7.9G

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FastFerment™

USER MANUAL

Congratulations on your *FastFerment* Purchase!

Now you will be able to make the best beer, wine, cider or mead in the comfort of your own home with the least amount of effort. Thank you for allowing us to help!

We have solid Customer Service so if you have any questions or concerns, please allow us to help before you look elsewhere.

NEED HELP?

Step 1: Check out our website - Go to www.FastBrewing.com

Step 2: Watch our Videos - Click on "Products" ->"Product Videos"

Step 3: Read FastFerment FAQ - Click on "FAQs" -> "FastFerment FAQs

Step 4: If you can't find what you're looking for, send an email to Info@FastBrewing.com or call us 800 549 5763

FIRST TIP:

Never, Ever Rest the FastFerment on the Collection Ball

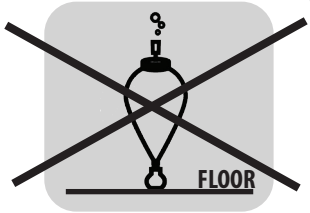


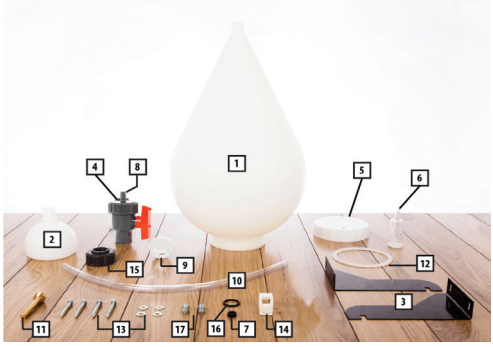
Table of Contents

7.9G (30L) Standard Kit Contents

* *Wall Mounts* are located in bottom of box
* Starter Kits have additional parts

Parts List

1) Conical Fermenter Body - 1
2) Collection Ball - 1
3) Left and Right Wall Mounts - 2
4) 1" Union Valve - 1
5) 6" Screw Top - 1
6) 3 Piece Airlock - 1
7) Rubber Grommet - 1
8) Hose Barb - 1
9) Teflon Tape - 1
10) Hose - 1
11) Thermowell - 1
12) 6" Hollow Rubber Gasket - 1 *(this will be inside the 6" Screw Top)*
13) Wall Mount Bolts and Washers - 4 each
14) Hose Clamp - 1
15) Union Valve Fittings for Collection Ball & Hose Barb - 4
(3 pieces will be attached to the Union Valve)
16) Spare O'Ring for Union Valve - 1
17) Side Insert Bolts - 2



Need Spare Parts?
"Find a Retailer" page at:
www.FastBrewing.com

Description of Parts

1) *Conical Fermenter Body* - Main vessel for fermentation
2) *Collection Ball* - Small vessel to collect trub and sediment
3) *Left and Right Wall Mounts* - Mounts to hold the 7.9G *FastFerment* on the wall
4) *1" Union Valve* - Valve to allow contents to flow into the *Collection Ball*
5) *6" Screw Top* - Lid for the top of the *Fermenter Body*
6) *3-Piece Airlock* - Allows CO_2 to escape during primary and secondary fermentation
7) *Rubber Grommet* - Holds and seals the *Airlock* in the *Lid*
8) *Hose Barb* - Located in the *Valve*; attaches the *Valve* to the *Hose*
9) *Teflon Tape* - Seals off threads on the *Thermowell, Conical Fermenter Body* and *Collection Ball*
10) *Hose* - Fills bottles or kegs from the open *Union Valve*
11) *Thermowell* - Holds a thermometer in place; plugs the *Conical Fermenter Body*
12) *6" Hollow Rubber Gasket* - Seals the *Conical Fermenter Body* and the *Lid*
13) *Wall Mount Bolts and Washers* - Used to attach the *Wall Mount*s to the wall
14) *Hose Clamp* - Closes off the *Hose* when filling when needed
15) *Union Valve Fittings for Collection Ball & Hose Barb* - Interchangeable fittings to attach the *Union Valve* to the *Hose Barb* or *Collection Ball*
16) *Spare O'Ring for Union Valve* - Replacement part for *Union Valve*
17) *Side Insert Bolts* - Holds the *Conical Fermenter Body* in the *Wall Mounts*

Contact us if you have any parts questions:
Info@FastBrewing.com

Need Spare Parts?
"Find a Retailer" page at:
www.FastBrewing.com

FastFerment Starter Kits

FastFerment Starter Kits incude everything one needs to start brewing!

Standard Beer Starter Kit

FastFerment

Double Lever Capper

Star San 4oz Bottle

Triple Scale Hydrometer

Plastic Spoon

Bottle Brush

Dual Scale Liquid Crystal Thermometer

Standard Wine Starter Kit

FastFerment

Double Lever Corker

Star San 4oz Bottle

2 - 2 oz PBW Packages

Triple Scale Hydrometer

Plastic Spoon

Bottle Brush

Corks

Dual Scale Liquid Crystal Thermometer

Setting Up the *Wall Mounts*

***Wall Mounts* are for 7.9G (30L) FastFerment ONLY**. Use **only** the provided *Wall Mounts* to hang your *FastFerment*. **We cannot guarantee other parts that we haven't provided.**

There's a Wall Mount video - www.FastBrewing.com

The lip of the Wall Mount (where the hole for the screws are) go to the OUTSIDE.

