

Thoughts On Hot Weather Brewing

By Hank Beinert (June 2008)

It's getting into that Old Testament punishment we call Louisiana summertime yet I'm one of those still wanting to brew. The double barreled immersion chiller* is better than the single one because it's quicker but as with the single barrel the rate of cooling flattens out when coolant is within 20 degrees of wort. Chillzilla* (Cu in convoluted Cu tube) or other styles of CFC can take wort to within 6 degrees of coolant but with hose water in mid 80s in mid-summer, the wort is still not cool enough.

Many choices exist. Run a combo**-CFC exhaust water through IC while re-pumping the wort back into the boil pot offers a very quick run but to the same barrier. Pumping* ice water instead of hose water through either IC/CFC (or both as in combo above) and back to ice + frozen bottles bath will help but since this liquid is about 40 degrees we have to wait a while to reach the pitching temperature. A post chiller* trickling wort through a secondary coil can also help but slowly. I will NOT mention pre-chillers* because anyone who is smart enough to find his way to the meetings is cognizant of the relative failure of pre-chillers.

By the way, those items marked * have been tried by me; ** = Derek's idea.

A little background - it takes one calorie of heat to raise one gram of water one degree C so to go from a liquid at 1 C (33.8F) takes 1 calorie and to 11C is another 10 degrees C - a straight line process in either heating or cooling BUT it takes 80 calories to go from ICE to the same temperature water - an 80x leverage of ice over cold water. Another look at it - a pint of ice cubes equals 10 Gallons of ice water in cooling and will drop 98 degree wort to 65 - Won't it dilute the wort? - trivial. The pint added to 10 gals. is going to *SLIGHTLY* dilute the SG - that is from 1.055 to 1.0543. (55 points X 10 = 550; 550/10.125 = 543) If this troubles you, a bit of sugar can be added to bring it back up.

Freeze de-chlorinated water in a 16 oz. plastic bottle, cut the bottle away. I prefer cubes because they cool quicker and easily fit in any fermenter - seal a small ice cube tray in a Ziploc; White Labs yeast vials hold about 1.5 oz; a Cu tube or PVC pipe or syringe sealed at the end produce slender cubes which easily fit into a carboy

.....About infection. If U want to crawl on your knees along the road saying prayers or spend moonlit nights in the garage sacrificing chickens (and we KNOW who you are and accept you anyhow) that's alright with me and so is this ritual of last minute hyper-cleanliness but I don't think infection is really likely. We need sanitation, not sterilization. A good starter and aerated wort will overcome any baddies just as healthily aerated (good circulation) tissue will reject infection - ever wonder why people rarely get infections after hemmorrhoidectomy?

And while on the subject of that part of the anatomy, I will NOT feel myself to be a complete ass if someone wishes to rebut, uh. . . dispute me via the Hopline.

THNX Hank