

# FermZilla All Rounder

## 30L & 60L User Guide

KL15189 | KL15196 | FermZilla All Rounder 30L & 60L | User Guide

### Introducing the FermZilla All Rounder

The FermZilla All Rounder is the perfect fermentation vessel that can be used for fermenting under pressure, carbonating and dispensing. It's far more capable than the [FermZilla Flat bottom ↗](#) but it's less complicated and less expensive than the [Gen3 FermZilla Tri-Conical ↗](#).

Just like the name says - this is the **All Rounder!**

### Easy to Clean

This fermenter is made from super smooth PET so it's easy to clean. Just use a small scoop of [StellarClean ↗](#) ([Powerful Brewery Wash](#)) ↗ and wipe it clean after a 5 minute soak. No scrubbing necessary!

### Large 120mm Opening

The opening at the top is much larger than the older Snub Nose or other similar fermenters. This bad boy has a 120mm opening so even brewers with large arms can easily get into the top making cleaning even easier.

### Pressure Rated

This fermenter is rated up to 2.5bar so you can force carbonate just like a keg. You can use this fermenter for closed transfers and significantly reduce oxygen exposure.

### Crystal Clear

The wall of the All Rounder is crystal clear so you can see what's going on inside. This means you can see exactly what is happening at all stages during fermentation, which is a massive boon for new and experienced brewers!

### Impermeable

The PET plastic is not permeable like some other fermenters made from PP or HDPE. The fermenter wall is a much better gas barrier keeping your product fresher for longer, and will massively cut down on the potential for oxidation or infection

Brew with confidence in the new Tri-Clover FermZilla Range.

The FermZilla allows many of the benefits of much more expensive stainless conical fermenters but with the additional benefit of being able to see the fermentation process in action and also ferment at pressures up to 2.4bar.

This is an incredible product at an extremely attractive price point in all the different sizes and models.



# Important Information & Warnings

FermZilla All Rounder 30L & 60L | Important Information & Warnings

## Warnings

This instruction sheet contains vital information that is related to the safe usage and handling of the

FermZilla All Rounder.

It is vital that you read this instruction sheet from front to back before using the product!

### **THIS IS FOR YOUR OWN SAFETY WHEN USING A PRESSURISABLE FERMENTATION VESSEL**

1. Do not loosen the lid when the FermZilla is under pressure. Purge all pressure in the FermZilla loosening the lid ring
2. When not under pressure do not expose to liquids above 55°C (131°F). Only clean, wash or sanitise the fermenter with cold water
3. When under pressure do not expose to any temperatures above 35°C (95°F)
4. Keep the fermenter out of direct sun or heat. Do not expose to UV rays of any sort
5. If using a heat belt to warm the fermenter then only have the heat belt sitting *below* the liquid level. Do not use an unregulated heat source, only use heat sources which are plugged into a temperature controller
6. Under no circumstances apply more than 2.5bar (35psi) to the fermenter. Do not connect an unregulated pressure source. If you connect external pressure source ensure it has independent PRV pre-set to 35psi or below
7. A spunding valve set *below* 35psi **must always be connected** to the FermZilla **when fermenting under pressure** or connected to the recipient keg when performing a closed transfer. **Recommended range for pressure fermenting is 10-12psi**
8. Do not tamper with the pressure relief valve. Only use the red or yellow coloured pressure relief valve supplied by KegLand
9. If vigorous fermentation is experienced and krausen or wort has contacted the PRV, ensure the PRV is removed and cleaned before putting the FermZilla under pressure

10. If the fermenter is scratched, damaged or has been under any physical duress; do not use the fermenter under pressure without hydro-testing
11. If you use the fermenter under pressure hydro test the fermenter every 24 months to ensure it is safe to use
12. Only use chemical cleaners and sanitizers that are approved by Kegland. These include: KL05371 [Ethyl Sanitiser Spray ↗](#) (effective for sanitising the exterior of the FermZilla) , KL05357 [StellarSan ↗](#) (mixed to the correct dilution), KL05494 [StellarClean PBW ↗](#) (not to be left in the FermZilla for more than 30 minutes), KL07405 [StellarOxy ↗](#). Or contact [https://www.kegland.com.au/ ↗](https://www.kegland.com.au/) for more information regarding other compatible chemical cleaning products
13. Do not over tighten carbonation caps onto the threads of the lid. Doing so can result in the thread being stripped or cracked. We recommend using KL10788 Multi Gas Post Plastic Carbonation Cap (available in [red ↗](#) (gas) and [yellow ↗](#) (liquid))
14. Do not over tighten the stainless-steel handles onto the neck of the FermZilla
15. Avoid lifting the FermZilla while full. If filled with wort avoid moving the FermZilla to prevent sticky wort from preventing the PRV from operating
16. Always conduct a leak test prior to beginning fermentation
17. Lubricating all O-rings will prolong the life of the unit. We recommend [Haynes Food Grade Lube ↗](#)
18. **When fermenting under pressure, a PRV alone is not sufficient.** A [Spunding Valve ↗](#) must be used to ensure pressure does not build beyond safe limits.

**Use a Spunding Valve to regulate pressure build up during fermentation**



Using a Spunding Valve to ferment under Pressure

# What's Included

## FermZilla All Rounder 30L & 60L | What's Included

### 30L FermZilla All Rounder Easy-Grip Pressure Fermenter Starter Kit

- 1 x [FermZilla All Rounder Tank with Metal Neck Ring ↗](#) - KL15219 [30L Tank ↗](#) or KL15226 [60L Tank ↗](#)
- 1 x Lid assembly - KL47319 [FermZilla Easy-Grip Threaded Lid Ring ↗](#), KL11402 [Pressure Lid ↗](#), KL05333 [Red 35psi PRV ↗](#) and KL11426 [lid o-ring ↗](#)
- 1 x KL01618 [Strip Stick on Thermometer ↗](#)
- 1 x Level Indicator (Graduation) Sticker (Litres and Gallons) - KL15233 [30L ↗](#) or KL1524
- 1 x KL10788 [Red Carbonation Caps ↗](#) (for Gas Posts)
- 1 x KL10788 [Yellow Carbonation Caps ↗](#) (for Liquid Posts)
- 1 x KL17060 [Stainless Steel Float with Silicone Dip Tube and Mesh Filter ↗](#) (You will need to cut this to your desired depth)
- 1 x KB03529 [Integrated Gauge BlowTie Kit \(0-15psi\) Spunding Valve ↗](#)