LEFT SIDE (when looking at FastFerment)

RIGHT SIDE (when looking at FastFerment)

IMPORTANT NOTE: Screwing the side insert bolts too tight will pop the insert out and ruin the wall mounting capabilities.

Step 1: Determine the area where you will mount the *FastFerment* by locating two adjacent wall studs. Wall studs are typically 16" (40.64 cm) apart, which is ideal for the mounting system. You will need a stud for each *Wall Mount*.
Use the stand accessory if mounting is not possible.

Step 2: For homebrewers who are bottling, mark a spot on each stud at 40" (101.6 cm) in height. If you are kegging - mark spots at 52" (132.08 cm) in height.
Ensure the marks are exactly the same height to keep the unit level for mounting.

Step 3: Line the top of each *Wall Mount* up with the line drawn on the stud. Make marks in the 4 bolt holes in the *Wall Mount* for where you will screw in the *Wall Mount Bolts*. Drill pilot holes and mount both *Wall Mounts*.

Step 4: Hand tighten the two *Side Insert Bolts* into the side of the *FastFerment* until they are snug. Do not over-tighten.

Step 5: Before you put a full *FastFerment* in the *Wall Mounts*, fill the *FastFerment* 1/2 way and place in the *Wall Mounts* before filling the whole thing to ensure you've mounted them correctly. Once that's determined, your *Wall Mounts* are ready to use.

FastFerment Set Up - Cleaning & Sanitizing

***FastFerment* parts have not been cleaned prior to shipping.**

Cleanliness should be the foremost concern of a homebrewer or winemaker. Providing good growing conditions for the yeast in the wort or must also provides good growing conditions for other microorganisms, especially wild yeast and bacteria. Cleanliness to prevent contamination must be maintained throughout every stage of the brewing/winemaking process.

There's a Cleaning video - www.FastBrewing.com

Our Recommendations for Cleaning & Sanitizing Include:

Soak with PBW and Rinse

PBW (Powdered Brewery Wash) is gentle, alkali-based cleanser used to remove dust and debris before brewing and stubborn deposits after brewing. Soak all parts with PBW and use a soft cloth to assist. Rinse off with water if it is a high quality source.

Spray with StarSan Sanitizer

Use sanitizer at a rate of 1oz (30ml) in 5 US gallons (18.9L) of water. Apply by spray or soak each part with a contact time of at least 5 minutes. Empty or drain the parts and let air dry. All parts and equipment should be reassembled wet after being sanitized to minimize contamination. DO NOT RINSE SANITIZER OFF.

FastFerment Set Up - Taping

Take the supplied *Teflon Tape* and wrap the threads in the same direction as the threads rotate (clockwise direction when looking at the thread - see pictures below)

There's an Assembly video - www.FastBrewing.com

NOTE: You might need 6-10 layers of tape.
If any connection leaks during a leak test, it requires more layers of tape.

Apply *Teflon Tape* to:

1. Threads at the bottom of the *Conical Fermenter Body* (white to grey)
2. Threads on the *Collection Ball* (white to grey)
3. Threads on the *Thermowell* (brass to white)

ALERT: Be very careful with the threads - if you cross thread, the warranty is no longer valid on the damaged parts.




Always tape in a clockwise direction

FastFerment Set Up - Assembly

There's an Assembly video - www.FastBrewing.com

Step 1: Carefully without cross threading, thread the taped thermowell into the hole **If you cross thread the thermowell, the warranty is void.**

Step 2: Attach the solid end of the *Union Valve* to the *Conical Fermenter Body.* ***Only screw the valve to where it touches the conical, don't overtighten or this could break the threads off and won't be under warranty.**

Step 3: Screw on one set of *Union Valve Fittings* to the *Collection Ball*

Step 4: Attach the *Hose* to the *Hose Barb*

Step 5: Attach the *Collection Ball* to the *Union Valve* and open the *Union Valve*

Step 6: Insert the *Grommet* into the hole on the top of the *6" Screw Top*

Step 7: Insert the *Airlock* into the *Grommet*

Step 8: Place the completed *FastFerment* into the *Wall Mounts* using the *Side Insert Bolts* or the stand.

Important!

Step 9: **Do a leak test by filling the *FastFerment* with water to ensure that everything seals properly. We suggest leaving it for a minimum of 5-6 hours. If there is a leak, add a few extra layers of tape.**

Step 10: If leak test produces no leaks, sanitize and begin your first batch by screwing on the *6" Screw Top* with the *Hollow Rubber Gasket* to completed the closed system.

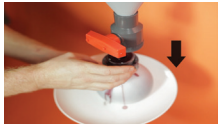
Simple Steps for Using *FastFerment*

1. Pour ingredients into *FastFerment*

2. Screw on lid with *airlock*

3. Allow time for primary fermentation with *valve* open

4. When primary fermentation is done, close the *valve*



5. Remove the *collection ball*

6. Dump, clean & sanitize the *collection ball*

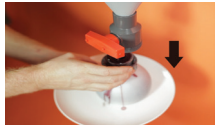
7. Or, harvest the yeast to reuse

8. Reattach the *collection ball*

9. Open the *valve*

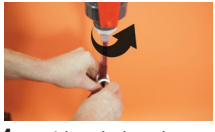
10. Allow time for secondary fermentation with *valve* open

