



Art. 057.511.75

<https://www.brouwland.com/en/qr/057.511.75>

Ss Brewtech™ Mash Tun 75 l (20 gal) °C

A stable mash temperature is one of the most important elements of the brewing process. Our InFuSsion Mash Tun is the perfect choice for brewers looking to upgrade their aging plastic cooler. It's built to last, made exclusively of 304 stainless steel and designed for those who want professional grade equipment and features for their home brewery. The double walled construction with injected high-density foam insulation is incredible at mitigating temperature loss and holding temperatures stable throughout the duration of a typical mash rest.

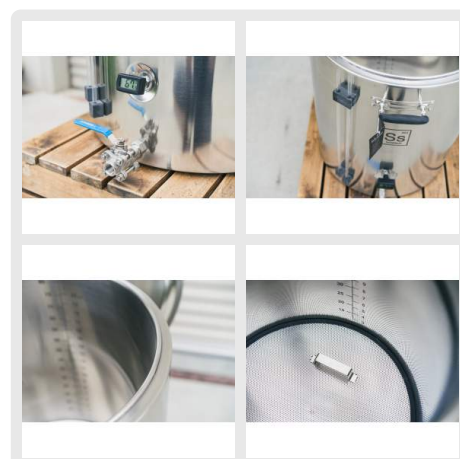
Subtle pro level features like a 5° sloped floor with center drain, zero dead space design, etched volume markings, integrated thermowell, thermometer, and the ability to incorporate mash recirculation results in the most thoroughly engineered and efficient mash tun available to home brewers.

The 20 gal version of the InFuSsion Mash Tun comes equipped with a recirculation bulkhead which allows you to add optional accessories such as the vorlauf attachment or a recirculation manifold. Furthermore, the included manometer provides the brewer with a visual representation of the pressure difference above and below the false bottom to monitor lautering performance and potentially avoid a stuck sparge.

- 1" thick insulated side walls and lid
- 5° sloped floor with center drain
- Gasket sealed false bottom
- 3-piece ½" ball valve
- Etched volume markings gals/liters
- Manometer
- No dead space
- Ultra-high efficiency mashing!

Specifications:

- 304 stainless steel
- Diameter: 19.75" (50.16 cm)
- Height: 28" (71.12 cm)
- Dry weight: 45 pounds (20.41 kg)



Specification

Packing dimensions and weight:

Weight	27.5 kg
Length	57 cm
Height	70 cm
Width	57 cm
EAN code	5420069841867

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