Specification List and Requirements:

The process flow will proceed as follows:

- 1. User will input recipe parameters through a user interface.
 - a. Mash Water Level (L)
 - b. Sparge Level (L)
 - c. Mash Temperature (°C)
 - d. Mash Time (min)
 - e. Boil Time (min)
 - f. Boil Additive Settings (min)
 - g. Cool-down Temperature (°C)
- 2. Brew Kettle Control Specifications
 - a. Liquid level monitoring within ± 0.1 L
 - b. Temperature control within ± 2 °C
 - c. Timers within ± 5 s
 - d. Directional flow control.
- 3. Mash Tun & Sparge Control Specifications
 - a. Liquid level monitoring within ± 0.1 L
 - b. Temperature control within ± 2 °C
 - c. Timers within ± 5 s
 - d. Directional flow control.
 - e. Additive timer control within ± 5 s.
- 4. Cooling Tank Control Specifications
 - a. Temperature control within \pm 2 °C.
 - b. Flow rate within ± 0.2 L/min.
- 5. Pump Control Specifications
 - a. Time driven pump control.
 - b. Temperature driven pump control.
 - c. Level driven pump control.

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