### 30L & 60L FermZilla All Rounder Starter Kit with handle

- 1 x [FermZilla All Rounder Tank with Metal Neck Ring ↗](#) - KL15219 [30L Tank ↗](#) or KL15226 [60L Tank ↗](#)
- 1 x KL15202 [Stainless Steel Stand ↗](#)
- 1 x KL13079 [Stainless Steel Handle Assembly ↗](#)
- 1 x Lid assembly - KL11396 [Threaded Lid Ring ↗](#), KL11402 [Pressure Lid ↗](#), KL05333 [Red 35psi PRV ↗](#) and KL11426 [lid o-ring ↗](#)
- 1 x KL21586 [Grommet PCO1881 Black Cap ↗](#) + 1 x KL21579 [Blank PCO1881 Black Cap for Lid ↗](#) (attached to lid)
- 1 x KL01595 [Three Piece Airlock ↗](#)
- 1 x KL01618 [Strip Stick on Thermometer ↗](#)
- 1 x Level Indicator (Graduation) Sticker (Litres and Gallons) - KL15233 [30L ↗](#) or KL15240 [60L ↗](#)

## 30L & 60L FermZilla All Rounder Complete Pressure Brewing Kit

- 1 x 30L **or** 60L FermZilla All Rounder Starter Kit with handle ([inclusions as above](#))
- 1 x KL10788 [Red Carbonation Caps](#) ↗ (for Gas Posts)
- 1 x KL10788 [Yellow Carbonation Caps](#) ↗ (for Liquid Posts)
- 1 x KL17060 [Stainless Steel Float with Silicone Dip Tube and Mesh Filter](#) ↗ (You will need to cut this to your desired depth)
- 1 x KL15042 [BlowTie Integrated Spunding Valve Kit](#) ↗
- 1 x KL15042 [duotight 8mm x Gas Ball Lock Disconnect](#) ↗
- 1 x KL18012 [8mm Rigid Joiner Tube](#) ↗
- 1 x KL13567 [FermZilla Nylon Web Strapping](#) ↗

## 30L & 60L FermZilla All Rounder Hop Bong Complete Pressure Brewing Kit

- 1 x 30L **or** 60L FermZilla All Rounder Starter Kit with handle ([inclusions as above](#))
- 1 x FREE\* KL15042 [duotight - BlowTie 2 with Integrated Gauge 0-15psi](#) ↗
- 1 x KB10897 [2 Inch Tri-Clover Hop Bong \(Swedish Pumper\) Pressure Pack for FermZilla](#) ↗



**Pressure rated  
Easy to clean  
The  
awesome  
All Rounder**



30L & 60L FermZilla All Rounder

# Assembly

FermZilla All Rounder 30L & 60L | Assembly

## FermZilla Lid Assembly

### Lid Assembly | Caps and Airlock

1. Ensure the lid assembly has the o-ring attached
2. Apply some food grade lubricant to the o-ring to extend the life of this o-ring and threads. Adding lubricant will also improve the sealing ability of the o-ring
3. Place the lid onto the neck of the tank and screw down the threaded lid ring
4. Use one of the bottle caps to close of one of the holes in the lid
5. Ensure the Red PRV is placed into the pressure relief valve
6. Push the three piece airlock into the silicone bung then push both parts into the remaining hole in the lid

FermZilla Lid Assembly | Caps and Airlock

**Lid Assembly | With Carbonation Caps and Dip Tube (for Pressure Fermentation and Transfer)**

1. Ensure the lid assembly has the o-ring attached
2. Apply some food grade lubricant to the o-ring to extend the life of this o-ring and threads. Adding lubricant will also improve the sealing ability of the o-ring
3. Thread a [red ↗](#) and a [yellow ↗](#) KL10788 Carbonation Cap onto each post. Do not overtighten - these are a wedge seal. Overtightening can crack the posts which will prevent a pressure seal
4. On the underside of the lid, push the silicone dip tube firmly onto the barb of the yellow Carbonation Cap\*
5. Ensure the Red PRV is placed into the pressure relief valve
6. Place the lid onto the neck of the tank and screw down the threaded lid ring or Easy Grip Lid Ring

\*Cutting the silicone dip tube so that the ball float just rests at the base of the FermZilla tank will give the best results when transferring the finished beer

FermZilla Lid Assembly | With Carbonation Caps and Dip Tube (for Pressure Fermentation and Transfer)

### **Lid Assembly | Hop Bong (for O2 free Dry-Hopping, Pressure Fermentation and Transfer)**

1. Ensure the lid assembly has the o-ring attached
2. Apply some food grade lubricant to the o-ring to extend the life of this o-ring and threads. Adding lubricant will also improve the sealing ability of the o-ring

3. Place the thread lid ring over the lid before assembling - once the Carbonation Caps are in place this will not fit over them
4. Thread a red and a yellow KL10788 Carbonation Caps onto each post. Do not overtighten - these are a wedge seal. Overtightening can crack the posts which will prevent a pressure seal
5. On the underside of the lid, push the silicone dip tube firmly onto the barb of the yellow Carbonation Cap\*
6. Ensure the Red PRV is placed into the pressure relief valve
7. Assemble the Butterfly Valve and Hop Bong. A 2" Tri-Clover clamp and beaded seal is used to secure the butterfly valve to the lid, and the Hop Bong to the butterfly valve. We recommend fitting a [PRV 1881 Cap Combo ↗](#) to the side outlet of the Hop Bong
8. Place the lid onto the neck of the tank and screw down the threaded lid ring

\*Cutting the silicone dip tube so that the ball float just rests at the base of the FermZilla tank will give the best results when transferring the finished beer



## FermZilla 304 Stainless Steel Handle Assembly\*

1. Insert a bolt into a hole of each of the handles
2. Screw a nut onto the bolt. Don't tighten this nut yet
3. Place the handles around the collar of the FermZilla as shown in the image below.
4. Insert the second bolt into the remaining holes on the handle and screw the remaining nut onto this bolt
5. Tighten the two nuts while holding the bolts to prevent them from spinning. Do not overtighten as it can warp the opening of the FermZilla. **The handles should be able to freely rotate around the neck of the FermZilla. If they cannot rotate then it is too tight**

**\*Stainless Handle Assembly not included with FermZilla Easy-Grip models**

## Floating Dip Tube Length

Note: The [Stainless Steel Float with Silicone Dip Tube and Mesh Filter](#) ↗ (optional or part of the Pressure Brewing Pack) must be cut to the correct length before use.

