

Pressure Pack with Clear Float Technology

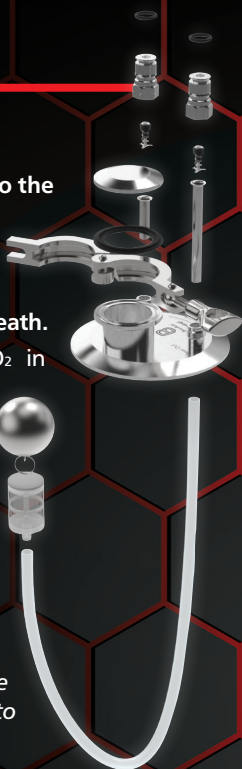
Important Safety Information

Please read this entire instruction card for important safety information prior to the use of your Pressure Pack with Clear Float Technology Kit. Please also read the X Series instruction manual that came with your fermenter and review all warnings.

⚠ WARNING Failure to follow these warnings could result in serious injury or death.

If sealed, the fermenter can be pressurized due to the production of CO₂ in fermentation or the introduction of compressed gas. When the Fermenter is pressurized, incorrect use can lead to a risk of the lid or fittings being launched with great force and causing serious injury or death. To reduce this risk, follow these precautions to safely pressurize and release pressure, and to prevent unintentional pressurization:

- Before removing the lid clamp, TC (Tri-Clamp) fittings, or accessories, release all pressure by opening the Pressure Relief Valve (PRV).
- Do not overfill your conical past the maximum volumes listed below. Overfilling can cause fermentation material called Krausen to clog the blow off and airlock.
- Do not place pellet hops, whole hops, oak chips, or other items directly into the fermenter. Loose material can clog the blow off and airlock. Use a mesh bag to contain these types of materials.
- Do not alter or change the Pressure Relief Valve (PRV) built into the lid.
- Pressurize with compressed gas only with the Pressure Pack with Clear Float Technology. Always use an approved CO₂ regulator, with a functional low-pressure gauge. Never exceed 15 PSI.
- Do not seal/cap an actively fermenting beer, except when using the BrewBuilt Kit for Fermenting Under Pressure.
- When the optional BrewBuilt Flex Chamber is installed always keep the bottom butterfly valve open, allowing CO₂ to be released. Failure to keep the valve open could cause the Flex Chamber to become over pressurized and explode.



INSTRUCTIONS

The Pressure Pack with Clear Float Technology, is specifically designed to work with BrewBuilt X Series Conical Unitank Fermenters, unlocks many possibilities. In this guide we will talk you through installing and using your Pressure Pack.

INSTALLATION — Assemble the Pressure Pack lid per the diagram. DO NOT USE TEFLON TAPE to assemble threaded body connects as they seal with the included o-rings. When attaching the Pressure Pack lid to your X Series conical, be sure your TC gasket is properly seated and then tighten down the TC clamp.

TIP: There is a welded hook on the bottom of your Pressure Pack Lid. Use this for hanging drawstring bags full of hops or whatever flavoring additions you want to extract flavor from without directly pitching into your beer.

APPLYING PRESSURE

Before applying pressure you will need to replace the u-shaped blow-off with a TC End Cap or TC Pressure Gauge. Do not seal/cap an actively fermenting beer, this includes any beer which has residual sugar that may incur any future fermentation. To apply pressure to your conical, connect the gas-in ball lock QD on your CO₂ draft system to the gas-in body connect located on the Pressure Pack. The gas-in body connect has a notch on the side, while the beverage-out body connect does not. Keep in mind that your X Series Uni and Pressure Pack lid is rated at 15 psi and the PRV will start releasing pressure around that point. We recommend setting the regulator on your CO₂ tank to a maximum of 10–12 psi to ensure you do not exceed this point.

TRANSFERRING CLEAR BEER TO KEG UNDER PRESSURE

Push your finished beer into a keg using CO₂ so it never becomes exposed to oxygen—it's simple and fast using the Pressure Pack. Thanks to the Clear Float stainless steel floating pick up, you'll be transferring the clearest beer from the top down.

Once your beer is ready to be packaged into a keg, follow these instructions. **NOTE:** You will need a Corny Keg Ball Lock Jumper Line (beverage tubing with bev-out ball lock connectors at both ends).

1. Fill and sanitize a keg. Push the sanitizer out using CO₂. Open the keg pressure relief valve to let CO₂ exit the keg.
2. Attach your CO₂ tank to the gas-in post on your Pressure Pack lid and set it to around 10–12 psi
3. Attach the Corny Keg Ball Lock Jumper Line to the bev-out post on your Pressure Pack lid.
4. Once you hook up the bev-out to the keg, beer will start flowing from the pressurized conical into the unpressurized keg.
5. Once your beer has transferred, unhook the bev-out and gas-in connectors. Pressurize your keg.
6. Be sure to release any pressure from inside your conical before opening it for cleaning.

RELEASING PRESSURE



Before removing the lid clamp, TC fitting, or any accessory, you must first release any pressure from your BrewBuilt Fermenter.

Refer to your X Series User manual for detailed directions on how to release pressure.

FERMENTING UNDER PRESSURE

If you plan to ferment under pressure, you will need the optional BrewBuilt Kit for Fermenting Under Pressure. This kit comes with a commercial-grade Pressure Relief Valve, an adjustable Spunding Valve, and a sealed Pressure Gauge. The Spunding Valve allows you to set a safe pressure to ferment. Also included is CellarScience Foam Axe™ for reducing krausen/foam inside the fermenter.