



Starter Kit Instruction Manual

(for 27L and 55L models)

This instruction sheet contains vital information that is related to the safe usage and handling of the FermZilla Uni Tank. It is vital that you read this instruction sheet from front to back before using the product! THIS IS FOR YOUR OWN SAFETY



Ferment, Clarify, Dispense. The uni tank that does it all.



WARNINGS

1. Only wash the fermenter with cold water. Do not clean, wash or sanitise the fermenter with water that is above 50°C (122°F).
2. Under no circumstances apply more than 2.5bar (35PSI) to the fermenter tank.
3. Do not connect an unregulated pressure source.
4. If you connect external pressure source ensure it has independent PRV pre-set to 45psi or below.
5. Do not tamper with pressure relief valve. Only use the red colored supplied by KegLand.
6. If the fermenter is scratched, damaged or has been under any physical duress; do not use the fermenter under pressure.
7. Keep the fermenter out of direct sun or heat. Do not expose to UV rays of any sort.
8. If you use the fermenter under pressure hydro test the fermenter every 24months to ensure it is safe to use.
9. Only use chemical cleaners and sanitizers that are approved by Kegland. These include:
 - a) Super Kill Ethyl Sanitiser Spray (KL05371)
 - b) StellarSan (mixed to the correct specification) (KL05357)
 - c) StellarClean (KL05494)... Or contact www.kegland.com.au for more information regarding other compatible chemical cleaning products.



Three Piece AirLock
(KL01595)
&
Black Cap & Fitted Gromet

Cornelius Type Pressure Relief
(PRV) RED 35psi/2.5bar
(KL05333)

Liquid/Gas Ball Lock Post
Carbonation Cap Assembly
(KL10788 – Plastic)
(KL00826 – Stainless)

Threaded Lid Ring
(KL11396)
&
FlatLid
(KL11402)
&
Lid O-Ring
(KL12669)

*NOTE: This is sold separately as
an upgrade the starter kit. This is
recommended for fermenting
under pressure. Standard plastic
bottle caps can be used here too.*

Replacement Standard Tank
(KL11327 – 27L PET)
(KL11334 – 55L PET)

Silicone Dip Tube & Stainless
Float Assembly for 55L and 27L.

Replacement High
Temperature Tank
(KL11341 – 27L PEN)
(KL11358 – 55L PEN)