For most situations, cutting the dip tube so that it sits at the base of the FermZilla when the tube is gently curved. We want the dip tube to be able to reach the bottom of the vessel but not so long that it will rest against the sides when transferring. See images below (Tri-Conical on the left, All Rounder on the right)

To gauge the correct length, lower the dip tube into the vessel until the desired length is achieved. Cut the dip tube where it reaches the top of the neck of the FermZilla. Once cut to the correct length push it onto the yellow Carbonation Cap. Note: Carbonation Caps are Multi Posts, so can be used for gas or liquid. We use yellow for liquid and red (DANGER) for gas in order to be consistent and minimise the risk of error.

## **Ball Float Position**

The Ball Float can be positioned in the optional float positions on the filter, using the three hoops on the filter. The filter will sit lower in solution when the ball float is attached closer to the end - see below

Three Optional Ball Float Positions

## Graduation Sticker

The best way to accurately apply the graduation sticker to the FermZilla tank is to first fill the tank with 5L of water.

This can be done using an accurate jug, or by weighing out 5kg water.

Once filled with 5L water, apply the graduation sticker so that the 5L line is level with the water. Ensure the FermZilla is on a level surface to ensure correct placement.

All Rounder FermZillas with pre-assembled Hex-Bases will need to have the graduation sticker cut to suit.

# Fermentation

FermZilla All Rounder 30L & 60L | Fermentation

## Using The FermZilla Without Pressure

The FermZilla range (excluding the non pressure rated FermZilla Flat Bottom) are designed to be optimally used with CO<sub>2</sub> pressure. They are not really designed for gravity only operation in the same manner as a fermenter with a tap.

However, there are some workarounds that can allow this, although it is not recommended.

## Using The FermZilla Under Pressure

### Performing a Leak Test

If you intend to use FermZilla under pressure it is strongly advised to perform a leak test prior to commencing fermentation.

This will require access to an external pressure source such as a CO<sub>2</sub> cylinder with a Type 30 MK4 regulator. To thoroughly pressure test the FermZilla it is best to perform a pressure decay leak test.

### Pressure Decay Leak Test Procedure

1. Assemble the FermZilla according to the instructions
2. Pressurise the empty FermZilla to a minimum of 15psi (but not more than 35psi)
3. Turn the CO<sub>2</sub> cylinder off and leave to sit for a few hours
4. Check the pressure in the FermZilla. If it has decreased substantially then there may be a leak that will need to be identified before using the FermZilla under pressure

A leak can occur from the Carbonation Caps, the lid, the butterfly valve assembly\* and/or the Collection Container assembly\*

\*FermZilla Tri-Conical model only

To locate the leak you can pressurise the FermZilla and spray with soapy water to look for bubbles. Bubbles will identify the source of the leak. You can also fill a bucket with water and submerge the lid of the FermZilla under water. Again, bubbles will identify exactly where the leak is.

Once the leak has been located, remove and inspect any fittings. If there is damage (such as a crack) then the fitting may need to be replaced. If a seal is damaged it may need to be replaced. If no damage is found then reassemble using food safe lube and retest.

## Fermenting Under Pressure

Pressure Fermentation is a fantastic tool to have in your fermenting arsenal. In the commercial brewing world, most beers are fermented under pressure to some degree due to the size and shape of the tanks used. This means that the pressure at the bottom of the tank is quite significant even if no pressure has been applied to the tank.

Fermenting under pressure can have several positive benefits.

1: It can allow elevated temperatures with no off flavours. This in turn can lead to a faster and complete fermentation.

2: Fermenting under pressure can suppress esters and off flavours, leading to a cleaner beer in the glass.

3: Fermenting under pressure means that the CO<sub>2</sub> produced in large quantities during fermentation can be dissolved back into solution - thus you can achieve complete carbonation by the time the beer is ready to keg.

NOTE: Not all beers styles are suited to pressure fermentation. Styles such as Belgian beers and Saisons rely on yeast expression and character and thus they are not really good candidates for pressure fermentation.

To ferment under pressure you will need either the Complete Pressure Brewing Kit:

[30L FermZilla All Rounder Complete Pressure Brewing Kit](#) ↗

[60L FermZilla All Rounder Complete Pressure Brewing Kit ↗](#)

[Gen3 27L FermZilla Tri-Conical Complete Pressure Brewing Kit ↗](#)

[Gen3 55L FermZilla Tri-Conical Complete Pressure Brewing Kit ↗](#)

Or you will need to purchase the following accessories for your FermZilla (NOTE: Required accessories can differ according to model. Check the product page or contact KegLand if unsure)

2 x KL10788 [Carbonation Caps](#) ↗ (we like to use [Red](#) ↗ for Gas, [Yellow](#) ↗ for Liquid for easy identification)

1 x KL17060 [100cm Silicone Dip Tube Kit with Yellow Weighted Filter and SS Float](#) ↗

1 x KB03529 [Integrated Gauge BlowTie Kit \(0-15psi\)](#) ↗

To transfer your finished beer you will also need some spare transfer line and 2 x [Ball Lock Disconnects](#) ↗. If you do not have spare transfer line then the [Big Jumper Kit](#) ↗ is ideal

For a comprehensive guide to Pressure Fermentation please check out this article: [A Guide To Pressure Fermentation](#) ↗

To ferment under pressure simply replace the black plastic caps on the FermZilla lid with Carbonation Caps. Ensure the Silicon Dip Tube is cut to the correct length and connected to one of the caps using the barb.

Instead of using the airlock we will use a [Blowtie Spunding Valve](#) ↗ to control the pressure build up in the tank. Best practice is to not allow pressure build up for the first 24 hours after pitching yeast. This is because pressure can inhibit yeast growth.

For most fermentations, we recommend setting the Spunding Valve to allow pressure to build to 10-12psi. Under no circumstances should pressure be allowed to go to or higher than 35psi.

**WARNING: If fermenting at high temperatures (above 35psi) do not also ferment under pressure. The combination of high temperature fermentation and pressure can cause failure.**

## Setting The Spunding Valve To The Desired Pressure

To set the Spunding Valve two methods can be used.

1. Wind in the handle of the Spunding Valve (clockwise) and connect it to an empty, pressurised vessel with ball lock posts - a keg is ideal. Ensure the pressure in the keg is higher than the desired set pressure. Slowly unscrew the handle of the Spunding Valve until the desired pressure is reached. Once the Spunding Valve is just venting at the desired pressure it can be removed and put on the FermZilla
2. Once active fermentation is underway CO<sub>2</sub> will be produced quite quickly. You can connect the Spunding Valve to the Gas Post of the FermZilla and turn the handle clockwise. Pressure will build up over a few hours and thus you can check the FermZilla and valve every 15 minutes and adjust until the desired pressure is reached. **NOTE: It is important to constantly monitor the FermZilla when setting pressure manually in order to ensure there is no possibility of over pressurising the tank**

**When fermenting under pressure ensure that the FermZilla is depressurised prior to closing the Butterfly Valve, Removing the Collection Container or removing the FermZilla Lid**

#### Fermenting under pressure with Spunding Valve

Once fermentation is finished, best practice is to cold crash the beer before transferring to your desired packaging.