11. When primary fermentation is done, turn off *valve*



12. Remove the *collection ball*

13. Attach the *filling hose*



14. Adjust the *hose clamp*

15. Bottle or keg & enjoy!

Making Wine with *FastFerment*

Suggested Equipment for WineMaking

- *FastFerment* 7.9 Gallon (30L) Conical Fermenter
- *FastFerment* SS Hop Filter (*FastBrewing* Accessory)
- *FastWasher12* Bottle Washer
- *FastRack12* Rack & Tray
- PBW (or similar cleaner)
- StarSan Sanitizer (or similar sanitizer) & Spray Bottle
- Bottle Brush (long handled nylon bristle brush)
- Thermometer (*FastBrewing* Accessory)
- Hydrometer
- Graduated Cylinder (optional – for sampling Starting Gravity)
- Plastic Stirring Spoon (Food Grade Plastic)
- Corks
- Corker
- Wine Bottles
- Degasser

It is recommended that if you are using any grape skins, wood chips or other flavoring items larger than a 1/4" (0.64cm) diameter, you should use our *Hop Filter* in the *FastFerment* during fermentation for easy retrieval.

WineMaking Instructions - Option 1

There's a Wine Making video - www.FastBrewing.com

There are hundreds of wine kits so the following guidelines are recommendations to be used with a standard wine kit. We advise that you adjust dates for waiting based on your hydrometer readings and the time duration that the kit provides you with. Please ensure that you read all instructions before beginning to guarantee maximum efficiency and best results.

Note - "Filling Hose Attachment" refers to the *Hose* on the *Hose Barb* with the *Union Fitting* and the *Hose Clamp* (see picture below - 5 pieces total)

Winemaking – Option 1:

Filling Hose Attachment

Day 1: Primary Fermentation

Step 1: Clean and assemble *FastFerment*
Step 2: Perform a leak test (use water) and when successful, sanitize all equipment
Step 3: Pour the contents of the bag into the *FastFerment* and add water to desired volume
Step 4: Slowly sprinkle the packet of Bentonite, stirring constantly
Step 5: Put some water in the bag, swirl it around and dump it into the *FastFerment*
Step 6: Add 1.1G (4 l) of water, adjusting the temperature so that the inside temperature once full is between 68-77°F (20-25° C). At this point you have an option to add a mash bag to add more flavor if the kit provides one
Step 7: Stir vigorously
Step 8: Check the specific gravity of must and record
Step 9: Add the yeast as per instructions
Step 10: Screw the lid on the *FastFerment* with the *Grommet* and *Airlock* installed
Step 11: Let primary fermentation occur (approx. 7 days)

Primary Fermentation is complete when the Specific Gravity is around 1.030. The number of days suggested is a general guideline.

There's a Wine Making video - www.FastBrewing.com

Winemaking – Option 1 Continued:
Days 7-10: Secondary Fermentation

Step 12: Once primary fermentation is complete, close the *Union Valve*, remove and empty the contents of the *Collection Ball*
Step 13: Clean and sanitize the *Collection Ball* before reattaching (at this point you should also remove the mash bag if you are using one)
Step 14: Reattach the *Collection Ball*
Step 15: Re-open the *Union Valve*
Step 16: Leave *FastFerment* in a warm, dark area for the duration of secondary fermentation (approx. 12 days)

Days 20-22: Degassing and Stabilizing

Step 17: Take a hydrometer reading. The S.G should be 0.995 or lower for secondary fermentation to be complete. If the S.G is higher, wait a few more days

At this point you have the option of continuing the next few steps on the same day or waiting 5-7 days

Day 24-32: Clearing

Step 18: It is time to clear the wine by adding the last fining agents. Refer to your kit for clearing instructions

Step 19: Degas - using either a plastic stir spoon or degassing equipment, degas wine vigorously for 2 - 5 mins. You can repeat this step 2- 4 times a day over the next 2 days or just once really well will suffice

Step 20: Add the Metabisulphite and the Potassium Sorbate packages and stir vigorously

There's a Wine Making video - www.FastBrewing.com

Winemaking – Option 1 Continued:
Day 33-40: Filtering and Bottling

Step 23: Clean and sanitize wine bottles and *Filling Hose Attachment*
Step 24: Remove collection ball and attach sanitized *Filling Hose Attachment*
Step 25: Make sure the *Hose Clamp* is closed. Then open the *Union Valve* to start filling wine into bottles. Try to minimize the exposure to the air. Fill the bottles so that the wine is about 0.4" (1cm) from the bottom of the cork
Step 26: Keep wine bottles upright for 1 - 3 days
Step 27: Keep your wine in a temperature controlled environment, out of direct sunlight for suggested amount of months prior to consuming
Step 28: Clean and sanitize your equipment
Step 29: Get ready for your next batch using *FastFerment*!

Wine Making Instructions - Option 2, Even Easier

Option 2 reduces the workload even more and has been proven successful for years in Wine-on-Premise locations by the Inventor. They are his recommendations only.

Winemaking – Option 2:
Day 1: Primary and Secondary Fermentation

Step 1: Clean and assemble *FastFerment*
Step 2: Perform a leak test (use water) and when successful, sanitize all equipment
Step 3: Pour the contents of the bag into the *FastFerment* and add water to desired volume
Step 4: Slowly sprinkle the packet of Bentonite, stirring constantly
Step 5: Put some water in the bag, swirl it around and dump into *FastFerment*
Step 6: Adjust the temperature so that the inside temperature once full is between 68-77°F (20-25° C). At this point you have an option to add a mash bag to add more flavor if the kit provides one.

