

# Spike Oxygenation Kit

User Guide



# Congrats on securing your new Oxygenation Kit!

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We know you're anxious to get brewing, so we made these assembly instructions and Brew Day Guide easy for you to follow and threw in a few pro tips along the way.

Grab a beer, and let's get started.

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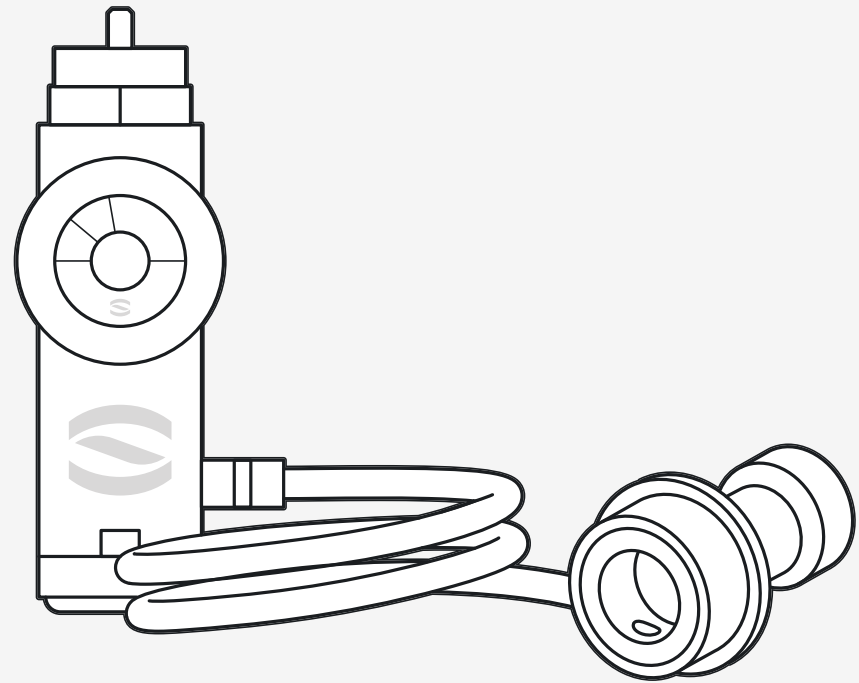
01.

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# Assembly

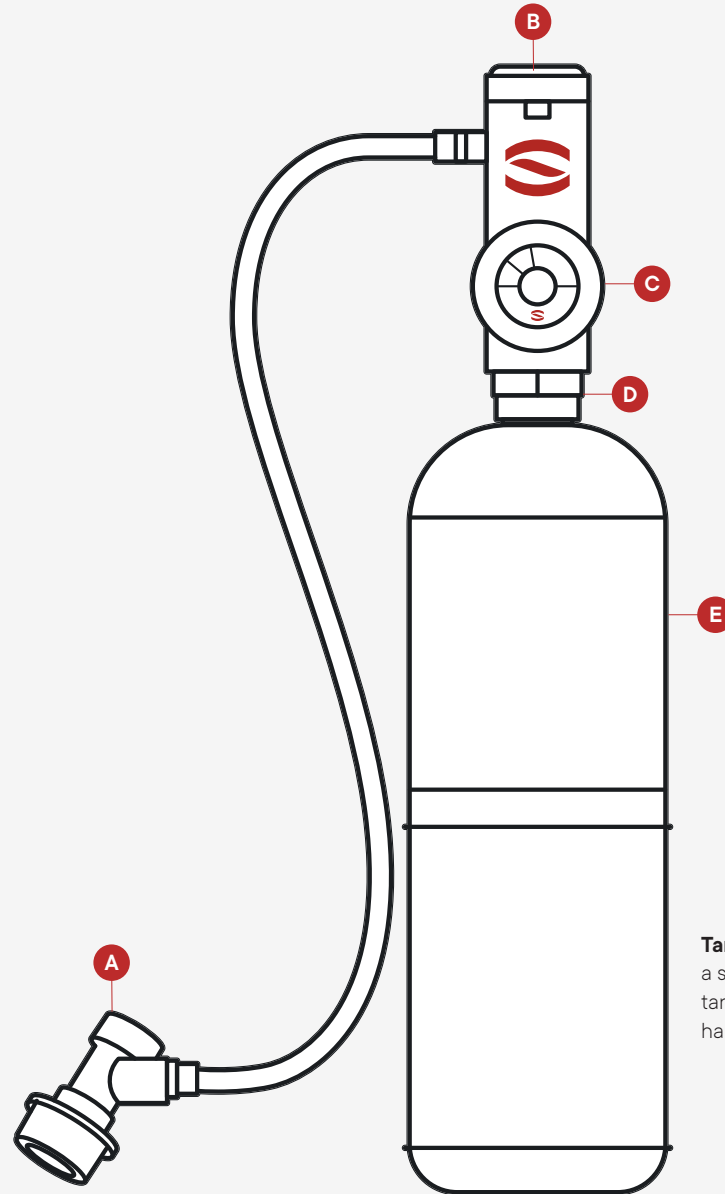
Ready to get your kit up and running? This guide will show you how to assemble each piece of equipment with step-by-step instructions and key visuals.