To ensure that fermentation is complete before transferring, take a gravity reading across three consecutive days. If the gravity reading is stable and in the expected range we can be sure that fermentation is completed and the beer is ready!

As a pressure capable fermenter, the FermZilla range is the ideal fermenter for transferring into kegs. This can be easily done with no mess, fuss or risk of oxidation using a pressure transfer once the beer is finished.

# Pressure Transfers

FermZilla All Rounder 30L & 60L | Pressure Transfers

## Advantages Of Pressure Transfers

One of the main advantages of a pressurisable FermZilla is the ability to transfer the finished beer into a keg under pressure. This enables a closed transfer with neither the keg nor the FermZilla needing to be opened so that it is possible to all but completely eliminate the risk of oxidation/O2 ingress.

This is a fantastic boon for the avid homebrewer - avoiding oxidation when transferring helps all beers, especially modern hoppy styles such as NEIPAs.

Whilst fermenting under pressure can be performed using just the CO2 generated during fermentation, most pressure transfers will require a source of CO2 and a regulator. Options for this include a refillable [2.6kg ↗](#) or [6kg CO2 Cylinder ↗](#) and a [MK5 Regulator ↗](#). If space is limited a [KegLand Branded Sodastream ↗](#) cylinder and a [Mini 360 regulator ↗](#) are great options.

There are two easy ways to transfer your beer under pressure. The first step is to sanitise and purge the keg to be filled with CO2.

## Sanitising and Purging Kegs

1. Once the keg has been cleaned and rinsed, completely fill the keg with sanitiser solution such as StellarSan diluted to the correct ratio
2. Invert the keg for 120 seconds, then put the right way up to make sure that all surfaces come into contact with the sanitiser
3. Connect the keg to CO2 at around 10psi. Pull the PRV a couple of times to purge the small amount of headspace
4. Next we need to push the sanitiser out of the keg. Ideally connect the full keg to an empty, clean keg. Connect the two Liquid (Out) Posts with a short length of line. Put a Spunding Valve on the Gas Post of the empty keg. Use this to vent pressure in the empty keg at around 5psi. The pressure differential will push the sanitiser from the full keg to the empty keg

5. If you do not have an empty keg then the sanitiser can be transferred into any vessel of around 20L, or simply emptied into the sink.
6. Once the transfer is complete, the empty keg will now be sanitised and purged of O<sub>2</sub>. It will also have some residual pressure which is ideal for transferring from the FermZilla

A [FOBS \(Foam On Beer\) detector](#) ↗ can also be repurposed to detect sanitiser rather than beer - check out this video. It is a great way to automate this process.

Use a FOB to quickly and automatically purge keg of oxygen prior to ...



Using a FOBS to automate purging kegs

## Transferring Finished Beer Under Pressure

Before transferring the finished beer into a keg, we want to ensure that it is completely fermented. Taking a gravity reading over three consecutive is is the best way to ensure this. If the reading is stable for three consecutive days we can be sure that the fermentation is finished.

## Cold Crashing Before Transfer

Before transferring the completed beer, it is ideal to **cold crash** the beer.

Cold crashing is quite simple if you have temperature control for your FermZilla. Simply set the temperature to  $-1-2^{\circ}\text{C}$  (or as low as you can if it will not go this low). Once the desired cold crash temperature has been achieved, leave the finished beer at this temperature for 2-4 days. This will 'cold crash' the finished beer. Cold crashing helps a lot with getting solids such as hop matter, yeast and other solids in suspension to drop out of the beer. It also helps to compact the trub in the fermenter. Cold crashing is therefore very beneficial for transferring a clean beer into the keg, minimising trub in the keg.

If you cannot cold crash that is OK. The integrated filter on the floating dip tube will assist greatly in preventing hop matter etc from being transferred into the keg.

**IMPORTANT:** Before cold crashing, you must add pressure to the FermZilla. Positive pressure of approximately 10psi is required. before cold crashing. This is because as the beer gets chilled, CO<sub>2</sub> in the headspace will be absorbed into solution. If there is not sufficient pressure (CO<sub>2</sub>) in the head space, this can cause negative pressure in the FermZilla which can cause the tank to be deformed once the atmospheric pressure is higher than the internal pressure.

Ideally, hooking the FermZilla to CO<sub>2</sub> at around 10psi when cold crashing will prevent this, and also help to carbonate the beer before it is transferred.

To transfer the finished beer using pressure you will need a transfer line (a short length of line with a liquid disconnect on each end) and a Spunding Valve, as well as a purged, empty keg.

## Pressure Transfer

Following the guide to [Sanitising and Purging Kegs](#), you will have a sanitised, O<sub>2</sub> free keg with a small amount of residual pressure in it.

1. Connect the FermZilla to a regulated source of CO<sub>2</sub>. Set the regulator to ~10psi
2. Turn the handle of the Spunding Valve clockwise (so that it does not let out pressure). Put the Spunding Valve on the Gas In Post of the sanitised keg
3. Adjust the Spunding Valve until it is venting at a pressure slightly lower than the pressure in the FermZilla (~7psi). Starting the transfer with a small pressure difference will help to minimise foaming issues
4. Connect the Liquid Post of the FermZilla to the Liquid Post of the keg using a transfer line (such as the [Big Jumper ↗](#))

5. The pressure differential will 'push' the finished beer into the keg
6. Once the transfer is under way, you can adjust the Spunding Valve down to about 5psi. The greater pressure differential will speed up the transfer process
7. Once the transfer is complete, disconnect the transfer line from both posts. Remove the Spunding Valve from the keg. Remove the gas line from the FermZilla
8. Congratulations! The finished beer is now kegged and ready to go. It should now be placed in a kegerator or similar ready for dispensing. If it was fermented and cold crashed under pressure then it will already be partially or completely carbonated. Connect the keg to CO2 at 10-12psi to complete carbonation if required

Pressure Transfer Setup | FermZilla

## **Closed Loop (Gravity) Transfer**

Another method of pressure transferring the completed beer is a Closed Loop Gravity Transfer. This method is very useful if you wish to do a completely closed transfer (whereby no CO2 is vented during the process). This can be beneficial for super oppy beers as no hop aroma will be 'blown off' during the transfer process.

Another benefit of a closed transfer is that no additional CO2 is required - the residual pressure in the FermZilla should be sufficient.

