JETIR.ORG ISSN: 2349-5162 | ESTD Year : 2014 | Monthly Issue
JOURNAL OF EMERGING TECHNOLOGIES AND INNOVATIVE RESEARCH (JETIR)
An International Scholarly Open Access, Peer-reviewed, Refereed Journal

DIY mashing machine

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ABSTRACT:

The "DIY Mashing Machine" is an innovative mechanical system designed to simplify and automate the process of converting rotary motion into reciprocating motion for various applications. This machine combines the principles of cam and shaft mechanisms with a spring assisted force amplification system to deliver efficient and reliable performance. In many mechanical systems, the need for repetitive up-and-down motion is crucial, especially in operations such as compacting, mixing, or pressing. Traditional machines used for such tasks can be expensive and complex, making them inaccessible for small-scale industries or individual use. The DIY Mashing Machine aims to address this gap by offering an affordable, easy-to construct, and versatile solution. At the heart of the system lies a cam and shaft mechanism, powered by a motor, which transforms rotary motion into reciprocating motion. This motion is further enhanced by a spring mechanism, which increases the downward force applied by the masher. The machine is mounted on a mild steel frame for durability and designed to operate using a portable battery, ensuring ease of use in various environments. This project explores the fundamentals of mechanical motion transfer, force amplification, and simple engineering design. The resulting machine has wide- ranging applications in tasks requiring repetitive motion, making it an essential tool for small-scale industrial processes, workshops, and even DIY enthusiasts.

1.Introduction:

A DIY mashing machine is a homemade device designed to automate the process of mashing, which involves breaking down grains (usually for brewing or food preparation) by mixing them with water and heating them to specific temperatures. This project aims to create an efficient, low-cost alternative to commercial mashing machines using readily available materials and basic electronics. By building a DIY mashing machine, users can control the mashing process more precisely, improving the quality and consistency of the final product, whether it's for homebrewing, cooking, or educational purposes.

2. PROJECT ALALYSIS:

2.1 LITERATURE REVIEW :

The development of mashing machines has played a significant role in both the brewing and food processing industries. Traditional mashing involves manually mixing grains with water and applying controlled heat to activate enzymes that convert starches into sugars. Over time, commercial mashing machines have evolved to provide precise temperature control, agitation, and timing, resulting in consistent product quality.

In recent years, the rise of the maker movement and DIY culture has encouraged individuals to design and build homemade mashing systems. Research and tutorials available online show that many DIY enthusiasts use Arduino or Raspberry Pi microcontrollers to automate temperature monitoring and control. Additionally, electric heating elements, thermocouples, and mechanical stirrers are often integrated into these systems to improve efficiency.

Studies also emphasize the importance of maintaining correct mash temperatures, usually between 62°C and 72°C, for optimal enzyme activity. Inaccurate temperatures can lead to poor sugar conversion, affecting the final output, especially in brewing.

Moreover, literature highlights the benefits of using locally available materials and open-source software to keep costs low. While DIY mashing machines may not match the precision of industrial equipment, they offer a customizable and educational solution for small-scale users, hobbyists, and students.

2.2 METHODOLOGY:

Design Phase:

i. Draft the machine layout, including the cam, shaft, linkages, and spring system.
ii. Select materials, focusing on mild steel for the frame and high- strength materials for moving parts.

Component Selection:

- **Motor**: Choose a DC motor with sufficient torque.
- **Cam:** Design and fabricate a cam with appropriate dimensions for smooth motion conversion.
- **Linkage**s: Select linkages of optimal length to ensure efficient transmission of motion.
- **Spring**: Use springs capable of providing additional force without compromising durability.

Fabrication:

- Construct the frame from mild steel to provide a sturdy foundation.
- Mount the motor and connect it to the shaft.
- Assemble the cam and attach the linkages and masher.
- Assembly:

- Integrate all components into the frame.
- Connect the motor to a battery power source.

Testing and Optimization:

- Run the machine to evaluate motion efficiency and stability.
- Make necessary adjustments to the linkages, spring tension, or motor speed.

3. SYSTEM DESIGN:

3.1: DESIGN COSIDERATIONS :

When developing a DIY mashing machine, several key design considerations must be taken into account to ensure efficiency, functionality, and safety. These include:

Temperature Control:

- Precise temperature control is essential for proper enzyme activity during the mashing process.
- A thermostat or a microcontroller (e.g., Arduino) with a temperature sensor (e.g., DS18B20) can be used to maintain consistent heat.