Assembly –  
**Oxygenation  
Kit**



# Assembly – Oxygenation Kit

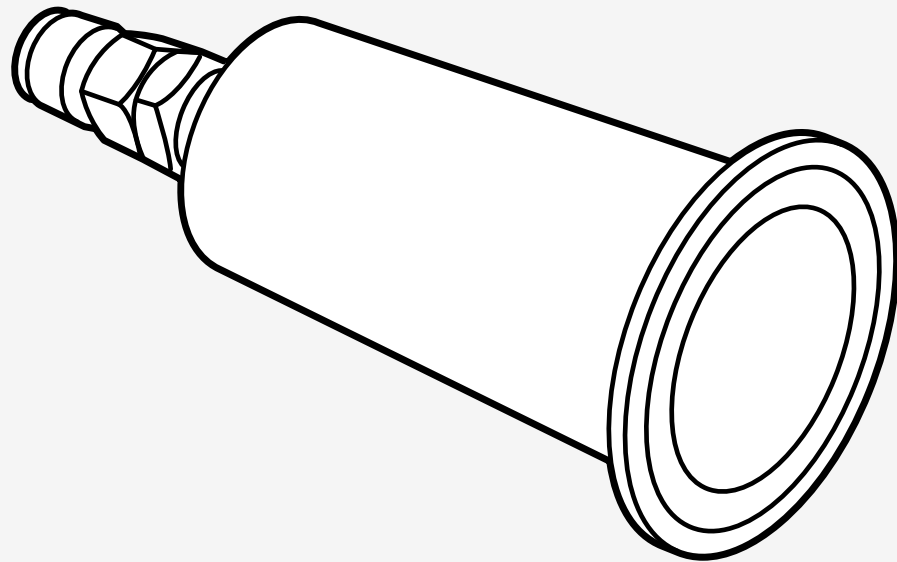
ITEM	DESCRIPTION	QTY
A	Ball Lock Quick Connect	1
B	Flow Rate Control	1
C	Oxygen Level Indicator	1
D	Threads for O2 tank	1
E	O2 tank (not included)	1



