

THE CATALYST FERMENTATION SYSTEM



ASSEMBLY INSTRUCTIONS

5

Place lid on the tank, push down around the perimeter to seat the lid gasket. Then firmly secure every latch into place.*

*In this order, like the points on a compass: North, South, West then East.



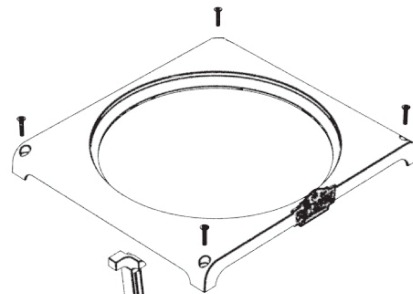
4

Place tank on the stand.

3

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

*See the words "OPEN" & "CLOSE" on the valve for proper orientation.



2

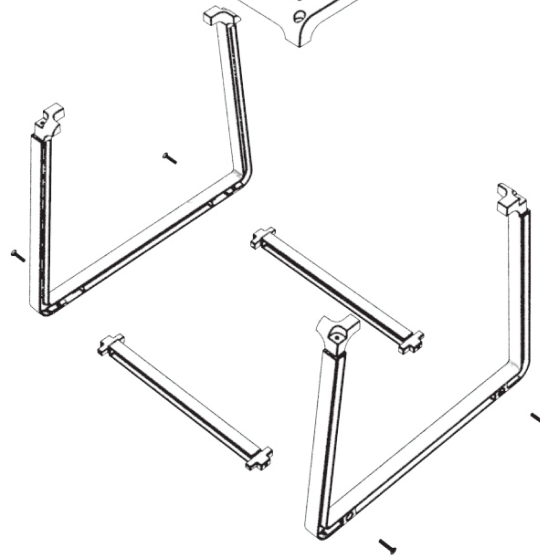
Connect both U-legs to the base and secure them in place by fastening them with (4) hex screws. Use Allen wrench to tighten the screws in place.*

*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.

FERMENTING BEER IN THE CATALYST



PRE-FERMENTATION / SANITIZATION:

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 screwed on properly. See "OPEN" & "CLOSE" for proper orientation.
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.

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

6. Dump sanitizer.
7. Proceed to fermentation.

BASIC FERMENTATION PROCESS:

1. Verify that the wort is below 75° F (so it's safe for the yeast) with a sanitized thermometer before proceeding to fermentation.

2. Screw on the Mason Jar without over tightening. Use the included 16oz jar or try a 32 oz jar if more sediment is expected (from dry hops or other adjuncts).

3. Transfer wort into The Catalyst, leaving any thick sludge behind in the kettle.

*If pouring hot wort into the Catalyst, close the butterfly valve to protect the glass Mason Jar.

4. With the valve closed, add cool water (if needed) to reach the 5 gallon fill line.* Add yeast & open the butterfly valve to begin fermentation.

*Volume markers on the tank do not include the jar volume. You can add water to reach the 5.25 or 5.5 gallon line to account for volume loss during jar removals.

5. Place the sanitized lid on the tank, first ensuring the latching tabs line up with the lid latches. Secure the latches in this order, like points on a compass: North, South, West then East.

6. If you expect a vigorous fermentation a blow off assembly may be necessary to prevent overflow. 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.

7. Ferment for 2 weeks (or ferment per the instructions included with your recipe kit).

8. After fermentation, close the butterfly valve and remove the jar. Screw on the sanitized funnel and attach the transfer tubing & clamp. Open the valve to bottle or keg your beer.



MASON JAR TIPS

- We recommend waiting at least 10 days before dumping your first jar of trub to allow it to properly settle & to avoid unwanted beer volume loss.
- Some beers may require multiple jar dumps before bottling.
- Have a plate handy to catch overflow during jar dumps.

POST-FERMENTATION CLEAN UP:

1. Unscrew valve and immediately hand wash with warm water. It is NOT dishwasher safe. Do not use abrasive sponges or brushes. You can also soak the valve assembly in a solution of a brewery cleaner of your choice. (It can soak for a while, even overnight, for a deep clean.)

*We advise against disassembling the valve, as it's precision assembled. Misalignment when reassembling could lead to a leak.

2. To clean the tank you can:

- a. Wash the tank by hand. Use a sponge to remove residue from fermentation. Do NOT use abrasive sponges, brushes or cleansers. Rinse thoroughly.
- b. Wash the tank in a dishwasher. Remove top rack of dishwasher, then place tank upside down on the bottom rack. Do NOT force between prongs - this could cause warping. Use a small amount of dishwasher detergent. Set to a regular cycle with dry option on.

BREWMASTER'S TIPS

PRE-FERMENTATION TRUB

To eliminate the number of jar dumps needed during fermentation, try a pre-fermentation trub dump. Before pitching yeast, allow sediment from brew day to settle in an attached mason jar for a few hours. Dump this trub, attach a clean jar and pitch yeast to start fermentation.

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 the 16 oz jar or use a smaller (8 oz) jar 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. Use harvested yeast within 2 weeks for best results. Harvested yeast can be reused up to 3 times.