Heating Element:

- The heating source must be reliable and capable of reaching and sustaining the desired temperature range (62°C to 72°C).
- Common options include electric coil heaters or induction plates.

Mixing Mechanism:

- Continuous or periodic stirring prevents the grains from settling and ensures even heat distribution.
- This can be achieved using a motorized paddle or magnetic stirrer.

Insulation:

- Proper insulation of the mash tun (vessel) reduces heat loss and energy consumption.
- Materials like foam, fiberglass, or thermal jackets can be used for insulation.

Material Selection:

- Food-grade, non-reactive materials such as stainless steel or food-safe plastic should be used for parts in contact with the mash.
- Durability, heat resistance, and ease of cleaning are key factors in material choice.

Capacity:

- The size of the mashing machine should be based on the intended batch size.
- For home use, a 10-20 liter capacity is common.

Automation Level:

- Depending on user skills and budget, the machine can be fully manual, semi-automatic, or fully automated.
- Automation may include programmable mashing steps, timers, and temperature profiles.

Safety Features:

- Overheating protection, waterproof casing for electronics, and secure electrical connections are vital for user safety.

Cost and Accessibility:

- The design should aim to minimize cost by using easily available and affordable components without compromising performance.

4. DESIGN DIAGRAM:

4.1 Fabrication:

The fabrication of the DIY mashing machine involves assembling mechanical, electrical, and thermal components to create a functional system capable of mixing and heating grains with water. The following steps outline the process:

Preparation of Mash Tun:

- ❖ Select a suitable container (preferably stainless steel or food-grade plastic) as the mash tun.
- ❖ Drill holes as needed for the heating element, temperature sensor, and outlet valve.
- ❖ Insulate the container using thermal insulation material to reduce heat loss.

Installation of Heating Element:

- ❖ Fit an electric heating coil or immersion heater into the mash tun.
- ❖ Ensure it is securely mounted and sealed to prevent leaks.
- ❖ Connect it to a power source with a safety switch.

Temperature Control System:

- ❖ Install a waterproof temperature sensor (e.g., DS18B20) inside the mash tun.
- ❖ Connect the sensor to a microcontroller (e.g., Arduino or Raspberry Pi).
- ❖ Program the microcontroller to read temperature and switch the heater on/off accordingly using a relay module.

Mixing Mechanism:

- ❖ Attach a motor-driven paddle or stirring mechanism to the lid or side of the mash tun.
- ❖ Ensure it reaches the bottom for effective mixing.
- ❖ Use a speed control circuit to adjust the stirring speed.

Electrical Connections:

- ❖ Wire all electrical components securely, using proper insulation and waterproofing.
- ❖ Include safety features like fuses, circuit breakers, or temperature limiters.

Assembly and Testing:

- ❖ Assemble all components and secure them to a stable frame or base.
- ❖ Conduct a dry run (without ingredients) to test heating, temperature control, and mixing functions.
- ❖ Make necessary adjustments for optimal performance.

Final Finishing:

- ❖ Label the control interface, add handles or wheels for mobility if needed.
- ❖ Clean all internal parts thoroughly before using the machine with food materials.

5. Project Components:

Mechanical Components:

- Mash Tun (Container): Stainless steel pot or food-grade plastic bucket (10–20 liters)
- Stirring Paddle or Shaft: Stainless steel or food-safe plastic
- Motor for Mixing: Low-speed DC or AC motor (e.g., 12V or 24V)
- Mounting Frame or Stand: Metal or wooden frame to hold components
- Outlet Valve: Ball valve or spigot for draining mash
- Heating Element: Electric immersion heater or heating coil (1000–2000W)
- Heat-Resistant Sealant: For securing heating element and preventing leaks
- Thermal Insulation: Foam sheet, fiberglass wrap, or thermal blanket

Electronic Components:

- Microcontroller: Arduino Uno / Raspberry Pi / ESP32
- Temperature Sensor: DS18B20 or PT100
- Relay Module: To control heating element
- Power Supply: 12V DC or AC, depending on components
- LCD Display or LEDs: Optional, for showing temperature and status
- Switches and Buttons: For manual control and safety

Safety and Support Items:

- Fuses/Circuit Breakers: For electrical safety
- Heat-Resistant Wires: For high-temperature areas
- Waterproof Enclosure: To house electronics
- Cooling Fan or Vent (optional): For electronics

Software/Programming:

- Arduino IDE or Python (if using Raspberry Pi)
- Temperature control code with adjustable thresholds
- Optional: Timer, buzzer, or alerts for different mash steps

5. Fabrication Processes:

The fabrication of a DIY mashing machine involves combining thermal, mechanical, and electronic systems into a single working unit. The process can be broken down into the following steps:

1 Container Preparation:

Select a stainless steel or food-grade plastic container.

