PRODUCT GUIDE

TC-100

TEMPERATURE INVERSION

At temperatures of 40F+ the beer inside your conical will have a standard temperature gradient with warmer on the top and cooler on the bottom. At around 40F this actually flips; a temperature inversion occurs. Due to density changes the colder beer will now be on the top and the warmer beer will be on the bottom.

To combat this our coil design has two configurations for cooling (refer to Figure 1) which will give the best results for either maintaining fermentation temps or cold crashing your beer.

- Temps of 40F+: You'll want the 'In' line to be the top of the coil and the 'Return' line to be the end of the coil that bends straight vertical. This will keep the coldest fluid at the top where your beer is the warmest.
- Temps under 40F: You'll want the 'In' line to be the coil run that goes straight to the bottom and the 'Return' line to be where the coil starts. This will keep the coldest fluid at the bottom where your beer is the warmest.

Figure 1