The Brew Bucket™

Quick Reference Guide

Stainless Steel Prep

Pre-Clean: Prior to first time use, thoroughly wash all surfaces of the Brew Bucket, including all valves and fittings, with Tri-Sodium Phosphate (TSP) in hot water, mixed to the manufacturer's recommendations. Scrub with a soft terry cloth, and after the initial TSP wash, rinse thoroughly and dry all surfaces.

Passivation: It's good practice to periodically passivate all stainless steel equipment with an acid based solution to establish a uniform passive oxide layer that will maximize corrosion resistance. Following the pre-clean step, fill the Brew Bucket with Star San at a concentration of 1 ounce per gallon at 70-80°F for 30 minutes. **Moving forward, for best stainless performance, passivation should be performed at least once a year or anytime you believe you may have inadvertently scratched the surface.**

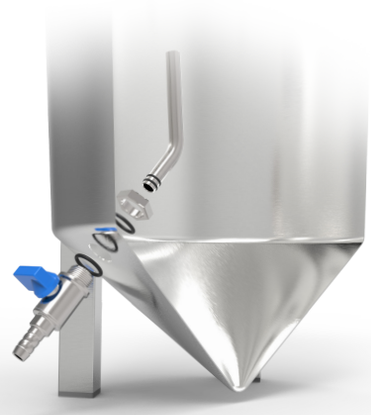
Cleaning and Sanitizing: As part of a regular cleaning regimen both pre and post-fermentation, wash the interior surfaces of your Brew Bucket with an alkali cleaner such as PBW at a ratio of 0.75 ounce per gallon. Then sanitize with Star San or another acid based sanitizer per the manufacturer's recommendations.

Brew Bucket Set Up

Installing the Ball Valve: Install the included 3/8″ ball valve as shown. As a result of tight machining tolerances, and to reduce the chances of tearing, pinching, or displacing an O-ring, always use food-safe lubricant or Star San when inserting the racking arm into the racking valve. Please note that although a spare O-ring is included, two are required to ensure an effective seal.

Use two large O-rings; one between the valve body and outer sidewall, and the second between the inner sidewall and locknut.

One spare O-ring in each size is provided. Should you ever need replacements, or just want spares, they are available for purchase on our website.



Racking Arm: The racking arm inserts directly into the ball valve, and is held in place by the O-rings. We recommend that you orientate the valve as shown, so that the racking arm aligns with the blue lever. This way you will know the orientation of the arm when it is submerged.

Setting Up a Blow-off: It is important to always rig a blow-off tube prior to active primary fermentation. Not doing so could clog a small airlock, and result in damage to the lid clamps from over-pressurization.

Racking Your Beer

The ball valve is designed to rotate during wort transfer, which allows the racking arm to extend into the conical bottom, thus enabling you to transfer the maximum amount of beer possible. However, bear in mind that the ball valve should always be rotated clockwise, as this will prevent the valve's locknut from loosening.

What's in the Box

- The Brew Bucket
- Lid with Gasket
- 3/8″ Ball Valve
- Racking Arm
- Silicone Stopper for Lid
- (1) Replacement large O-ring
- (1) Replacement small O-ring
- (4) Silicone Feet Inserts
- Thermowell (Brewmaster)
- Thermometer (Brewmaster)

Warranty information can be found at www.ssbrewtech.com/warranty

Brewmaster Edtion Features

Installing the Thermowell: Begin by removing the included locknut from the thermowell assembly. There will be two O-rings found on the threaded portion of the fitting. Remove one of the O-rings and retain it as a spare, the thermowell only requires ONE O-ring to form a liquid tight seal.

Next, feed the thermowell through the 17 mm punch found just below the Ss Brewing Technologies logo on the front of the Brew Bucket. The O-ring should be seated against the interior sidewall of the vessel, as shown. Lastly, thread the locknut onto the fitting from the exterior and tighten.

Once the thermowell is in place, install the included batteries into the LCD thermometer, then install the LCD assembly into the included silicone boot. Lastly, feed the thermoprobe into the thermowell, and seat the silicone boot as close to the thermowell's lock nut as possible.

USE THE FOLLOWING WITH CAUTION:

- Stainless steel scrubbing pads or Scotch-Brite pads. These will remove the protective oxide layer on the stainless and may cause discoloring, and in severe cases rust can form.
- Oxalic Acid cleaners such as Bar Keeper's Friend, Kleen King, or Revere Ware Stainless cleaners on the electrically etched volume markings and logo. They may cause the markings to fade.

NEVER USE THE FOLLOWING:

- Chlorine bleach or chlorine based products. Chlorine can cause pitting of stainless steel, or pin holes through the surface which cannot be repaired.
- OxiClean or other peroxide cleaners in combination with hard water. These can cause calcium carbonate to precipitate onto the surface. If this happens re-passivate your Brew Bucket.

If you have any further questions about your Brew Bucket go to our website and take a look at our extensive knowledge base in the FAQ section. Over the years it has become a treasure trove of information. If after searching our FAQs, you still can't find an answer to your specific question(s), please email us at support@ssbrewtech.com.