There's a Wine Making video - www.FastBrewing.com

Winemaking – Option 2 Continued:

Step 7: Stir vigorously
Step 8: Check the specific gravity of the must
Step 9: Sprinkle in the yeast - do not stir
Step 10: Put the lid on *FastFerment*
Step 11: Do not open or touch for the duration of primary and secondary fermentation (approx. 20-22 days)

Days 20 - 22: Degassing and Stabilizing

Step 12: Take a hydrometer reading. The S.G must be 0.995 or lower for secondary fermentation to be complete. If the S.G is higher, wait a few more days

It is important that the wine is thoroughly degassed.
The S.G must be between 0.990 and 0.995

Day 24 - 32: Clearing

Step 13: It is time to clear the wine by adding the last fining agents. Refer to your kit for clearing instructions

Step 14: Degas - using either a plastic stir spoon or degassing equipment, degas wine vigorously for 2-5 mins. You can repeat this step 2-4 times a day over the next 2 days or once really well is good enough

Step 15: Add the Metabisulphite and the Potassium Sorbate packages and stir vigorously

If you choose to clear your wine on the same day as your degassing and stabilizing, degas wine again for another 5 minutes. If you waited to clear wine, reseal lid and let it sit for 6 days

There's a Wine Making video - www.FastBrewing.com

Winemaking – Option 2 Continued:

Days 33-40: Filtering and Bottling

Check to see if wine is clear - if it is not clear, it is not ready to bottle.

Step 17: Clean and sanitize the wine bottles
Step 18: Rinse and sanitize the *Filling Hose* (recommended)
Step 19: Remove the *Collection Ball*

There is no need to remove the *Collection Ball* until this point. It is designed to hold sediment with an approximate foot of clearance from the wine.

Step 20: Attach the sanitized *Filling Hose Attachment*
Step 21: Make sure the *Hose Clamp* is closed. Then open the *Union Valve* to start filling wine into bottles. Try to minimize the exposure to the air. Fill the bottles so that the wine is about 0.4"(1cm) from the bottom of the cork
Step 22: Keep wine bottles upright for 1 - 3 days
Step 23: Store wine in a temperature controlled environment, out of direct sunlight for suggested amount of months prior to consuming
Step 24: Clean and sanitize all equipment
Step 25: Get ready for your next batch using *FastFerment*!

Homebrewing with *FastFerment*

Suggested Equipment for Homebrewing

- *FastFerment* 7.9 Gallon (30L) Conical Fermenter
- *FastFerment* SS Hop Filter (*FastBrewing* accessory)
- *FastWasher24* Bottle Washer
- *FastRack24* Rack & Tray
- PBW (or another cleaner)
- StarSan (or another sanitizer)
- Thermometer
- Hydrometer
- Graduated Cylinder (optional – for sampling S.G)
- Bottle Brush (long handled nylon bristle brush)
- Plastic Stirring Spoon (Food Grade Plastic)
- Bottle Caps (check if your kit provides them)
- Capper
- Large Boiling pot
- Wort Chiller (or ice to put in a bathtub/large sink)
- 0.5G (200ml) container (to prepare yeast)
- Mashtun (optional)
- Brew-in-a-Bag (optional)
- Pen and Notepad

It is recommended that if you are using any grape skins, wood chips or other flavoring items larger than a 1/4" (0.64cm) diameter, you should use our *Hop Filter* in the *FastFerment* during fermentation for easy retrieval.

Homebrewing Instructions

Please read the instructions **entirely** before starting on your brew day to ensure maximum efficiency and the best results. We also advise you to adjust dates and measurements according to your specific recipe. The three most important things to keep in mind every time you brew are: **Cleanliness**, **Preparation** and **Good Record Keeping**.

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 1: Malt Extract Syrup

Day 1 - Brew Day (Follow Instructions on Ingredient Kit):

Step 1: Clean and assemble *FastFerment*
Step 2: Perform a leak test (use water) and when successful, sanitize all equipment
Step 3: Gather ingredients purchased from your favorite homebrew shop
Step 4: Boil suggested amount of water
Step 5: Once boiling, remove pot from the heat and stir in the malt extract syrup, make sure it doesn't collect at the bottom (stir until completely dissolved)
Step 6: Once dissolved, return liquid to boil for a total of 1 hour
Step 7: Once liquid reaches a rolling boil, proceed to adding hops by following instructions given to you (within boiling hour)

NEED EXTRA HELP? We have great resources:

Step 1: Check out our website - Go to www.FastBrewing.com

Step 2: Watch our Videos - Click on "Products" ->"Product Videos"

Step 3: Read FastFerment FAQs - Click on "FAQs" -> "FastFerment FAQs

Step 4: If you can't find what you're looking for, send an email to Info@FastBrewing.com or call us 800 549 5763

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 1: Malt Extract Syrup Continued

Step 8: Once the hour is up, it is time to chill the wort. Attach chiller to a cold-water source and cool wort. Cool until wort has reached pitching temperature 65-90°F (18-32°C)
Step 9: Take a sample of the wort and record a hydrometer reading
Step 10: Re-hydrate yeast
Step 11: Add wort into *FastFerment* and then add yeast

You have the option of sealing the lid and gently shaking the conical to aerate the wort for the yeast to grow or stir vigorously

Fermentation:

Step 12: Seal the lid tight and place *FastFerment* on the *Wall Mounts* or in the optional stand accessory. Leave undisturbed for the duration of primary fermentation (time varies depending on the type of beer)

Depending on the type of beer, choose a location that has a stable temperature. If brewing Ale, room temperature is recommended 65-70°F (18-21°C)

Step 13: Once primary fermentation is complete, close the *Union Valve*, remove and empty the contents of the *Collection Ball*

There is the option to harvest the yeast for reuse. Check out page 30-31 for Tips!

