



PRODUCT GUIDE

TC-100

HOW TO USE

PRO TIP: Refer to the temp inversion diagram above for proper line configuration at different temps used during fermentation.

PRIMARY/SECONDARY TEMP CONTROL:

Deciding on your target primary temperature is up to the brewer and dependent of many factors, such as strain of yeast used and the desired flavors of your final product. It's important to keep your yeast in check (getting too warm) for most beers during primary, as many off flavors can develop from lack of temp control. As activity of fermentation slows, it's also important to keep the temperature at or above your primary temperature so the beer can fully attenuate. Once final gravity is met, shutting yeast activity down is necessary to suspend further attenuation.

PRO TIP: If your conical is in a room colder than your set temp unplug the pump from your cold water reservoir. This will prevent your cold system to kick on if your heater slightly overshoots your set temp. The ambient room temp will slowly cool the unit the needed fraction of a degree. Plug your pump back in when it's time to cold crash/carbonate and you can then unplug your heater as it won't be needed any longer.

COLD CRASH/CARBONATING

'Crashing' or 'cold crashing' your beer after it has fully fermented is a very useful technique used in professionally breweries and is now attainable for home brewers with use of the TC100. Crashing your beer from your fermentation temp down below 40F will drop any hops, trub, yeast, etc particles out of suspension and down to the bottom of the cone. Once your conical is crashed you can then dump the material out of the bottom port and prepare to rack your beer to kegs (using our CPC kit seen [HERE](#)) or prepare to carbonate your beer.

PRO TIP: Crashing your sealed conical will cause a vacuum (ever experience a Star San suck back??). To prevent this, you can use our gas manifold bundle (seen [HERE](#)) to apply ~5psi using a standard CO2 ball lock quick disconnect. This positive pressure will prevent a vacuum from forming.

PRO TIP: If you plan to rack directly after cold crashing it is recommended to not to dump via the 2" port. This can mix some of the material back into suspension. Instead we would recommend racking after crashing without dumping your hops and trub.

If you plan to use your conical as a unitank and carb your beer in the same vessel you fermented in you'll want to pick up one of our carb stones (see [HERE](#)). This will allow you to fully carbonate your beer in less than 24hrs compared to up to a week with standard in keg carbonating. To see in depth instructions on how to carb your beer in your unitank fermenter, click [HERE](#).