



## Cool Brewing Bag - Insulated bag

Insulated bag by Cool Brewing for controlling fermentation temperature.

- reduce or increase temperature easily
- keeps warm as well as cold
- budget friendly
- requires no power
- easy storage
- use easy zipper for sampling
- works with multiple sized fermenters up to 40 l
- ideal in combination with the Brewferm® 30 l brewing bucket
- dimensions (H x D) = 67.3 x 54.6 cm

Controlling the temperature of actively fermenting wort has a major impact on the flavour of the finished beer. Fermenting above the desired temperature range can produce fruity off-flavours, esters and harsh fusel alcohols. The typical recommended ale fermentation ranges are 18-24 °C. It is not an easy task keeping an actively fermenting beer this temperature in a warm room. Add in the fact that active fermentation can raise the temperature 10-15 °C for a typical 20 litre batch!

You can keep your insulated bag cold just as you would keep any cooler cold. Just add ice packs or anything cold to keep reach and keep the desired temperature. A great method is to use plastic bottles of ice. This way you can just refreeze them once they thaw and there is no mess. They also last much longer than ice packs.

Easily lower the temperature by using frozen water bottles. Click here for more information.

Increase the temperature easily with bottles filled with hot water. Note that bottles filled with hot water do not have the same heat buffer capacity as ice, thus they have to be changed more frequently. You can also use a cherry stone pillow, just make sure that the heat does not come into direct contact with the bag.



### Specification

Packing dimensions and weight:

Weight	0.22 kg
Length	21 cm
Height	4.8 cm
Width	21 cm
EAN code	5420069821425