Step 14: Sanitize and clean the *Collection Ball* before reattaching (at this point you should also remove the mash bag if you are using one)
Step 15: After re-attaching the *Collection Ball,* re-open the *Union Valve*
Step 16: Allow brew to sit for remainder of secondary fermentation (times vary)
Step 17: When secondary fermentation is complete, turn off the *Union Valve* and remove the *Collection Ball* to discard the contents or harvest the yeast (See page 31)
Step 18: Your beer is now ready to bottle!

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 1: Malt Extract Syrup Continued

Bottling/Kegging Day:

A typical 5-gallon batch requires two cases (48) of 12oz (355ml) bottles for bottling

Step 19: Wash, sanitize all beer bottles and place in a *FastRack24*. Also sanitize *Hose, Hose Barb* and *Hose Clamp*
Step 20: Prepare priming solution
Step 21: Add priming solution to *FastFerment* and stir gently
Step 22: Wait for sediment to settle for 15 - 30 minutes before proceeding
Step 23: Attach the *Filling Hose Attachment*
Step 24: Put *Hose Clamp* on the *Hose* and make sure it is closed. Then open the *Union Valve* to start filling beer into bottles. Try to minimize the exposure to the air. Fill the bottles so that the wine is about 1"(2.54cm) from the top and cap
Step 25: Clean *FastFerment* and other equipment
Step 26: Place bottles in a room-temperature area and let them sit to allow carbonation to take place
Step 27: Wait 2 - 3 weeks. Cool beers and crack one open with a friend!

Homebrewing– Option 2: Brew-in-a-Bag

Brew Day (Follow Instructions on Ingredient Kit):

Step 1: Clean and assemble *FastFerment*
Step 2: Perform a leak test (use water) and when successful, sanitize all equipment
Step 3: Gather ingredients purchased from your favorite homebrew shop
Step 4: Line boiling pot with a grain bag
Step 5: Fill boiling pot with water (you will be mashing with the full volume of water)
Step 6: Heat your water to 1° more than the target mash temperature of the recipe to allow for cooling caused by the grain addition

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 2: Brew-in-a-Bag Continued

Step 7: Add grain to pot and stir the mash very gently until the grains are submerged and wet (if the temperature has cooled significantly during the previous step, add more heat to bring wort back to the desired temperature)
Step 8: Put the lid on and leave it according to the mash schedule
Step 9: After the waiting period, lift the bag from the wort slowly and allow it to drain (hold it close to the beer's surface to eliminate splashing and introducing air)
Step 10: Bring wort to a boil
Step 11: Keep on a rolling boil for 1 hour. Begin adding hops according to provided schedule
Step 12: Once the hour is up, it is time to chill the wort. Attach chiller to a cold water source and cool wort. Cool until wort has reached pitching temperature 65-90°F (18-32°C)
Step 13: Take hydrometer reading and record
Step 14: Re - hydrate yeast
Step 15: Add wort into *FastFerment* and then add yeast

Fermentation:
Step 16: Seal the lid tight and place *FastFerment* on *Wall Mounts* or the optional *Stand* accessory. Leave undisturbed for duration of primary fermentation (time varies depending on the type of beer)

Depending on the type of beer, choose a location that has a stable temperature. If brewing Ale, room temperature is fine 65-70°F (18-21°C)

Step 17: Once primary fermentation is complete, close the *Union Valve*, remove and empty the contents of the *Collection Ball*

There is the option to harvest the yeast for reuse. Check out page 30-31 for Tips!

Step 18: Sanitize and clean the *Collection Ball* before reattaching (at this point you should also remove the mash bag if you are using one)

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 2: Brew-in-a-Bag Continued

Step 19: After re-attaching the *Collection Ball*, re-open the *Union Valve*
Step 20: Allow brew to sit for the remainder of secondary fermentation (times vary)
Step 21: When secondary fermentation is complete, turn off the *Union Valve* and remove the *Collection Ball* to discard the contents
Step 22: Your beer is now ready to bottle!

Bottling/Kegging Day:
Step 23: Wash, sanitize all beer bottles and place in a *FastRack24*. Also sanitize *Hose, Hose Barb* and *Hose Clamp*
Step 24: Prepare priming solution
Step 25: Add priming solution to *FastFerment* and stir gently
Step 26: Wait for sediment to settle for 15-30 minutes before proceeding
Step 27: Attach the *Filling Hose Attachment* and the *Filling Hose*
Step 28: Siphon beer into bottles leaving 1"(2.54cm) of space from the top and the cap
Step 29: Clean *FastFerment* and other equipment
Step 30: Let bottles sit in a room-temperature area and allow carbonation to take place
Step 31: Wait 2 - 3 weeks. Cool Beers and crack one open with a friend!

