

B | KIT FOR FERMENTING UNDER PRESSURE

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

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.

ASSEMBLY

1. Make sure the optional Pressure Pack lid assembly is installed on your X Series Fermenter.
2. Using the tri-clamps that came with this kit, install the Commercial PRV, Pressure Gauge and Spunding Valve onto the 4 way TC Cross as shown in the photo on page 2.
3. Install the TC Cross onto the highest available 1.5" TC port.
4. Ensure the Pressure Relief Valve built into your fermenter lid is properly installed.

DIRECTIONS

MAXIMUM FILL LEVELS:

- 7 Gallon X Series – 5.5 gallons liquid
- 14 Gallon X Series – 11 gallons liquid
- 27 Gallon X Series – 21.5 gallons liquid
- 42 Gallon X Series – 33 gallons liquid



Always add two drops per gallon of CellarScience Foam Axe. Foam Axe is an anti-foam agent that reduces the potential build-up of Krausen. If Krausen enters the pressure relief valves it can potentially clog them, affecting their ability to safely release pressure.

If you see krausen (foam from fermentation) exiting any of the pressure relief valves, you need to immediately release the pressure in the fermenter, clean the relief valves, and ferment the rest of the batch without pressure, using the blow-off tubing that came with your Brewbuilt X Series Fermenter.

The Spunding valve features a hand-adjustable blow-off to dial in your desired pressure setting. We suggest a range of 10-12 psi for most fermentations. Never exceed 15 PSI.

RELEASING PRESSURE

WARNING

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.