**Tank Not Included.** Use a standard red oxygen tank, typically found at hardware stores.

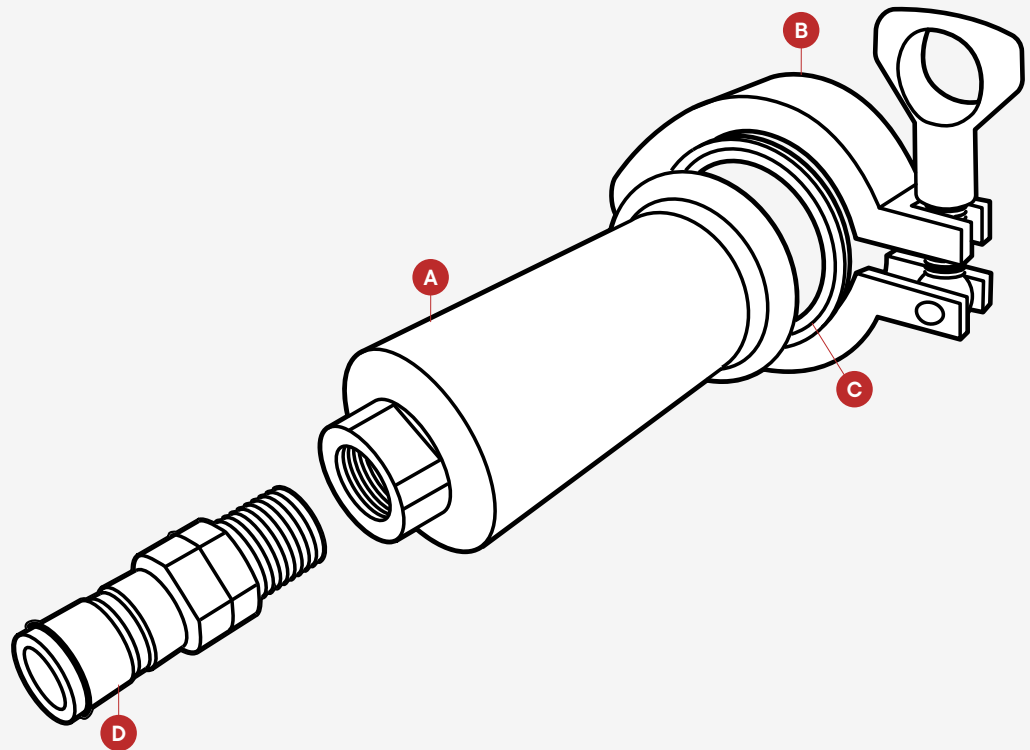
## Assembly – **Carb Stone**

**Note:** Carb Stone sold in the O2 Kit Bundle or separately.



## Assembly – Carb Stone

1. Attach the included gas post to the carb stone housing. Use 3-4 wraps of Teflon tape on the threads. Tighten using a wrench.
2. Before use always sanitize by submerging or thoroughly spraying the carb stone assembly with Star San.
3. Using a sanitized gasket and clamp, attach to your conical fermenter's racking port butterfly valve.



ITEM	DESCRIPTION	QTY
A	Carb Stone	1
B	1.5" Clamp	1
C	1.5" Gasket	1
D	Gas Post	1

# Brew Day Guide

| **Operating**

Now that your kit is fully assembled, it's time to put it to work.  
Follow the steps in this user guide for a simple and easy Brew Day experience.



# Brew Day – Operating

## Equipment Needed: Oxygenation Kit & Carb Stone

After you have transferred your wort from your boil kettle and chilled to yeast pitch temps, you are ready to oxygenate

1. Grab your carb stone and sanitize the inside and TC flange. Also sanitize the racking valve, clamp and gasket.
2. Attach the carb stone to the racking port.
3. Set the flow rate on the oxygenation kit manifold to 0