Homebrewing– Option 3: All- Grain

Brew Day (Follow Instructions on Ingredient Kit):
Step 1: Clean and assemble *FastFerment*
Step 2: Perform a leak test (use water) and when successful, sanitize all equipment
Step 3: Gather ingredients purchased from your favorite homebrew shop
Step 4: In a Mashtun, steep your milled grain in hot water 152°F (67°C)
Step 5: Steep for one hour and pour into a boiling pot

You may re-add this wort through the Mashtun to get out more sugar or run new water through sugar and pour into boiling pot

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 3: All- Grain Continued

Brew Day (Follow Instructions on Ingredient Kit):

Step 6: Take a sample of the wort and record a hydrometer reading
Step 7: Bring wort to a boil
Step 8: Keep on a rolling boil for 1 hour then begin adding hops according to brew schedule
Step 9: Once the hour is up, it is time to chill the wort. Attach chiller to a cold water source and cool the wort. Cool until wort reaches pitching temp. 65-90°F (18-32 °C)
Step 10: Take hydrometer reading and record
Step 11: Re-hydrate yeast
Step 12: Add wort into *FastFerment* and then add yeast

You have the option of sealing the lid and gently shaking the conical to aerate the wort for the yeast to grow or stirring vigorously

Fermentation:

Step 13: Seal the lid tight and place *FastFerment* on the *Wall Mounts* or the optional stand accessory. (Leave undisturbed for duration of primary fermentation. Time varies depending on type of beer)

Depending on the type of beer, choose a location that has a stable temperature. If brewing Ale - room temperature is good 65-70°F (18-21°C)

Step 14: Once primary fermentation is complete, close the *Union Valve*, remove and empty the contents of the *Collection Ball*

There is the option to harvest the yeast for reuse. Check out page 30-31 for Tips!

Step 15: Sanitize and clean the *Collection Ball* before reattaching (at this point you should also remove the mash bag if you are using one)

There's a Brewing video - www.FastBrewing.com

Homebrewing– Option 3: All- Grain Continued

Step 16: After re-attaching the *Collection Ball,* re-open the *Union Valve*
Step 17: Allow brew to sit for remainder of secondary fermentation (times vary)
Step 18: When secondary fermentation is complete, turn off the *Union Valve* and remove the *Collection Ball* and discard the contents
Step 19: Your beer is now ready to bottle

Bottling/Kegging Day:
Step 20: Wash, sanitize all beer bottles and place in a *FastRack24*. Also sanitize *Hose, Hose Barb* and *Hose Clamp*
Step 21: Prepare priming solution
Step 22: Add priming solution to *FastFerment* and stir gently
Step 23: Wait for sediment to settle for 15-30 minutes before proceeding
Step 24: Attach the *Filling Hose Attachment*
Step 25: Put the *Hose Clamp* on the *Hose* and make sure it is closed. Then open the *Union Valve* to start filling beer into bottles. Try to minimize the exposure to the air. Fill the bottles so that the beer is about 1" (2.54cm) from the top and cap
Step 26: Clean *FastFerment* and other equipment
Step 27: Place bottles in a room-temperature area and let them sit to allow carbonation to take place

A typical 5-gallon batch requires two cases (48) of 12oz (355ml) bottles for bottling

Top 5 Frequently Asked Questions (FAQs)

FastFerment FAQs are regularly updated on our website
Go To - www.FastBrewing.com

Click → FAQs → FastFerment

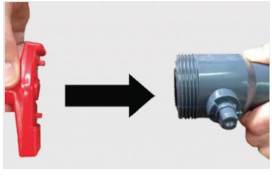
1. Valve is Leaking Through the Middle - IT'S NOT BROKEN!

The valve needs to be tighened. Over time, the middle of the valve may come loose and needs to be tightened using the handle as a wrench. Follow these instructions:

Step 1

Pop the handle off the valve

Step 2



Place the knobs in the matching divits

Step 3

Tighten the valve in clockwise rotation

To clean the valve, use the same instructions & remove the middle by rotating counter-clockwise

Top 5 Frequently Asked Questions (FAQs) Continued

2. The Valve is Clogging

The valve clogs if there are large hops or peices of flavoring funneling down into the *Collection Ball.* The best way to ensure this doesn't happen is to use our *Hop Filte*r for everything inside and agitate the conical every so often, it will not clog.

3. Is the Valve Open or Closed During Fermentation?

The valve should always be open during Fermentation to allow the trub or sediment fall into the Collection Ball for easy removal. The FastFerment is a closed system so the valve can be left open at all times.

4. Can I set the FastFerment down on the Collection Ball since it's Flat?

NO WAY! It is not meant to sit on the collection ball and will 100% fall over, break and probably mess your entire floor. You MUST use the wall mounts or a stand when using the FastFerment.

5. What Temperatures can the FastFerment Handle?

Your *FastFerment* can handle 176°F (80°C) safely. If you go above this temperatures with any of the parts, we cannot guarantee them.

FastFerment FAQs are regularly updated on our website www.FastBrewing.com

Hydrometer Readings

A hydrometer is an instrument used to measure the specific gravity of liquids. Measuring gravity is the same as measuring the density.

We use it to determine how much fermentable sugar the wort or must contains. Sugar is more dense than water, so a solution such as wort with lots of sugars will have a higher reading. The more alcohol content in the liquid, the lower the reading will be.

You should always try and take your reading using a sample of your liquid that is around 68°F (20°C). If the liquid is 41°F (5°C) higher, add 0.001 and similarly, if it's 41°F (5°C) lower, take off 0.001.

Why Use A Hydrometer?
Taking a hydrometer reading allows you to accurately test whether fermentation is complete. A hydrometer reading (taken before mixing with yeast) will also help you at the end when you are interested in calculating your alcohol content level.

The first reading should be at the start of fermentation.
Ensure your sample is 68°F (20° C). If not, wait until the sample is closer to this temperature for the most accurate reading.