A Closed Loop transfer is effectively a siphon. Thus, the keg must be lower than the FermZilla for the transfer to complete.

Following the guide to [Sanitising and Purging Kegs](#), you will have a sanitised, O2 free keg with a small amount of residual pressure in it.

1. Ensure that there is at least 5psi (ideally ~10psi) pressure in the FermZilla
2. Position the FermZilla and the keg so that the FermZilla is higher than the keg
3. Connect the Liquid Post of the FermZilla to the Liquid Post of the keg using a transfer line (such as the [Big Jumper ↗](#))
4. Provided there is less pressure in the keg than the FermZilla, beer will start to transfer. If beer does not begin to flow, pull the PRV of the keg to lower the pressure in the keg until the transfer begins
5. Once the transfer is underway, connect the Gas Post of the FermZilla to the Gas Post of the keg using a transfer line (such as the [Big Jumper ↗](#)). This will keep the pressures equalised between the FermZilla and the keg, enabled the transfer to complete as a siphon
6. Once the transfer is complete, disconnect the transfer line from both liquid posts. Remove the gas line from the FermZilla and the keg
7. Congratulations! The finished beer is now kegged and ready to go. It should now be p[aced in a kegerator or similar ready for dispensing. If it was fermented and cold crashed under pressure then it will already be partially or completely carbonated. Connect the keg to CO2 at 10-12psi to complete carbonation if required

## Closed Loop Transfer | FermZilla

**NOTE:** There are several ways to either stop the transfer automatically once the keg is full, or alternatively to monitor the process so that it is easy to determine when to stop the transfer.

A [duotight Flow Stopper](#)  is an easy and inexpensive way to automatically stop the transfer. Simply place the Flow Stopper on the Gas Post of the target keg (you can use a longish length of line in order to add a Spunding Valve to this as well).

Fill Kegs Automatically - duotight Flow Stopper Makes it SO EASY!



#### Using a Flow Stopper to fill kegs

A simple method is to place the keg on [Digital Home Brew Scales ↗](#) before filling. TARE the weight to zero once everything is assembled, and stop filling at around 18.5kg - this will ensure the keg is filled below the gas dip tube.

If the beer has been cold crashed prior to transfer, then you can use the condensation line on the keg as a guide.

For a more precise guide for transferring cold crashed beer, a [Cold Activated Keg Filler Sticker ↗](#) is a great way to help gauge fill volume during the transfer.

# Cleaning

## FermZilla All Rounder 30L & 60L | Cleaning

Cleaning is essential in order to ensure that you have trouble free fermentation and minimise the risk of infection or contamination. The recommended cleaner for the FermZilla range is [StellarOxy ↗](#). [Stellarclean ↗](#) may also be used however it is important to limit contact time to 30 minutes or less as prolonged contact time with StellarClean PBW can degrade PET. StellarOxy is sufficient in most situations. StellarClean PBW can be more effective on oils (for example, if using a large amount of dry hops in the FermZilla it can be preferable to use StellarClean.

Once cleaned the FermZilla should also be sanitised. [StellarSan Sanitizer ↗](#) is the recommended sanitiser for interior surfaces. For exterior fittings such as carbonation caps etc, we recommend spraying with [Ethyl Sanitiser Spray ↗](#)

**NOTE:** The FermZilla must be cleaned and sanitised before use.

## Cleaning The FermZilla

1. Carefully release all pressure from the FermZilla vessel
2. Rinse the walls of the FermZilla vessel and the lid with cold water. A garden hose is particularly useful for rinsing and dislodging yeast/hop matter
3. Use a non-abrasive cloth (microfibre cloths are ideal) to remove any stuck on particulate matter from the walls of the FermZilla and lid
4. Fill the FermZilla with cold water and the correct dosage of [StellarOxy ↗](#) or [StellarClean ↗](#) according to the instructions on the tub. After 30 minutes of soaking, gently wipe away any soiling with a soft cloth. Make sure not to use harsh scrubbers that may scratch the plastic and create ideal places for batch-ruining bacteria to hide. **NOTE:** If using StellarClean it is important to limit contact time to 30 minutes
5. If there is a large amount of hops or yeast coating the walls of the fermenter it is best to perform a longer overnight wash using [StellarOxy ↗](#). Do not leave StellarClean in the vessel for longer than 30 minutes as this can damage the tank
6. Remove the lid and drain the StellarClean or StellarOxy solution and then rinse thoroughly using cold water - a garden hose is ideal for this

7. Fill the FermZilla with cold water again and add [StellarSan](#) according to the instructions on the bottle. Reattach the lid and shake the full FermZilla to coat all surfaces - contact time of 60 seconds is required for StellarSan to be effective. It is safe to leave StellarSan (at the correct dilution) in the tank. However, prolonged contact with StellarSan can cause harmless discolouration of the silicon dip tube

## Cleaning The FermZilla with a Bucket Blaster

The [Bucket Blaster](#) is ideal for cleaning a FermZilla.

1. Assemble the Bucket Blaster according to the [instructions](#)
2. Connect the Bucket Blaster to power, ensuring a Drip Loop is used as per the instructions
3. Fill the Bucket Blaster with water that is less than 40°C until the pump is fully submerged.
4. Add the suggested correct dosage of [StellarOxy](#) or [Stellarclean](#) to the bucket. Ensure it is correctly diluted
5. Carefully release all pressure from the FermZilla vessel
6. Rinse the walls of the FermZilla vessel and the lid with cold water. A garden hose is particularly useful for rinsing and dislodging yeast/hop matter. This step is optional when using a Bucket Blaster but will help ensure thorough cleaning and speed the process up
7. Place the FermZilla upside down on the stand and insert the spray wand and jet into the opening of the vessel
8. Turn the pump on and allow the Bucket Blaster to do the rest
9. Once the FermZilla is clean, repeat the cleaning process using clean water (no more than 40°C) to thoroughly rinse the FermZilla
10. Fill the FermZilla with cold water again and add [StellarSan](#) according to the instructions on the bottle. Reattach the lid and shake the full FermZilla to coat all surfaces - contact time of 60 seconds is required for StellarSan to be effective. It is safe to leave StellarSan (at the correct dilution) in the tank. However, prolonged contact with StellarSan can cause harmless discolouration of the silicon dip tube

## Cleaning the PRV

If krausen or sticky wort has contacted the PRV you will need to clean the PRV to ensure it still activates at 35psi.

This can be easily done by releasing the pressure in the FermZilla by pulling on the ring pull until no pressure is left in the vessel, then unscrew the PRV.

Submerge this PRV in StellarClean solution to remove any sticky residue. Once all the residue has been removed, rinse and then sanitise the PRV with StellarSan or ethyl kill solution and screw back in to the pressure lid. The Carbonation Caps can also be removed, dismantled and cleaned in the same manner.