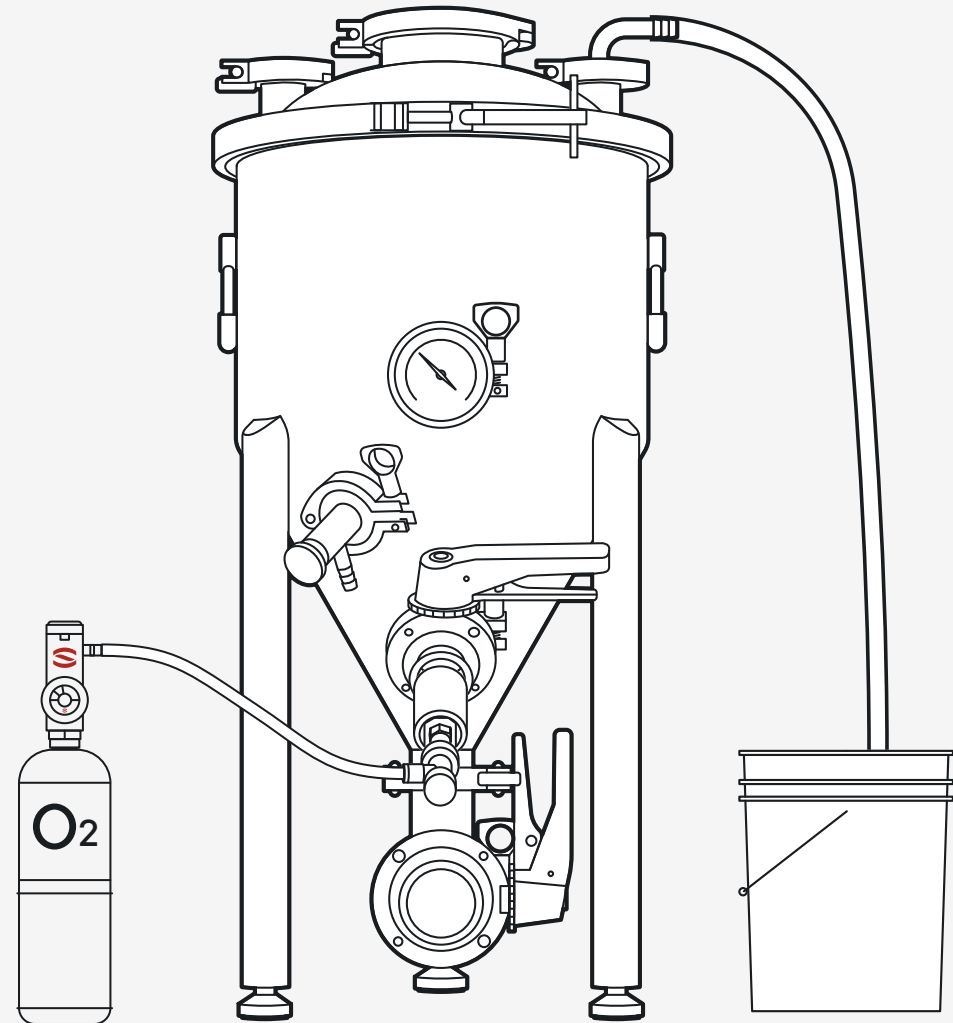


4. Screw your O<sub>2</sub> canister onto the threads of the Oxygenation Kit.

**Note:** O<sub>2</sub> tanks use a left hand thread (turn counterclockwise to tighten). You may briefly hear a hiss from the O<sub>2</sub> tank as it is engaged by the oxygenation kit. Continue to tighten and the hiss will stop.

5. Connect your Oxygenation Kit to the carb stone by using the ball lock gas post quick connect fittings. (see **Figure 1**)

Figure 1



# Brew Day – Operating

## Equipment Needed: Oxygenation Kit & Carb Stone

- Adjust the flow rate on the manifold to ¼ Lpm (liters per minute) and open the racking valve, leaving open for 30 seconds per gallon of wort (see table below). While you do this, make sure that the blow off hose at the top of the conical is inserted into your sanitizer bucket, so you don't create excess pressure in the conical.

Batch Size (gallons)	Minutes at ¼ Lpm
2.5	1 min 15 secs
5	2 min 30 secs
10	5 min
15	7 min 30 secs
20	10 min
30	15 min

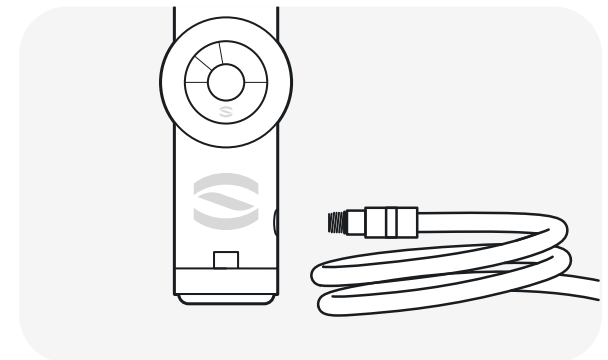
\*In testing this rate and times resulted in 8-10 ppm of dissolved oxygen in the wort which is the ideal range for a healthy yeast environment.

\*\*We estimate that one tank can oxygenate up to 200 gallons of wort.



- Close the racking valve and set the flow rate to 0, disconnect the oxygen tank and disconnect the carb stone. Store the oxygen tank per its manufacturer's recommendations.
- Spray the outside of the butterfly valve down with sanitizer. Clean the carb stone by soaking it in Alkaline Brewery Wash or similar product.
- After the carb stone has soaked, rinse with warm water and attach the stone to your O2 tank to push all residual wort and brewery wash out of the stone's porous body. Follow this with a spray with sanitizer.

- If wort gets into the tubing, unscrew the tubing with a wrench and rinse out the tube. Be careful not to lose the o-ring.



- After you oxygenate, you are ready to pitch your yeast and begin fermentation!