



Use of Wort Grants

At Forgeworks, we are big believers in using grants. There are a lot of good reasons, no real disadvantages. We recommend them because they eliminate the risk of pulling a vacuum under the false floor of the mash tun, they allow you to do some filtering of the wort during vorlauf with a basic mesh strainer set in front of the inlet, and they allow you to get eyes on the wort without needing in-line sight glasses. Use of a grant, can open up the opportunity to eliminate the need for a VFD on your pump cart, or Flow Meter. When a brewery is coming together on a tight budget, and you are needing to make crucial decisions on what equipment you can start with, and what can be added later, investing in a grant is a solid decision.

Our grants have evolved over the years, we used to buy used Half Kegs and cut them in half, rigorously clean them up, and install a couple ports....but those were not large enough for ease of use and sat low to the floor (no legs), they were \$300. Then we came out with the \$1800 12 Gallon Grant, which solved the problem of the usable height issue and capacity as a grant for all the system sizes we make, but we received comments that if you wanted to use it as a remote CIP unit, the basin volume was too small for 7-15bbl brewhouses. This was great feedback, but it also was combined with the fact we didn't offer a keg washer or hop back product. As our first step toward better solutions, we came out with a 20Gallon grant, which is now our standard, solving the CIP basin issue. The 20 Gallon Grant is priced at \$2200 and serve two functions.

The Wort Grant has a shape designed to greatly reduce the vortex effect when used for remote CIP.