It is recommended to clean the PRV and Carbonation Caps every few brews to ensure that no sticky wort build up causes issues.

## **Cleaning the BlowTie Spunding Valve**

When fermenting under pressure or if fermentation has been particularly active or vigorous krausen or beer may enter the Spunding Valve. In this situation the Spunding Valve will need to be disassembled and cleaned to ensure it operates correctly.

Follow these steps to disassemble and clean a Spunding Valve

1. Completely remove the yellow adjustment knob and spring
2. Unscrew the four large screws on the face of the Blowtie Spunding Valve and the two small screws on the housing of the integrated pressure gauge
3. Remove the integrated pressure gauge housing and the integrated pressure gauge by gently pulling up on the dial
4. Remove the face of the BlowTie Spunding Valve
5. Remove the diaphragm assembly
6. Remove the collets on the duotight fittings
7. Remove the o-rings within the duotight fittings
8. Soak all components in StellarClean solution for 30 minutes and then reassemble

This process is also covered in this video

## KegLand BlowTie Breakdown Cleaning Video



BlowTie Spunding Valve Cleaning

# Tips, Tricks & Accessories

## FermZilla All Rounder 30L & 60L | Tips, Tricks & Accessories

The FermZilla range is distinguished by being pressure capable fermenters which allow fermenting and transferring beer under pressure. There are also a number of super handy accessories available to improve your beer and your brewing! The FermZilla range has a number of advantages over more traditional fermenters on the market.

### Dispensing from a FermZilla

As a pressure capable fermenter, the FermZilla can be treated as an all in one fermentation and dispensing unit. If the FermZilla is equipped for pressure fermentation, simply ferment and cold crash as normal. Once the cold crash is complete, there is no need to transfer to a keg.

Simply connect the FermZilla to CO2 using the Gas Post, and connect a tap of some kind to the Liquid Post. Once connected (and the beer is chilled and carbonated) you are good to go!

Recommended taps include the [NukaTap Mini FC Disconnect Kit ↗](#), the [Nylon Composite Pluto Gun ↗](#) and the [duo-Bronco/duo-Picnic Party Tap ↗](#). These are all great options to have to hand for pulling samples during fermentation (to check gravity etc).

### The Hop Bong

The Hop Bong is a fantastic way to dry hop in a FermZilla without introducing O2 (LODO). The Hop Bong is suitable for all pressure capable FermZillas (the Tri-Conical and the All Rounder). It can be purchased as a [standalone unit ↗](#) (if you have the required Carbonation Caps, dip tube etc) or as a [complete kit ↗](#).

The Hop Bong assembly can be attached at the start of fermentation. It can also be added to the lid at any stage - simply keep the 2" Butterfly Valve closed until the Hop Bong has been attached.

### LODO Dry Hopping with the Hop Bong

1. Remove the lid of the Hop Bong by undoing the 2" Tri Clover clamp

2. Add the required dry hop to the Hop Bong
3. Replace the lid on the Hop Bong and secure the 2" Tri-Clover clamp
4. Set your regulator to between 5-10psi and connect the gas ball lock disconnect to the Carbonation Cap on the Hop Bong
5. While connected and pressurised, pull the PRV on the lid of the Hop Bong several times. This will purge and refill the container with CO<sub>2</sub>, effectively displacing the O<sub>2</sub> in the Hop Bong
6. Once purged, disconnect the CO<sub>2</sub> and open the Butterfly Valve to introduce the hops into the FermZilla tank

For more information and detailed instructions for the Hop Bong, please refer to this video

The Hop Bong - Dry Hop Device, Hop Randall, Yeast Brink, Inline Car...



Introducing the Hop Bong

**RAPT Pill Hydrometer**

The [RAPT Pill Hydrometer & Thermometer ↗](#) is the perfect accessory for the FermZilla range! Unlike stainless fermenters, the FermZilla is made of transparent PET. PET is easy to clean, sanitary and also transparent to WiFi signals, making the use of a network capable floating hydrometer such as the RAPT Pill very simple. Using the RAPT Pill connected to your home network (or to another RAPT device such as a [RAPT Temperature Controller ↗](#) via Bluetooth) you can get near real time gravity and temperature readings from directly inside the FermZilla! This unlocks powerful and easy fermentation and temperature control and is a highly recommended upgrade.

For more information , please refer to this video

### RAPT Pill Digital Beer Brewing Fermentation Hydrometer - Tilt/Pill Re...



## RAPT Fermentation Chamber

The [RAPT - Fermentation Chamber ↗](#) is the most capable Fermentation Chamber on the market. It was designed from the ground up to hold 2 x 30L FermZilla All Rounders, 1 x 27L FermZilla Tri-Conical (with or without Hop Bong) or 1 x FermZilla 60L All Rounder or 55L Tri-Conical. With built in heating and cooling, WiFi and Bluetooth\* connectivity and connection and control via the RAPT ecosystem it is the easiest and most advanced method of fermentation control on the market!

\*Bluetooth connectivity works only in conjunction with a [RAPT Pill Hydrometer & Thermometer ↗](#)

For more information, please refer to this video

## RAPT Fermentation Chamber - Turnkey Heating and Cooling for All F...



### Temperature Control with Glycol

The FermZilla range can also be used in conjunction with a glycol chiller such as the [G20 - Glycol Chiller ↗](#)

You will need to install a [thermowell ↗](#) for the temperature probe and also a cooling coil such as the [Temp Twister ↗](#). All FermZilla lids have ports marked for drilling in order to fit these accessories. Otherwise, a [pre-drilled lid ↗](#) can also be purchased. These can also be installed in the [2" TC Pressure Lid ↗](#) which enables the use of the Hop Bong in conjunction with a glycol setup.

### No need to do a whirlpool in the kettle

Due to the shape of the FermZilla range (the conical shape of the Tri-Conical FermZilla and the rounded base of the All Rounder) you can skip the whirlpool in the kettle and just transfer everything! The hops and trub will simply settle out. You can then use the Collection Container of the Tri-Conical to dump this (if desired). In addition, when transferring under pressure, we are only drawing clear beer from the surface during the process, greatly minimising the amount of solids that can make their way into the keg.

# Identifying & Fixing Leaks

## FermZilla All Rounder 30L & 60L | Identifying & Fixing Leaks

If you suspect that your FermZilla has a leak it is important to properly test this.

Leak testing is not typically viable when fermentation is in progress. It is also possible to mis-identify the FermZilla as having a leak due to factors such as CO2 dissolving into solution (during cold crash, for example) or other factors.

