Spike Flex Base Process Guide

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FLEX PROCESS GUIDE

CLEAN

1. Before your first use, clean and rinse!
    - Please refer to our first care guide, see link HERE
    - In between brews we recommend soaking all parts in Alkaline Brewery Wash.
2. Sanitize everything!
    - Sanitation is the most important aspect of brewing good beer!
    - We like to use star san, it's also helpful to have a spray bottle full as well for areas that cannot be soaked.
    - Fill your Flex with sanitizer and make sure all parts are sprayed.
    - Dump out sanitizer, leftover foam is ok – you can leave it!

ASSEMBLE

3. See HERE for assembly guide – the order of assembly is not important although we recommend the lid last.

Some notes to keep in mind while assembling

- Spray all connections with sanitizer as you go (I think you'll see a trend here!)
- When you get to the racking arm, make sure it is adjusted so that it is facing sideways, you also want to align it with the valve handle so you know which direction the racking arm is facing. Do this before putting on the lid.

CHILL AND FILL

4. Chill wort and fill your Flex through the 4" port on the lid or through the valve (you'll need a fitting for this option). See upgrade below!

UPGRADE OPTION! QC fittings and tubing

ADD YEAST

5. Add yeast
    - Spray Sanitizer on the 4" top port, unclamp and add yeast.
    - Don't forget to sanitize the yeast packet and scissors before opening the yeast!
    - Fill the airlock with sanitizer solution

Pro Tip: Oxygenate! Healthy yeast needs oxygen during the beginning of fermentation. There are several ways to oxygenate, here's a link to give you some ideas:

- Ask A Pro: Aerating Your Wort

UPGRADE OPTION! Carb stone

Pro Tip: Measuring gravity during fermentation lets you know when the beer is done fermenting and assists in measuring consistency.

UPGRADE OPTION! Sample Valve

FERMENT

6. Store your beer in an area with a temperature that works best for the yeast you're using.
7. Your beer should be done fermenting when the airlock activity has stopped, you can wait a few days to be 100% sure it's done. Primary fermentation usually takes a week or so, depending on what type of beer and yeast strain.

Pro Tip: You can also take gravity readings every few days to see when your beer is done fermenting. You'll know it's done when the gravity stops decreasing.

UPGRADE OPTION! Temp control package

SECONDARY FERMENTATION OPTIONS

Option 1: Transfer to another vessel (see next step for how to transfer) and let sit for another 5-7 days.

Why: This gets the beer off the dead yeast and trub, allowing more clarity, it also reduces the chance of off flavors caused by dead yeast

Option 2: Let the beer sit for another 5-7 days after fermentation is complete, without transferring.

Why: The yeast will continue to drop out of suspension, also gives more clarity, but you do risk off flavors from the dead yeast if it its for too long, 5-7 days should be okay!

Option 3: Cold crash using our temp control system or fridge.

Why: Allows the yeast and hops to fall out of suspension for a sediment free beer, cold crashing expedites that process. Allowing you to get clear beer in just a day or two longer.

TRANSFER TO BOTTLES OR A KEG

8. Make sure Flex is higher than the keg or bottles so you can use gravity to drain.
9. Reposition the racking arm to the up position (remember your valve handle should be aligned with the racking arm)
    - loosen the clamp 1-2 turns, or just enough to allow the valve adapter to spin.
    - Turn clockwise, using the valve handle until you have reach the up position.
    - Open the valve to start draining
    - Keep rotating clockwise until you see the beer start to get cloudy, indicating you have reached the dead yeast and trub.
    - Shut off valve.

Pro Tip: We like to use quick connect fittings to make transferring a breeze!

UPGRADE OPTION! Closed pressure transfer kit and racking arm with indicator

CLEANING STEPS

1. Remove lid
2. Dump yeast and other remaining solids
3. Take off all parts and soak in bucket of ABW.
4. Make sure not to use any abrasive cleaners, these could scuff your Flex, we like to use a microfiber towel and the dish soap with the ducks on it (you can use the dish soap of your choice, Just make sure it does not contain harsh chemicals such as bleach!).