

Controlling Fermentation Temperature in Warm Weather

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Methods:

- 1) Externally Cooled Conical Fermenter
 - Extremely accurate
 - Very expensive
- 2) Temperature Controlled Chamber
 - Wood box with foam insulation
 - Externally mounted air conditioner
 - Thermostat controller for A/C unit
- 3) Dedicated Refrigerator
 - Shelves removed for fermentation vessel
 - Complete control over internal temperature
- 4) Chest Freezer with Temperature Control Device
 - Freezer plugs into temperature control device
 - Complete control over internal temperature
- 5) Custom Carboy Box with Battery Powered Fan
 - Rigid foam box with two chambers
 - Large chamber for carboy
 - Small chamber for frozen water jugs
 - Battery powered fan mounted between chambers
 - Fan controlled by thermostat
 - Frozen water jugs changed as required
- 6) Fermentation Vessel in Water Bath
 - Water chilled with Blue Ice or frozen water jugs
 - Blue Ice or frozen jugs changed frequently to maintain cool water in bath
 - Vessel wrapped with damp towels for additional cooling
 - Electric fan may be added for evaporative cooling
- 7) Fermentation Vessel in Bath Tub
 - Vessel wrapped with damp towels
 - Electric fan may be added for increased cooling