

DRAFT BREWER™ BEERBRITE FILTRATION SYSTEM.



The BeerBrite Filtration System allows the homebrewer to achieve a professional level of clarity in their beer. By utilizing a series of filters; sediments, haze causing proteins, and suspended yeast can be removed - giving you bright beer every time.

EQUIPMENT:

INCLUDED IN THE KIT:

- 10" filter housing
- Tubing
- Ball lock disconnects
- 1- 5.0-micron coarse basic disposable filter
- 1- 1.0-micron sterile basic disposable filter
- Water tubing back flush assembly

NOT INCLUDED BUT REQUIRED:

- A keggling system with CO₂ and 2 cornelius kegs – one full and one empty.

PROCEDURE:

1. Sanitize! Clean and sanitize the filter cartridges, filter housing, and tubing and empty keg. Purge the empty keg with CO₂.
2. Install the appropriate filter cartridge in the filter housing. (The coarse 5 micron filter should be used first to remove particulates and preserve the fine filter)
3. Connect the tubing to the filter housing. Connect one ball lock disconnect to the 'in' tubing on the filter and place it on the "out" post of the full keg. Connect the other ball lock disconnect to the 'out' tubing on the filter and place it on the 'out' post of the empty keg.
4. Connect your gas supply to the full keg and turn on the pressure. Usually only 5–10 psi are required to push the beer through the filter - do not exceed 20 psi as this may cause damage.
5. Occasionally vent the gas out of the receiving keg, or leave the lid off, or leave the pressure relief valve open.
6. Once transfer is complete, disconnect the ball lock from the now full keg, and unscrew the ball lock from the tubing. Replace the ball lock with the cleaning adapter and connect to a water supply.
7. Turn on water and run through the filter in the opposite direction of the beer. This will 'back flush' the filter, thus cleaning it. Be careful not to use excessive pressure as this may damage the cartridges. This process will help prevent the filter cartridges from becoming clogged and extend their life.
8. Detach the cleaning adapter and replace it with the ball lock disconnect.
9. Repeat steps 1–8 with the 1 micron filter until the desired level of filtration is achieved.

CARE AND STORAGE:

Disposable filters can be discarded, 'absolute' filters should be cleaned after each use by back flushing - this should be done until all signs of residual beer are gone. Clean cartridges should be stored in a jar of vodka in between use. Properly cleaned and stored filters should last through many batches. Filters should be replaced regularly as performance diminishes.

TROUBLESHOOTING:

MY BEER ISN'T FLOWING...

- NO PRESSURE.
Make sure the gas is hooked up to the full keg and turned on.
- PRESSURE IS BUILDING UP IN THE RECEIVING KEG.
Vent it, leave lid off keg, or leave pressure relief valve open.
- FILTER IS CLOGGED.
Back flush the filter and start over.

MY BEER IS FOAMING EXCESSIVELY...

- BEER IS CARBONATED.
This system is designed to filter non-carbonated beer. De-carbonate and start over.
- IT'S NOT CARBONATED!
Try adjusting the psi of the gas.
- STILL FOAMING!
Leave the lid on the receiving keg with the pressure relief valve closed. The counter pressure should help reduce foaming and the lid will contain any foam. This will reduce flow rate, and you will need to occasionally vent the pressure to maintain the flow.

OTHER ISSUES...

Please contact customer service