### Leak Testing | 30L & 60L All Rounder FermZillas

Unless the tank itself is cracked (in which case it will need to be replaced) then the All Rounder range can only leak from the lid or neck of the FermZilla.

There are two ways to test and identify the location of a leak.

#### Detergent Bubble Test

1. Ensure the FermZilla is empty. Assemble the FermZilla according to instructions ensuring all threads, seals and o-rings are lightly lubricated with [food grade lube ↗](#)
2. Pressurise the FermZilla to approximately 20psi (no higher than 35psi)
3. Spray or lightly sponge the entirety of the lid and neck of the FermZilla with a detergent or StellarSan solution. Ensure the lid collar, the whole of the lid and the Carbonation Caps, threads and PRV are covered.
4. Examine the lid and neck for bubble formation. We are looking for bubbles forming and escaping due to CO2 escaping from the lid or neck of the FermZilla - this indicates the presence of a leak
5. If any leaks are detected, please refer to [Fixing Leaks](#)

#### Immersion Test

1. Ensure the FermZilla is empty. Assemble the FermZilla according to instructions ensuring all threads, seals and o-rings are lightly lubricated with [food grade lube ↗](#)
2. Pressurise the FermZilla to approximately 20psi (no higher than 35psi)
3. Half fill a suitable bucket or container (large enough to fit the FermZilla) with cold water

4. Invert the FermZilla into the bucket, ensuring that it is submerged past the lid
5. If a steady stream of bubbles, or slow but regular bubbles are visible, then the FermZilla may have a leak
6. If the exact position of the leak cannot be determined (if the vessel is not large enough to see the whole lid, for example) then perform a [Detergent Bubble Test](#) to identify the location of the leak

Bubble and Immersion Testing | FermZilla

## Leak Testing | 27L & 55L Tri-Conical FermZillas

Unless the tank itself is cracked (in which case it will need to be replaced) then the Tri-Conical range can only leak from the lid, Collection Container or Butterfly Valve assembly of the FermZilla.

There are two ways to test and identify the location of a leak.

### Detergent Bubble Test

1. Ensure the FermZilla is empty. Assemble the FermZilla according to instructions ensuring all threads, seals and o-rings are lightly lubricated with [food grade lube](#) ↗
2. Pressurise the FermZilla to approximately 20psi (no higher than 35psi)

3. Spray or lightly sponge the entirety of the lid and neck of the FermZilla with a detergent or StellarSan solution. Ensure the lid collar, the whole of the lid and the Carbonation Caps, threads and PRV are covered.
4. Examine the lid and neck for bubble formation. We are looking for bubbles forming and escaping due to CO2 escaping from the lid or neck of the FermZilla - this indicates the presence of a leak
5. Spray or lightly sponge the threads/caps/Carbonation Caps of the Collection Container with a detergent or StellarSan solution. Also spray or lightly sponge the Butterfly Valve assembly and the flange and clamps of the assembly
6. Examine the bottom assembly (Collection Container, Butterfly Valve and 2" TC flange) for bubble formation. We are looking for bubbles forming and escaping due to CO2 escaping from the FermZilla - this indicates the presence of a leak
7. If any leaks are detected, please refer to [Fixing Leaks](#)

### Immersion Test

1. Ensure the FermZilla is empty. Assemble the FermZilla according to instructions ensuring all threads, seals and o-rings are lightly lubricated with [food grade lube](#) ↗
2. Pressurise the FermZilla to approximately 20psi (no higher than 35psi)
3. Half fill a suitable bucket or container (large enough to fit the FermZilla) with cold water
4. Invert the FermZilla into the bucket, ensuring that it is submerged past the lid
5. After checking the lid, lower the FermZilla into the vessel so that the bottom assembly (Collection Container, Butterfly Valve and 2" TC flange) are submerged
6. If a steady stream of bubbles, or slow but regular bubbles are visible, then the FermZilla may have a leak
7. If the exact position of the leak cannot be determined (if the vessel is not large enough to see the whole lid, for example) then perform a [Detergent Bubble Test](#) to identify the location of the leak

## Babble and Immersion Testing | FermZilla

## Fixing Leaks

Once a leak has been identified the cause of the leak needs to be determined and corrected.

### Lid Leaks

If the leak is from the lid itself or the neck of the FermZilla then remove the lid and inspect the threads of the FermZilla tank for cracking. If a crack is located then the tank will need to be replaced.

Remove and inspect the lid o-ring from the inner lid. Inspect the o-ring for burrs, cuts or damage. If this is damaged it will need to be replaced with a [Replacement Lid Seal ↗](#)

Inspect the threads of the [Threaded Lid Ring ↗](#) and the [Pressure Lid ↗](#) for cracks, nicks or damage. If this is the source of the leak it will need to be replaced.

Once parts are inspected and/or replaced as needed, ensure the o-ring and threads are lubricated with food grade lube and repeat the above tests.

If the lid is still leaking make sure that the stainless-steel handles are not too tight. Loosen these handles (or remove) and then perform another leak test. The handles should only be hand tight as too tight can result in distortion of the neck of the Fermzilla

### **Collection Container and Butterfly Valves Leaks**

Inspect the threads on the Collection Container. If any cracks are found this will need to be replaced. Ensure that the threads are lubed and the Carbonation Caps are only hand tightened when replacing fittings.

Inspect the [Tri-Clover beaded seals ↗](#) for nicks or damage. If these are damaged they will need to be replaced.

If no physical issues are found carefully reassemble the Collection Container and Butterfly Valve. Lubricate the beaded seals and all threads with food grade lube. Reassemble and retest the FermZilla.

If you are still experiencing issues please send through a video to the email

[beer@kegland.com.au](mailto:beer@kegland.com.au) 

showing where the leak is occurring (leak test) and photos of the condition of the lid and o-ring.

# Hydro Test Guide

## FermZilla All Rounder 30L & 60L | Hydro Test Guide

This instruction sheet contains vital information that is related to safely performing a hydro test of a FermZilla tank which is past its Hydro Test date. It is vital that you read this instruction sheet

from front to back before performing this test!

### **THIS IS FOR YOUR OWN SAFETY**

Hydrotesting is a simple process that anyone can do at home with relatively basic tools and equipment.

If you have any doubts in the process or do not have time to do the hydrotest then once the tank has expired you should not continue to use the tank under pressure. Replacement new tanks can be purchased from KegLand Distributors

### **Determining if your tank requires hydro testing**

All FermZillas have a Date Stamp on the tank body as below

This date is the date after which the tank needs to be Hydro Tested before using under pressure.