- Cut openings for:
- Heating element

- Temperature sensor
- Stirring mechanism
- Drainage valve (at the bottom)
- Sand and smooth all holes to avoid leaks or injuries.

2. Heating System Installation:

Mount the electric heating coil or immersion heater through the container wall.

Use heat-resistant silicone or sealant to secure and insulate around the heating element.

Test the heater with water for performance and leakage.

3. Temperature Control System:

Insert the temperature sensor into the mash tun through a sealed opening.

Connect the sensor to a microcontroller (Arduino/Raspberry Pi).

Program the microcontroller to monitor temperature and activate the heating element through a relay module.

4. Stirring Mechanism Setup:

Attach a shaft or paddle inside the container.

Connect the paddle to a geared DC motor mounted on the lid or a side support.

Use a speed controller to adjust mixing speed.

Ensure the paddle rotates smoothly without obstruction.

5. Electrical and Control Assembly:

Mount the microcontroller, relay, switches, and power supply in a waterproof box.

Wire components securely with heat-resistant wires.

- Install safety features:
- Fuse or circuit breaker
- Manual on/off switch
- Emergency stop button (optional)

6. Insulation Application:

Wrap the mash tun with insulation material like foam or fiberglass.

Secure it with tape or clamps for effective heat retention.

7. Testing and Calibration:

Perform a dry run with water to test:

- Heating efficiency
- Temperature control
- Stirring operation

Adjust code and components based on testing feedback.

8. Final Assembly and Finishing:

Mount all components onto a stable frame or base.

Label switches and display readings clearly.

Clean all food-contact parts before actual use.

6. OBJECYIVES:

To design a mashing machine that can handle different types of materials.

To construct the machine using affordable and accessible materials.

To ensure the machine is safe and easy to operate.

To test the machine's efficiency and effectiveness in mashing.

6.1 MATERIAL AND TOOLS

- Motor: A 1/2 HP electric motor
- Drum: A stainless steel or food-grade plastic drum (20-30 liters)
- Mashing blades: Stainless steel or food-grade plastic blades
- Frame: Steel or aluminum tubing for the frame
- Wiring and electrical components: Switch, wiring, and connectors
- Bearings: For smooth rotation of the drum
- Seals: To prevent leaks
- Tools
- Drill and drill bits
- Welding machine (if using metal)
- Screwdriver set
- Wrenches
- Measuring tape
- Safety goggles and gloves

7. DESIGN AND CONSTRUCTION:

Design,

The mashing machine consists of a rotating drum mounted on a sturdy frame. The motor is connected to the drum via a belt or direct drive, allowing it to rotate at a controlled speed. The mashing blades are attached to the inside of the drum to effectively mash the materials.

Construction Steps,

- Frame Assembly: Construct the frame using steel or aluminum tubing. Ensure it is stable and can support the weight of the drum and motor.
- Drum Preparation: Cut openings for the mashing blades and ensure the drum is sealed properly to prevent leaks.
- Blade Installation: Attach the mashing blades inside the drum at appropriate intervals to ensure even mashing.
- Motor Mounting: Secure the motor to the frame and connect it to the drum using a belt or direct drive.
- Electrical Wiring: Connect the motor to a power source with a switch for easy operation.
- Final Assembly: Ensure all components are securely fastened and check for any potential safety hazards.

8. OPERATION:

Preparation: Gather the materials to be mashed and ensure they are clean and ready for processing.

Loading: Open the drum and load the materials inside.

Starting the Machine: Turn on the switch to start the motor and allow the drum to rotate.

Monitoring: Observe the mashing process and ensure everything is functioning correctly.

Completion: Once the mashing is complete, turn off the machine and unload the mashed materials.