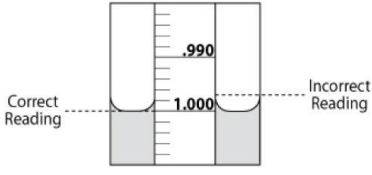
Starting/Original Gravity (OG)
All beer and wine vary on their starting gravity. For wine, an average OG should be 1.070 to 1.090. For beer, the OG starts in the 1.030-1.060 range.

Hydrometer Readings Continued

Taking Hydrometer Readings

Step 1: Begin by pouring some wort or must into a hydrometer test jar leaving 2" (5.08cm) of space from the top for when inserting the hydrometer.

Step 2: Insert your hydrometer into the test jar, giving it a little swirl to remove any bubbles from sticking to the sides. When recording your reading, ensure that you are at eye level and recording the lower of the two levels (see picture below).



Step 3: Take a second reading after primary fermentation

Step 4: Take a third reading at the end of secondary fermentation

Finish Gravity (FG)

The FG Should be 0.990 (for dry wines) to 1.005 (for sweet wines). A typical beer will have a FG at 1.012.

Calculating Alcohol Content

To calculate the alcohol content, subtract the original gravity (OG) by the finish gravity (FG) and multiply that number by 131 (OG – FG * 131).

Harvesting Yeast

How to Harvest Yeast from *FastFerment*

These are just our suggestions, please consult multiple sources

Step 1: Attach the *Collection Ball*, open the *Union Valve*, add the wort and pitch the yeast
Step 2: Let fermentation start for 1 - 3 days
Step 3: As the trub settles over the first few days of fermentation, it can be discarded by cleaning out the *Collection Ball*. You should always wait 24 hours before switching out the the *Collection Ball* again so everything can settle. Trub will be characterized by a dark colour
Step 4: You should only change out the collection ball if the trub/sediment line is above the *Union Valve*. Try not to waste any beer.
Step 5: Once most of the trub has been discarded, wait 6-12 days for primary fermentation to be over. The *Collection Ball* should be filled with flocculated and dormant yeast ready to harvest
Step 6: Close the *Union Valve* and disconnect the *Collection Ball*
Step 7: Take the *Collection Ball* contents and put the rubber bung on tight to seal and store in fridge or cold dark area. You should use this live yeast within 2-4 weeks of harvesting maximum
Step 8: Sanitize the second the *Collection Ball* and reattach it to the *FastFerment*
Step 9: Open *Union Valve* to start secondary fermentation
Step 10: Small amounts of yeast and trub will continue to collect in *Collection Ball*. This can all be discarded at the end of complete fermentation
Step 11: To reuse your harvested yeast, simply pitch into your next batch by pouring the contents from the *Collection Ball* into the *Conical Fermenter Vessel* when it calls for yeast

7.9 *FastFerment* Accessories

FastFerment accessories make it easier, and more enjoyable to make beer and wine.

Want Accessories?
"Find a Retailer" page at:
www.FastBrewing.com

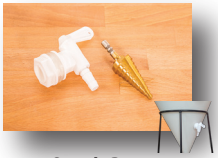
Hop Filter

Thermometer

Collection Ball

Stand

Carrying Strap



Sample Port

Insulated Jacket

Tell Us What you Want to See!

14G FastFerment

- Most affordable 14G conical fermenter available
- Built on the gold medal winning design of the *7.9G FastFerment*
- Heavy Duty
  - +33% Thicker vessel & collection ball than the *7.9G FastFerment*
  - +33% Thicker stand than the *7.9G FastFerment*
  - +33% Larger valve than the *7.9G FastFerment*

Stand Leg Extensions

- Makes it easy to keg straight from the *14G FastFerment*
- Assembles nto the stand included with the *14G FastFerment*

Hop Filter

- Works for both *7.9G & 14G FastFerments*
- Works for dry hopping, oak chips, grapes skins & other flavor infusions

3G FastFerment

- Perfect for 1 & 2 Gallon batches & splitting 5G batches
- Yeast Collection in various size mason jars
- Comes with stand for easy storage

FastWasher12 & FastWasher24 for FastRack12 & FastRack24

Wash, sanitize, drain & store all of your bottles with the *FastWasher12* and *FastWasher24* and the *FastRack12* and *FastRack24*

FastRack™

STARSAN HB

Manufactured by/Fabriqué par Five Star Chemicals & Supply, Inc 4915 E 52nd Ave, Commerce City, CO 80022
P: (303) 287-0186 F: (303) 287-0391

ACTIVE INGREDIENTS:	
Dodecylbenzensulfonic Acid	15%
Phosphoric Acid	50%
Inert Ingredients	35%
Total	**100%**
Phosphate content by weight percent as expressed as %P	15.8%
Phosphate content expressed as grams P per ounce	6.5 gm/oz

INGRÉDIENTS ACTIFS :	
Acide Dodécylbenzènesulfonique	15%
Acide Phosphorique	50%
Ingrédients inertes	35%
Total	**100%**
Teneur en phosphate, en pourcentage du poids, exprimée en % P	15.8%
Teneur en phosphate, exprimée en grammes de P par once	6.5 gm/oz

DANGER: KEEP OUT OF REACH OF CHILDREN - Emergency telephone/TENIR HORS DE LA PORTÉE DES ENFANTS Numéro d'urgence: Infotrac 1-800-535-5053

DIRECTIONS FOR USE:

Use as a final acid rinse after removing all gross soil deposits with a good alkaline cleaner such as PBW.Use Star San HB at a rate of 1 oz in 5 gallons of water. Apply by spray or soak with a contact time of at least 2 minutes. Empty or drain the vessel and let air dry. All parts and equipment should be reassembled wet after soak to minimize contamination. Let air dry. (Local state health departments may require a potable water rinse after using all chemicals.)

