

THE CATALYST FERMENTATION SYSTEM



ASSEMBLY INSTRUCTIONS

5

Place lid on the tank,
then firmly secure every
latch into place.*

*In an X pattern,

4

Place tank on the stand.

3

Screw the valve onto the tank
making sure the valve's handle
turns downwards, not upwards,
to open the valve.* Do not
overtighten.

*Reference the writing on the valve for
proper positioning "OPEN" & "CLOSE"

2

Connect both U-legs to the base and
secure them in place by fastening them
with (4) Hex screws. Use Allen wrench
to tighten the screws in place.*

*Do not over tighten the Hex screws.

1

Connect both U-legs with
the (2) support I-beams and
fasten with (4) Hex screws. Use
Allen wrench to tighten
the screws in place.*

*Do not over tighten the Hex screws.



Fully Assembled Preview.

THE CATALYST FERMENTATION SYSTEM



PRE-FERMENTATION / SANITATION

1. Mix sanitizer of choice with water in a bucket or large container. Follow sanitizer instructions for proper ratios.
2. Submerge the assembled valve, the mason jar and the rubber stopper in sanitizer for 60 seconds.
3. Screw the valve onto the tank and place rubber stopper and jar on a fresh paper towel to dry.*

*Ensure valve is installed right-side-up. See "OPEN" & "CLOSE" for reference.
4. To sanitize the tank make sure the valve is completely closed, then pour the sanitizer into the tank.
5. Latch on the lid, insert the rubber stopper, cover the stopper hole with your finger then shake the tank for 60 seconds. Make sure the sanitizer has splashed onto all surfaces.
6. Dump sanitizer.
7. Proceed to fermentation.

TIP: Using a spray bottle full of sanitizer to wet the interior of the tank and lid will save time compared to the fill and shake method.

BASIC FERMENTATION PROCESS

1. Verify that the wort is below 75° F with the sanitized thermometer before proceeding to fermentation.
2. Screw* on the Mason Jar and open the valve.

*Do not over tighten the mason jar, this will make it hard to remove later.
3. Pour the contents of the pot into The Catalyst leaving some of the sediment from the bottom behind.
4. Add cool water if needed to the 5 gallon* fill line. Add yeast as directed.

*The volume measurements do not take the mason jar volume into consideration.
5. Place the sanitized lid onto the tank ensuring the latching tabs on the tank line up with the lid latches. Secure the latches one by one in an X pattern.
6. If you expect a vigorous fermentation then a blow off assembly may be necessary to prevent overflow. To do this, place the end of the flexible tubing about a 1/2 inch into the hole of the rubber stopper and the other end into the bottom of a half full glass of water. This will allow CO2 to escape and the glass will catch any foam overflow.



MASON JAR TIP

We recommend waiting at least 10 days before dumping your first jar of trub. Some beers may require multiple jar dumps before bottling.

POST-FERMENTATION CLEAN UP

1. Unscrew valve and hand wash with warm water. Do not use abrasive sponges or brushes. You can also soak the entire valve assembly in a solution of a brewery cleaner of your choice.
2. To clean the tank you can:
 - a. Wash the tank by hand. Use a sponge to help remove residue from fermentation. Do not use abrasive sponges or brushes. Rinse thoroughly.
 - b. Wash the tank in a dishwasher. Remove top rack of dishwasher, then place tank upside down on the bottom rack. Add a small amount of dishwasher detergent to dishwasher cup. Set to wash in your regular cycle with dry option on.

Notes: Mild Brewery cleaners may also be used to help clean the Catalyst post-fermentation. If using these products in the dishwasher please make sure it is approved by the dishwasher manufacturer beforehand.

BREWMASTER'S TIPS

MASON JAR YEAST STARTER

Making a yeast starter in a mason jar on a stir plate is a great way to build up a healthy pitch of yeast and keep everything sanitized. You can then attach the yeast starter jar to the closed valve and open it when you are ready to pitch your yeast.

HOW TO HARVEST YEAST

Harvesting your yeast from your beer during fermentation saves time and money. The Catalyst allows you to dump your primary fermentation trub then collect fresh yeast in a mason jar for later use. This is done by waiting until after your primary fermentation is complete.

At this time you will close the valve, dump your jar, sanitize, reattach and reopen your valve. Over the remainder of your fermentation and aging, yeast will slowly settle into the jar. At bottling time you can loosely cover the jar and store it in the fridge for later use.

