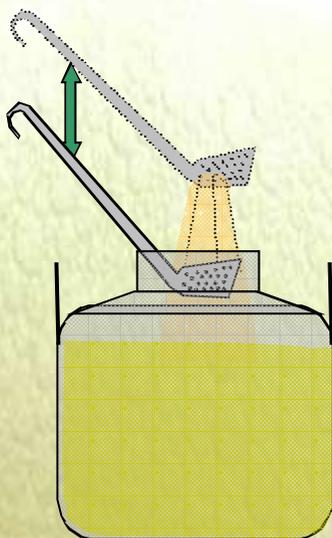


FASE	POWER-CAN
37	Raffredda mosto (scambiatore calore)
XCHÉ ?	Autosterilizza mosto
NOTE	
	Entrata acqua fredda all'uscita scambiatore



<b>FASE</b>	<b>POWER-CAN</b>
<b>38</b>	<b>Aggiungi lievito</b>
<b>XCHÉ ?</b>	<b>Fermentare</b>
NOTE	Smuovi lievito prima di versare
	Massima igiene, mescola bene
	Risciacqua bicchiere con mosto

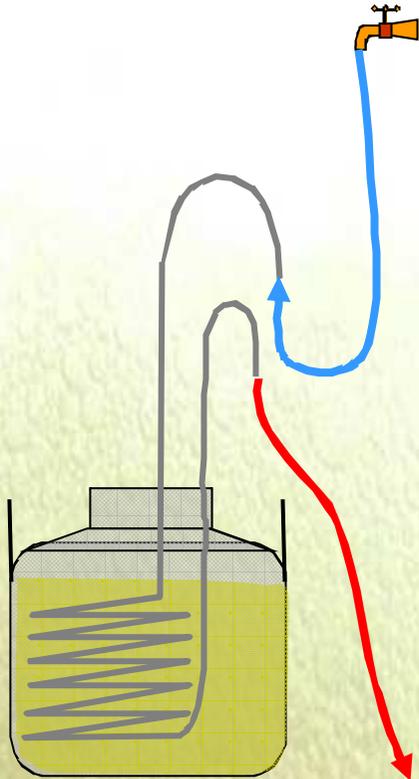




<b>FASE</b>	<b>POWER-CAN</b>
<b>39</b>	<b>Arieggia mosto</b>
<b>XCHÉ ?</b>	<b>Far respirare il lievito</b>
NOTE	Non far cadere sporco, forfora
	Rimescola sollevando il mosto e fai fare schiuma



~25°C



<b>FASE</b>	<b>POWER-CAN</b>
<b>40</b>	<b>Raffredda birra (estate)</b>
<b>XCHÉ ?</b>	<b>Riduce esteri</b>
<b>NOTE</b>	Evita surriscaldamenti
	Lascia un filo di acqua aperto Usa termometro adesivo