MODE D'EMPLOI

Utiliser comme solution de rinçage nal à l'acide après avoir enlevé tous les dépôts desaletés importants avec un bon nettoyant alcalin comme PBW. Utiliser Star San HB dilué à raison de 30 ml (1 oz) dans 19 litres (5 gallons) d'eau. Appliquer par pulvérisation outrempage avec un temps de contact d'au moins deux minutes. Vider ou drainer la cuve et laisser sécher à l'air. Toutes les pièces et tout l'équipement devraient être réassemblésalors qu'ils sont encore mouillés après le trempage pour minimiser la contamination. Laisser sécher à l'air. (Les services sanitaires locaux peuvent exiger un rinçage à l'eaupotable après l'utilisation de tout produit chimique.)

FIRST AID

If in Eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after rst 5 minutes, then continue rinsing. Call a Poison Control Center or doctor for treatment advice. If Swallowed: Call a Poison Control Center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the Poison Control Center or doctor. Do not give anything by mouth to an unconscious person. If on Skin or Clothing: Take o contiminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a Poison Control Center or doctor for treatment advice. If Inhaled: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give articial respiration, preferably mouth-to-mouth, if possible. Call a Poison Control Center or doctor for treatment advice.

FIRST AID

En cas de contact avec les yeux : Garder les paupières écartées et rincer doucement et lentement avec de l'eau pendant 15 à 20 minutes. Enlever les lentilles de contact, s'il y a lieu, après les 5premières minutes et continuer à rincer. Appeler un centre antipoison ou un médecin pour plus deconseils sur le traitement. En cas d'ingestion : Appeler immédiatement un centre antipoison ou unmédecin pour obtenir des conseils sur le traitement. Faire boire à petites gorgées un verre d'eau, si la personne peut avaler. Ne pas faire vomir, sauf avis contraire du centre antipoison ou du médecin. Nerien administrer par la bouche à une personne inconsciente. En cas de contact avec la peau ou lesvêtements : Enlever tous les vêtements contaminés. Laver immédiatement la peau à grande eaudurant 15 à 20 minutes. Appelez un centre antipoison ou un médecin pour obtenir des conseils sur letraitement. En cas d'inhalation : Sortir la personne à l'air libre. Si elle ne respire pas, appeler le 911 ou une ambulance, puis pratiquer la respiration arti cielle, de préférence le bouche-à-bouche, sipossible. Appeler un centre antipoison ou un médecin pour obtenir des conseils sur le traitement.

Have the product container or label with you when calling to Poison Control Center or a doctor or going for treatment. You may also contact 1-800-535-5053 for emergency treatment information. NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

Avoir le contenant ou l'étiquette du produit en main au moment d'appeler le centre antipoison ou un médecin, ou lorsqu'on veut se faire soigner. Composer le 1 800 535-5053 pour obtenir des renseignements sur le traitement. NOTE AU MÉDECIN : Des dommages probables aux muqueuses peuvent contre-indiquer l'utilisation du lavage gastrique.

LIMITATION OF LIABILITY

Full Throttle Parts Inc. and Axle Plastic Inc. shall not be liable for any liabilities, damages, costs, claims, suits or actions resulting from any breach, violation, or non-performance of any covenant, condition or agreement, whether in contract, tort, or any other action, resulting from any damages of any nature, including, but not limited to, damages for any loss of use,time, profits, savings, investment, or revenues to the extent that the same may be claimed at law for the use and enjoyment of FastFerment or any accessories, parts or any other material aspects associated with FastFerment.

LIMITATION OF LIABILITY

EN AUCUN CAS Full Throttle Parts Inc. OU Axle Plastic Inc. SERA-T-IL RESPONSABLE POUR N'IMPORTE QUELS DOMMAGES, FRAIS, POURSUITES OU ACTIONS RÉSULTANTS DE VIOLATIONS QUELCONQUE OU D'UNE NON-EXÉCUTION D'UN ACCORD, SOIT EN CONTRAT, TORT, OU AUTREMENT, RÉSULTANT DE DOMMAGES ACCIDENTELS, SPÉCIAUX, INDIRECTS OU PUNITIFS, Y COMPRIS, MAIS SANS ÊTRE LIMITÉ, AUX DOMMAGES POUR TOUTE PERTE D'UTILISATION, PERTE DE TEMPS, OU PERTE DE BÉNÉFICES, ÉCONOMIES, INVESTISSEMENTS ET REVENUS À LA PLEINE AMPLEUR QUI PUISSE ÊTRE RÉCLAMÉ PAR LE DROIT POUR L'UTILISATION DU FastFerment OU SES ACCESSOIRES OU LES PIÈCES ASSOCIÉES AVEC LE FastFerment.

FastBrewing
& WineMaking

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We have a solid Customer Service so if you have any questions or concerns, please allow us to help before you look elsewhere.

NEED HELP?

Step 1: Go www.FastBrewing.com

Step 2: Click on Product Videos

Step 3: Read FastFerment FAQ's

Step 4: If you can't find what you're looking for, send an email to Info@FastBrewing.com