



Beer Filter Kit

The Fermtech Beer Filter Kit is designed to effectively filter your beer, wine, or other beverages while transferring them from one Cornelius-style keg to another. It utilizes gas pressure to push the beverage through the filter. Please note that you will need to provide your own gas tank and regulator. For optimal results, it is recommended to filter your product at lower temperatures, preferably when it is cold.

Here is a step-by-step guide on using the Fermtech Beer Filter Kit:

1. Sanitize the filter housing, lid, hose assemblies, and the destination keg, as well as your hands, using your preferred sanitizer. The cartridge itself is packaged in a clean-room environment and does not require sanitization before use.
2. Open the filter cartridge package and insert the filter into the housing. There is no specific orientation required. Ensure that the lid O-ring is in place, and firmly tighten the housing cap onto the body.
3. The filter assembly is designed to draw the liquid from the "Out" side of the source keg and deliver it to the "Out" side of the empty destination keg. This ensures that your product is delivered directly to the bottom of the keg, minimizing splashing and aeration. Take note of the arrow on the filter housing cap, which indicates the correct flow direction, and connect the hoses to the appropriate kegs.
4. Set the regulator to 0 psi, then connect it to the source keg. Gradually increase the pressure until you achieve a slow but steady flow of product through the filter, typically around 3-5 psi. The exact pressure required will depend on the amount of material to be filtered out and the grade of your filter cartridge. To eliminate any trapped air in the housing, press the pressure-relief button on the filter housing cap.
5. If you notice a decrease in the flow rate, periodically release the built-up head pressure in the destination keg. During the filtering process, you may need to gradually increase the gas pressure as more material accumulates on the filter media, resulting in increased resistance. Always attempt to relieve the pressure in the destination keg before applying more gas pressure.
6. Once you have finished filtering, turn off the gas pressure and disconnect the hoses from the kegs. To release the pressure inside the filter housing, press the pressure relief button located on top of the housing. Open the housing, discard the used cartridge, and thoroughly clean all the parts with hot water before allowing them to air-dry.

You have the option to use Argon, CO₂, or Nitrogen gas to push the liquid through the filter. For beverages that will be carbonated after filtration, such as beer or cider, CO₂ is recommended. For still beverages like most wines and meads, either Argon or Nitrogen can be used.

Please note that the filter cartridges are intended for single-use and should be discarded. Replacement cartridges of various filter grades and ratings can be obtained from reputable retailers. To achieve the best results, it is recommended to use genuine Fermtech filter cartridges.

It is important to understand that not all sources of product haze can be eliminated through filtration, and additional hazes or sediments may develop in the bottle or keg, particularly with prolonged aging.

Typically, you can filter multiple kegs using a single cartridge, as long as you filter them simultaneously. Once one keg is finished, disconnect the fittings and place them in sanitizer. Clean and sanitize the keg that has been emptied and use it as the new destination keg. The filter cartridge is considered fully utilized when it requires more than 30 psi to push liquid through it.