



How Does The Cool Brewing Fermentation Cooler Work?

1. The Cool Brewing Fermentation Cooler works great up to around a 17 degree C drop below room temperature!

2. It is easy to control the desired temperature by using frozen 2-liter bottles as follows:

- One frozen 1-liter bottle will result in a 1.5 degree C drop below room temperature.
- One frozen 2-liter bottle will result in a 3 degree C drop below room temperature.
- Two frozen 2-liter bottles will result in a 6 degree C drop below room temperature.
- Three frozen 2-liter bottles will result in a 9 degree C drop below room temperature.
- This method is scalable all the way up to around a 17 degrees C drop below room temperature!

3. A frozen 2-liter bottle typically does not thaw completely in 24 hours so it is easy to maintain a constant temperature drop.

4. The following graph highlights a lager fermented at 12 degrees C in a 20 degree C room. For this test 3, frozen 2-liter bottles were cycled every 24-36 hours.