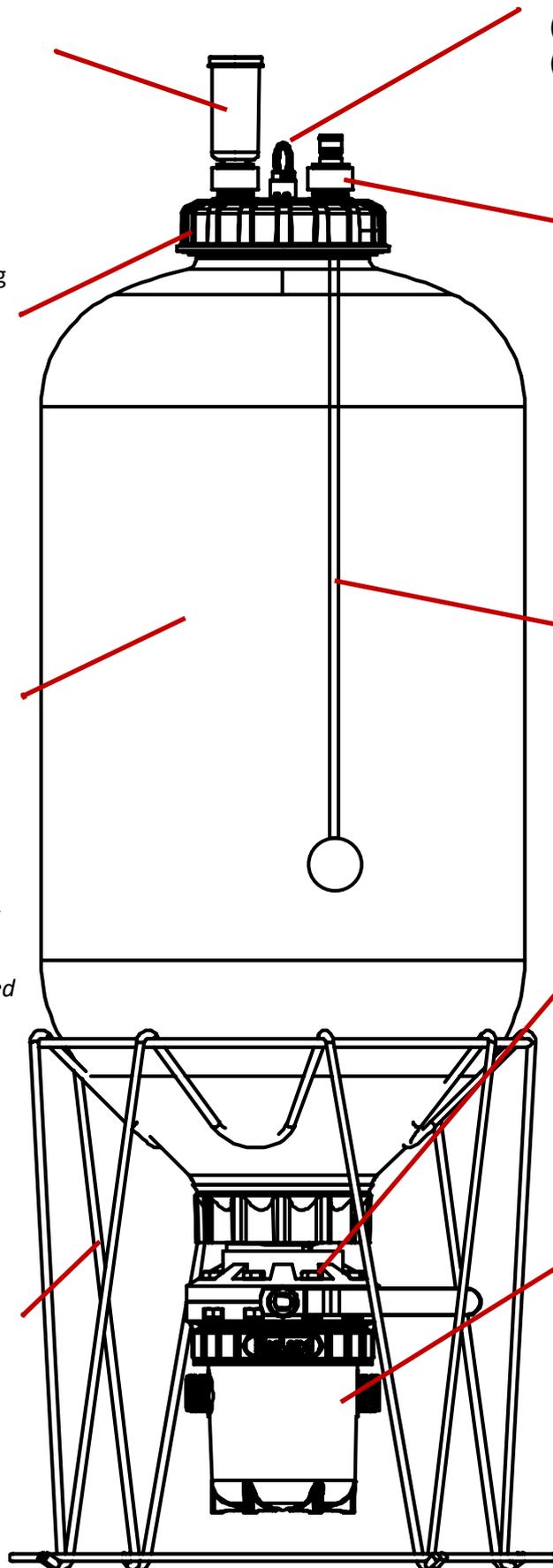
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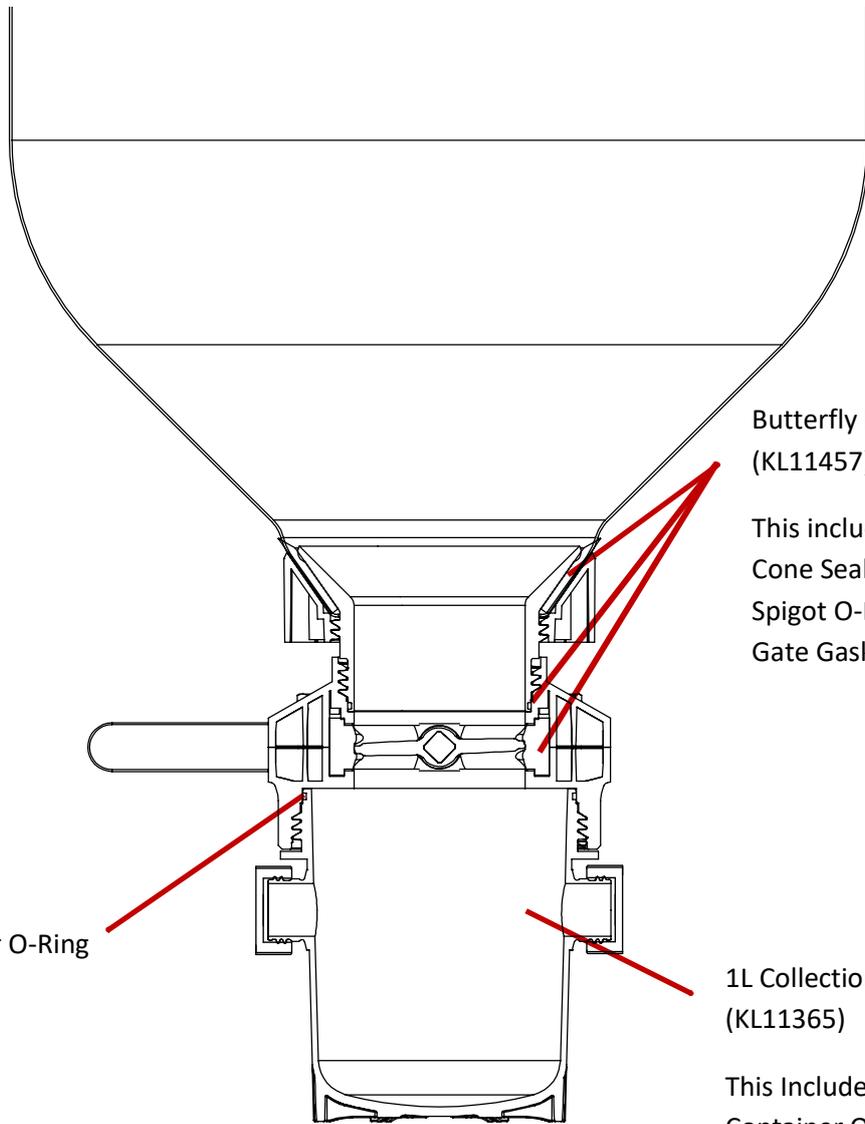
*NOTE: High temperature tank
is sold separately as an
upgrade. This is recommended
if you want to use the
FermZilla for elevated
temperatures up to 100C
(212F)*

Butterfly Dump Valve Assembly
(KL11389)

304 Stainless 8 Leg Stand
(KL11419)

1L Collection Collection
Container with Lid, Caps and
O-ring)
(KL11365)





Butterfly Dump Valve Seal Kit
(KL11457)

This includes:
Cone Seal (KL12690)
Spigot O-Ring (KL12706)
Gate Gasket (KL12713)

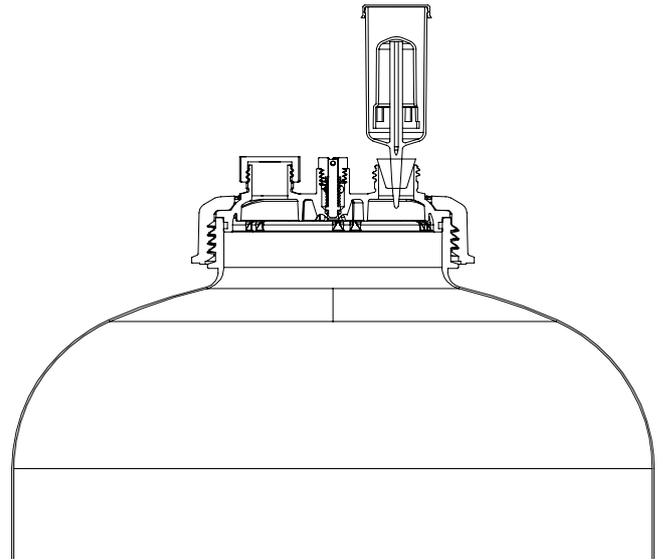
Collection Container O-Ring
(KL11372)

