

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

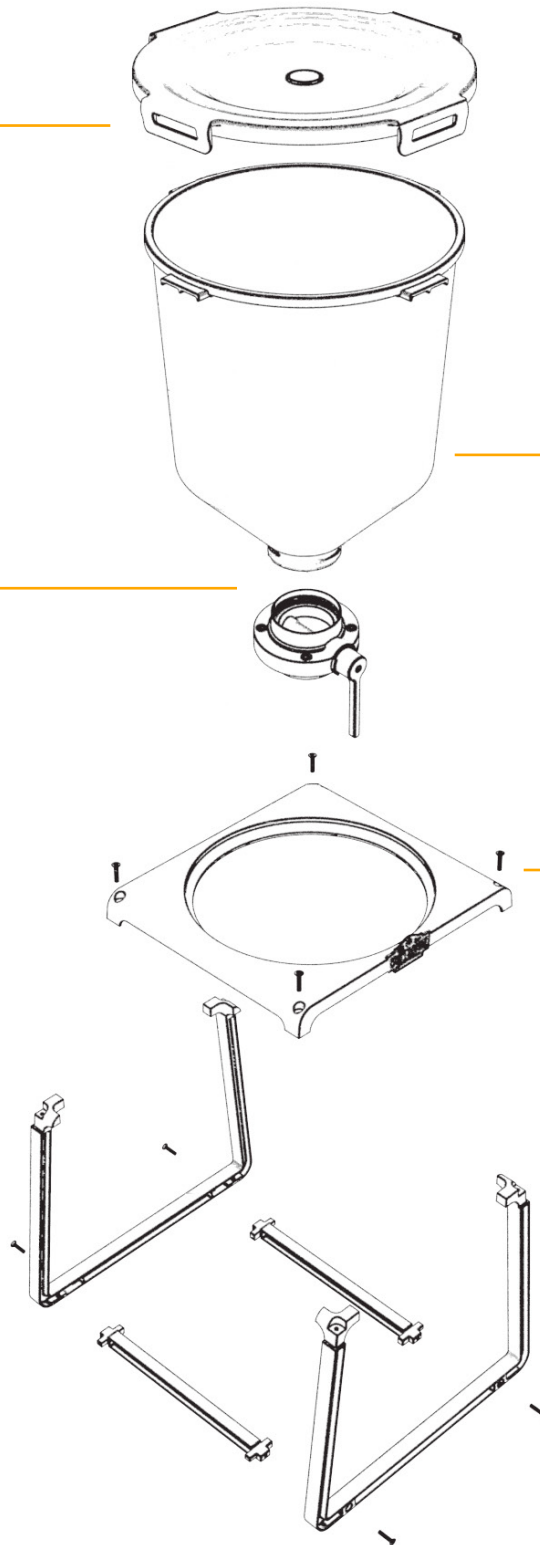
Connect both U-legs to the base and secure them in place by fastening them with (4) Hex screws. Use Allen wrench to tighten the screws in place.*

*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.

WINE FERMENTATION PROCESS

1. Screw* on mason jar and open valve. Add a few cups of warm water to tank along with Bentonite (if included with kit). Swirl until dissolved.
*Do not overtighten the mason jar, this will make it hard to remove later.
2. Pour wine juice base into tank. Add water to reach the 6 gallon* mark (or recommended volume from recipe).
*Volume measurements do not take mason jar volume into consideration.
3. If your recipe includes oak, add it now. Carefully stir for 30 seconds to evenly mix. Add yeast to mixture.
4. Install airlock or create a blow-off assembly by inserting end of the flexible tubing about 1/2 inch into the hole of the rubber stopper and the other end into a glass of water. CO2 will escape and the glass will catch any foam overflow.
5. Let wine age in an area between 65-75°F for 14 days with valve open.
6. After 2 weeks it's time to clarify & degas your wine. Degasing removes all CO2 created during fermentation for perfectly clear wine.
7. First, close butterfly valve. Then, stir wine with a clean utensil for at least 5 minutes to de-gas.
8. Add stabilizers and stir for at least 3 minutes.

9. Add clarifiers and stir vigorously for 2 minutes.
10. Open valve.
11. Place stopper and airlock back in lid, let age for 2 more weeks before bottling.
12. Close valve and remove mason jar of lees (sediment) before using bottling funnel to fill and cork your ready-to-drink wine.

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

INGREDIENT CHECKLIST:

Your wine recipe may include a variation of the following:

- WINE JUICE RECIPE KIT**
Vineyard pressed juice made from grapes of your chosen varietal plus any additional stabilizers or clarifiers included.
- BENTONITE**
A clay used during fermentation to keep your wine from clouding.
- YEAST**
Used to convert the sugars in the juice into alcohol through fermentation.

- STABILIZERS**
Stabilizers will vary depending on the recipe you're using. They can go by names like Potassium Sorbate or Potassium Metabisulphite. Stabilizers prevent bacteria & wild yeast from affecting the wine, also helps prevent oxidation.

- CLARIFIERS**
Clarifiers will vary depending on the recipe you're using. Clarifiers are used to create a bright clear wine during aging.

TOOLS OF THE TRADE

- 25 wine bottles
- Single-use Zork closures OR corks & a corking tool

