

SMALL BATCH BIG BEERS BOOSTER PACK

THIS ESSENTIAL UPGRADE FOR SMALL BATCH BREWING ENSURES THAT YOUR BIGGEST, BEST BEERS AREN'T LOST TO BLOWOFF. THE LITTLE BIG MOUTH BUBBLER® SHOULD FROM HERE ON OUT BE USED AS YOUR PRIMARY FERMENTOR, ESPECIALLY WELL-SUITED FOR HIGH-GRAVITY BEERS AND AGGRESSIVE FERMENTATIONS.

KIT INCLUDES

- Little Big Mouth Bubbler® Fermentor, Stopper & Airlock
- 3.5 feet of Blowoff Hose
- Fermcap-S

FERMCAP-S

Fermcap is a silicon-based emulsion that settles out of solution as soon as fermentation is complete. It will not affect the flavor, appearance or head retention of finished beer.

Fermcap is an anti-foaming agent that breaks the surface tension of wort or fermenting beer to prevent boilovers and blowoff. The recommended usage rate is 2 drops per gallon.

HOW TO USE

- Fill the dropper with Fermcap
- Add two drops of Fermcap to your wort in the primary fermentor, before the start of primary fermentation. It can be added before or after pitching your yeast.
- Store in the refrigerator. It should be used within one year.

Brewmaster's Tip: You can also use Fermcap to prevent boilovers—add it to your kettle at the beginning of the boil, using 2 drops per gallon of liquid.

BLOWOFF HOSE

A blowoff hose is a length of tubing which is attached to your primary fermentor to allow excess yeast and foam (krausen) to escape.

During an especially active fermentation, the krausen can fill the entire head space of a fermentor. Without a place for this foam to go, it can create quite a mess. An airlock can become clogged, causing the stopper to pop off the fermentor, spraying beer everywhere. A blowoff hose allows krausen to be expelled from the fermentor while keeping contaminants out so your beer doesn't get infected.

One end of the blow off is inserted into the fermentor, and the other end is submerged in sanitizer in an open jug or bucket. Keeping the end of the blow off tube below the surface of the sanitizer will keep a positive (air-tight) seal in the fermentor. Once the foam starts to fall back into the beer, you can (but don't need to) replace the blowoff hose with the stopper and airlock.

HOW TO USE

- Fill a bucket, container, jug or bowl with enough sanitizer to submerge the end of the blowoff hose.
- Sanitize the full length of blowoff hose, both the inside and outside.
- Insert one end of the tubing into lid of the primary fermentor, using the same hole the stopper goes into. The tubing should be far enough into the fermentor that it is not going to pop out, but not so far in that it's touching the liquid.
- Submerge the other end of the tubing in the sanitizer solution.

Brewmaster's Tip: If your tubing won't stay in the sanitizer container, try putting it higher up than your fermentor.

ADDITIONAL TIPS FOR HIGH-GRAVITY BEERS

TEMPERATURE

Beers with a high potential alcohol content can generate a lot of heat during fermentation. This, combined with rapid fermentation speeds, can cause off-flavors similar to rubbing alcohol in your beer. If you find this is a problem, you can counteract it by initially fermenting your beer slightly colder than the optimal temperature.

AGING

Big beers tend to have big flavor. To ensure it all melds together well, you can give your beer extra aging time by transferring it to a secondary fermentor and letting it sit for a couple weeks—or even months. When in doubt, wait it out!