NOTE: If you are not using the FermZilla under pressure then it does not require hydrotesting.

## IMPORTANT INFORMATION ABOUT THE DATE STAMP

The Date Stamp on the FermZilla tank is 24 months after the manufacture date. This is a good guide as to when the tank requires hydro testing.

However, if the FermZilla has been correctly stored in the original, unopened carton then it is not required to Hydro Test until 24 months from the date of purchase.

**The tank will remain in 'as new' condition when stored correctly in an unopened carton as it is not exposed to UV or chemicals etc.**

Please make a note of the date of purchase of the FermZilla and **ensure it is Hydro Tested 24 months from the date of purchase**

## Hydro Testing Process

**Do not perform the Hydro Test with an empty tank**

**Fill the tank with water to the brim before testing.**

The reason it is important to fill the tank with water when testing is because water is incompressible. This means in the event that the tank fails the test the resulting rupture will be safe. If the tank is filled with compressible gas such as CO<sub>2</sub> then the failure will have significantly more stored energy and the resultant failure can be much more dangerous.

**Thus it is important to completely fill the tank with water prior to testing**

1. Assemble the FermZilla (if required). Fill the tank to the brim with water
2. Remove the red 2.5bar PRV from the FermZilla lid and replace with a [grey 6.5bar PRV ↗](#).

**NOTE:** Ensure this PRV is swapped back for the red 2.5bar PRV immediately the test is complete. DO not operate the FermZilla with the incorrect PRV installed

3. Once the FermZilla is filled with water and the lid in place, slowly apply pressure to the tank. It is important to apply pressure in a controlled manner. There are two methods to apply pressure in a controlled manner

Fill FermZilla tank completely with water prior to testing

## Mains Water Pressure Testing

1. Connect mains pressure water to a length of 6.35mm EVABarrier with an inline regulator and liquid disconnect. You can use a KL13888 [duotight - 6.35mm \(1/4"\) x 3/4 inch BSP Thread Female ↗](#) to connect to a 3/4" tap outlet, or a KL17756 [6.35mm Diverter Valve 1/2" BSP ↗](#) to connect to a standard under sink outlet

2. Use a short length of KL42789 [Black Lightshield 6.35mm EVABarrier ↗](#), a KL26918 [6.35mm Inline Regulator ↗](#) and a KL24235 [6.35mm duotight Disconnect - Liquid ↗](#) to make a mains connected water line with inline regulation and a liquid disconnect to attach to the liquid post on the FermZilla
3. Connect a KL11532 [duotight 0-150psi push in gauge ↗](#) to a KL20756 [8mm duotight Disconnect - Gas ↗](#). This will be used on the FermZilla to accurately measure the pressure in the tank
4. Ensure the Inline Regulator is set to 0psi - the yellow knob should be turned all the way anticlockwise. Connect the liquid disconnect to the liquid post of the FermZilla.
5. Connect the gas disconnect and gauge to the gas post of the FermZilla
6. Slowly turn the yellow handle of the Inline Regulator until the pressure reaches 4 bar (60psi). Confirm this pressure on the gauge attached to the gas post of the FermZilla. **Note: It is normal for the FermZilla tank to swell in size and stretch during the hydro test**
7. Once 4 bar has been reached, stop increasing pressure. Leave everything connected for 1 minute. Remove the liquid disconnect (connecting the tank to mains pressure water). Inspect the FermZilla tank. **If the tank has not failed then the FermZilla has been successfully passed the Hydro Test and does not need testing for a further 24 months**
8. **If there are any visible cracks or damage, or if the tank ruptures then the Hydro Test has failed and the tank will need to be replaced**

## Water Pressure Transfer from Cornelius Keg

1. Fill a Cornelius Keg and the FermZilla to be tested completely with water
2. Connect the Cornelius Keg to a regulated gas source such as a KL01489 [2.6kg ↗](#) or KL01496 [6kg CO2 cylinder ↗](#) and a KL07429 [MK4 Type 30 Regulator ↗](#)
3. Ensure the line out from the regulator is terminated with a gas disconnect such as a KL20756 [8mm duotight Disconnect - Gas ↗](#)
4. Ensure the regulator is set to 0psi - the knob should be turned all the way anticlockwise
5. Daisy chain the Cornelius Keg from the Liquid (Out) Post of the keg to the Liquid Post of the FermZilla to be tested using a length of EVABarrier and 2 x Liquid Disconnects. A length of KL06224 [4mm x 8mm EVABarrier ↗](#) and 2 x KL20749 [8mm duotight Disconnects - Liquid ↗](#) is ideal for this
6. Connect a KL11532 [duotight 0-150psi push in gauge ↗](#) to a KL20756 [8mm duotight Disconnect - Gas ↗](#). This will be used on the FermZilla to accurately measure the pressure in the tank. Connect the gas disconnect and gauge to the gas post of the FermZilla
7. Slowly and in a controlled manner adjust the regulator until the pressure reaches 4 bar (60psi). Confirm this pressure on the gauge attached to the gas post of the FermZilla. Ensure that water is being transferred into the FermZilla, not gas. **Note: It is normal for the FermZilla tank to swell in size and stretch during the hydro test**
8. Once 4 bar has been reached, stop increasing pressure. Leave everything connected for 1 minute. Remove the liquid disconnect connect the keg to the FermZilla. Inspect the FermZilla tank. **If the tank has not failed then the FermZilla has been successfully passed the Hydro Test and does not need testing for a further 24 months**
9. **If there are any visible cracks or damage, or if the tank ruptures then the Hydro Test has failed and the tank will need to be replaced**

Hydro Test - Cornelius Keg Setup

# Dimensions

FermZilla All Rounder 30L & 60L | Dimensions

**KL15189 FermZilla All Rounder 30L Dimensions**

30L All Rounder | Dimensions

**KL15196 FermZilla All Rounder 60L Dimensions**

60L All Rounder | Dimensions

## **30L All Rounder Mega Grip Dimensions**

30L All Rounder Mega Grip Dimensions

### **30L All Rounder Mega Grip Dimensions - Tri Clover Lid**

30L All Rounder Mega Grip Dimensions - Tri Clover Lid

### **30L All Rounder Mega Grip Dimensions - Hop Bong**

30L All Rounder Mega Grip Dimensions - Hop Bong

## **60L All Rounder Mega Grip Dimensions**

60L All Rounder Mega Grip Dimensions

## **60L All Rounder Mega Grip Dimensions - Tri Clover Lid**

60L All Rounder Mega Grip Dimensions - Tri Clover Lid

## **60L All Rounder Mega Grip Dimensions - Hop Bong**

60L All Rounder Mega Grip Dimensions - Hop Bong