8.1 SAFETY AND CONSIDERATIONS:

- Always wear safety goggles and gloves when operating the machine.
- Ensure the machine is properly grounded to prevent electrical hazards.
- Keep hands and loose clothing away from moving parts.
- Regularly inspect the machine for wear and tear, and perform maintenance as needed.

7. Testing and Results

After constructing the mashing machine, several tests were conducted using different materials (grains, fruits, and vegetables). The results showed that the machine effectively mashed all materials, achieving a consistent texture suitable for further processing. The efficiency of the mashing process was satisfactory, with minimal time required for each batch.

8. Conclusion

The DIY mashing machine project was successful in achieving its objectives. The machine is efficient, cost-effective, and easy to operate. It can be used for various applications in brewing, distilling, and food processing.

9. Future Improvements

Automation:

Consider adding sensors and automation for better control of the mashing process.

Capacity:

Design a larger version for higher volume production.

Material Upgrades:

Explore using more advanced materials for durability and efficiency.

This project demonstrates the feasibility of creating a functional mashing machine with basic tools and materials, providing a valuable resource for small-scale producers and DIY enthusiasts.

9. FINAL CONCLUSIONS:

9.1 Working:

The DIY mashing machine operates by automating the process of mashing grains with water under controlled heat and mixing conditions. Here's a step-by-step breakdown of how it works:

1. Filling the Mash Tun:

Water and crushed grains are added to the insulated mash tun in desired proportions.

2. Temperature Monitoring and Heating:

A temperature sensor (e.g., DS18B20) continuously monitors the temperature of the mash.

The sensor sends real-time data to a microcontroller (like Arduino or Raspberry Pi).

The microcontroller compares the actual temperature with the desired setpoint (usually between 62°C–72°C).

When the temperature drops below the setpoint, the microcontroller activates a relay to switch on the heating element.

Once the temperature reaches the setpoint, the relay turns the heater off to prevent overheating.

3. Mixing Mechanism:

A motor-driven paddle or stirrer keeps the mash well mixed, ensuring uniform heat distribution and preventing clumping.

Stirring can run continuously or at set intervals, depending on the programming.

4. Maintaining Mash Profile:

The machine can be programmed to follow a specific mash schedule with multiple temperature steps (e.g., protein rest, saccharification rest).

The system adjusts heating and maintains each temperature for a set time before proceeding to the next.

5. Completion and Drainage:

After the mashing process is complete, the mixture is allowed to rest.

A valve at the bottom of the mash tun allows easy draining of the wort (liquid extract), leaving behind the spent grains.

6. Automation and Control:

Optional features like an LCD display, buzzers, or mobile control can provide feedback, alerts, or manual overrides.

10. Conclusion:

The DIY mashing machine is a cost-effective and practical solution for automating the mashing process, commonly used in brewing and food preparation. By integrating heating, temperature control, and mixing systems, this machine ensures consistency, efficiency, and ease of operation. The use of microcontrollers allows for precise temperature regulation, which is crucial for optimal enzyme activity during mashing.

This project not only demonstrates how low-cost materials and basic electronics can replicate commercial processes, but also provides a valuable hands-on learning experience in areas such as programming, thermodynamics, and mechanical design. With potential for further enhancements like full automation and digital interfaces, the DIY mashing machine is a great step toward smarter and more accessible home or small-scale production systems.

Future Scope:

The DIY mashing machine holds significant potential for further development and innovation. Some possible future enhancements include:

1. Full Automation:

Integrating a complete mash schedule with programmable temperature steps, timers, and automated stirring cycles.

Use of PID (Proportional-Integral-Derivative) control for more accurate temperature regulation.

2. Smart Features:

Adding Wi-Fi or Bluetooth connectivity for remote monitoring and control via a smartphone app.

Real-time data logging and cloud storage for process tracking and analysis.

3. User Interface Improvements:

Touchscreen display for easier interaction and control.

Voice command integration for hands-free operation.

4. Safety Enhancements:

Automatic shut-off features for over-temperature protection.

Leak detection sensors and warning systems.

5. Energy Efficiency:

Incorporating solar heating or improved insulation materials to reduce energy consumption.

Using energy-efficient motors and components.

6. Scalability:

Designing modular versions for larger batch sizes or different types of mashing applications (e.g., animal feed, herbal extraction).

7. Multipurpose Use:

Adapting the machine for other food-processing tasks like cooking, mixing, or fermenting, increasing its utility in home and small-scale industries.

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