1L Collection Container
(KL11365)

This Includes Collection
Container O-Ring and Lid and
Caps

FermZilla – Lid Assembly

1. Ensure the lid assembly has the o-ring attached.
2. Apply some food grade lubricant to the o-ring to extend the life of this o-ring and threads.
3. Place the lid onto the neck of the tank and screw down the threaded lid ring.
4. Use one of the bottle caps to close of one of the holes in the lid.
5. Ensure the Red PRV is placed into the pressure relief valve.
6. Push the three piece air-lock into the silicone bung then push both parts into the remaining hole in the lid.



FermZilla – Dump Valve Assembly

1. Ensure the double threaded spigot has both the o-ring around the base and the cone shaped seal around the conical part of the threaded spigot. (see below)



2. Once the threaded spigot sticks out the bottom of the FermZilla use the thread ring to secure the spigot onto the tank.

NOTE: This is a **LEFT HAND THREAD**. This has been designed with a left hand thread so it does not come undone when you tighten the Butterfly Valve Assembly onto the Dump Valve Adaptor. Do up the Thread Ring hand tight. This should be all that is required to get a good seal. (see right) This has been designed so that when pressure increases inside the tank the seal pushes harder against the tank. For this reason it is not important to overtighten this part of the fermenter.



3. Locate the butterfly dump valve and screw this onto the spigot. This is a **RIGHT HAND THREAD**. Screw this onto the spigot firmly. Once again do not over tighten this fitting as additional tightness will not improve the sealing performance.

NOTE: When the handle on the butterfly dump valve is horizontal the gate is closed. When the handle is in the vertical position the gate is open.



FermZilla – Collection Container

The collection bottle has several uses. It's primary function is to collect and harvest yeast however it can also be used for other purposes such as:

1. Reagent Bottle
2. Dry Hopping Bottle
3. Beer Sampling Bottle
4. Collection and disposal of unwanted trub or hop material
5. Carbonation of small samples of product
6. Yeast culturing container

The FermZilla collection container has also conveniently manufactured with heat resistant Tritan plastic meaning it's not only robust and chemical resistant, but also heat resistant and will handle extended contact in hot water 100C (212F)

Yeast Harvesting

1. In order to harvest yeast simply screw the yeast collection bottle onto the Butterfly Valve. You can insert this bottle right from the start of fermentation.
2. Fermentation is no different to any other fermenter. Once the wort is inside the fermenter pitch yeast as you would normally.
3. Once the collection bottle has been fitted open the butterfly valve yeast can fall down into the collection bottle. The butterfly valve is open when the handle is facing in the vertical direction and it's off when it's in the horizontal position.
4. By chilling the fermenter this will accelerate the process of the yeast falling out of suspension and it will greatly speed up the clarification process. The easiest way to chill the FermZilla is by fermenting in a dedicated fermentation fridge.
5. Once the bottle is full of yeast you can re-cap and store in the fridge for your next brew.



5 GREAT TIPS TO GET YOU STARTED

1. No need to do a whirlpool in your kettle

Due to the fact that you now have a conical fermenter there is no need to do a whirlpool in your kettle. Once your wort has cooled you can dump all trub and hop material from your boil into your fermenter. The boiled hops and trub will settle out in the cone quickly and you can easily dump this directly from the butterfly valve. The clear tank wall will enable you to separate clear wort from trub far more easily than in your kettle and collect the trub into the collection jar.

2. Dry hop without compromise

Traditionally, most home brewers who want to dry hop are forced to remove the lid of the fermenter to insert hops. Removing the fermenter lid increases the risk of contamination and it also introduces significant amounts of oxygen to your fermented beer. You can avoid these issues by dry hopping with the collection bottle. After yeast has been collected and the butterfly valve is clear of debris, simply fill the collection bottle with your favorite hop and re-fit this to the butterfly valve. The hops will float up through the beer and introduce a fantastic hop aroma.

Note: If you have a CO2 cylinder you can also purge the oxygen out of the hops before connecting to the butterfly valve.

3. Naturally ferment under pressure

Some people believe that beer that is naturally fermented under pressure is the traditional and best way to ferment. Almost all large commercial breweries inherently ferment under some degree of pressure due to the fact that they have tall tanks and the pressure at the bottom of the tank is significant even if no pressure has been applied to the headspace of the tank. With the FermZilla it's possible to ferment at higher temperatures, faster speeds and produce cleaner beers. In order to do this we would recommend you to purchase the additional parts:

- a) 2 x Carbonation caps. Either KL00826 for the stainless steel ones or KL10788 for the plastic ones.
- b) Silicone dip tube with stainless float. Part KL09241
- c) Blowtie spunding valve kit. Part KL09706