

3 Gallon *FASTFERMENT™*

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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 Jar. Use the Stand.**

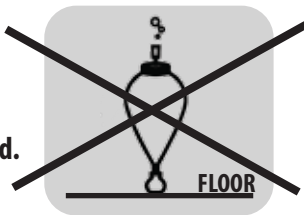


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3G (11.3L) Standard Kit Contents

Parts List

- | | |
|---|---|
| 1) Conical Fermenter Body - 1 | 8) 6" Screw Top Lid & Hollow Rubber Gasket - 1 each |
| 2) 3/4" Union Valve - 1 | 9) Teflon Tape - 1 |
| 3) Union Fitting Attachment for Mason Jar - 1 | 10) 3 Piece Airlock - 1 |
| 4) Mason Jar - 1 | 11) Hose Barb - 1 |
| 5) Rubber Grommet - 1 | 12) Metal Stand - 1 |
| 6) Spare O'Ring for Union Valve - 1 | 13) Hose Clamp - 1 |
| 7) Gasket for Mason Jar Adaptor - 1 | 14) Hose - 1 |



Description of Parts

- 1) *Conical Fermenter Body* - Main vessel for fermentation
- 2) *3/4" Union Valve* - Valve to allow contents to flow into the *Collection Ball*
- 3) *Union Valve Fittings for Mason Jar* - Fitting to attach the *Conical Fermenter Body* to the *Mason Jar*
- 4) *Mason Jar* - Small vessel to collect trub and sediment. Other sizes can be used with the same fitting
- 5) *Rubber Grommet* - Holds and seals the *Airlock* in the *Lid*
- 6) *Spare O'Ring for Union Valve* - Replacement part for *Union Valve*
- 7) *Gasket for Mason Jar Adaptor*
- 8) *6" Screw Top* - Lid for the top of the *Conical Fermenter Body*
6" Hollow Rubber Gasket - Seals the *Conical Fermenter Body* and the *Lid*
- 9) *Teflon Tape* - Seals off threads on the *Conical Fermenter Body* and *Valve*
- 10) *3-Piece Airlock* - Allows O₂ to escape during primary and secondary fermentation
- 11) *Hose Barb* - Located in the *Valve*; attaches the *Valve* to the *Hose*
- 12) *Stand* - Holds the *Conical Fermenter Body* firmly in place for fermentation and bottling
- 13) *Hose Clamp* - Closes off the *Hose* when filling when needed
- 14) *Hose* - Fills bottles or kegs from the open *Union Valve*

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

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

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 the threads at the bottom of the Conical Fermenter Body (white to grey)

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:** 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 2:** Screw on *Mason Jar Adapter* to the *Mason Jar*
- Step 3:** Attach the *Hose* to the *Hose Barb*
- Step 4:** Attach the *Mason Jar Adapter* to the *Union Valve* and open the *Union Valve*
- Step 5:** Insert the *Grommet* into the hole on the top of the *6" Screw Top*
- Step 6:** Insert the *Airlock* into the *Grommet*
- Step 7:** Place the completed *FastFerment* into the *Stand*

Important!

Step 8: 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 9: If the 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 Mason Jar
- 

6. Dump, clean & sanitize the Mason Jar
- 

7. Or, harvest the yeast to reuse
- 

8. Reattach the Mason Jar
- 

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 Mason Jar
- 

13. Attach the filling hose
- 

14. Adjust the hose clamp
- 

15. Bottle or keg & enjoy!

Making Wine with *FastFerment*

Suggested Equipment for WineMaking

- *FastFerment* 3 Gallon (11.3L) Conical Fermenter
- *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 a muslin bag 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:

Day 1: Primary Fermentation

Filling Hose Attachment



- 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 0.55G (2 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 *Mason Jar*
- Step 13:** Clean and sanitize the *Mason Jar* before reattaching (at this point you should also remove the mash bag if you are using one)
- Step 14:** Reattach the *Mason Jar*
- 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 0.75" (2cm) 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 *Mason Jar*

There is no need to remove the *Mason Jar* 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 0.75" (2cm) 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* 3 Gallon (11.3L) Conical Fermenter
- *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 a muslin bag 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* in the *Stand*. 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 *Mason Jar*

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

- Step 14:** Sanitize and clean the *Mason Jar* before reattaching (at this point you should also remove the mash bag if you are using one)
- Step 15:** After re-attaching the *Mason Jar*, 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 *Mason Jar*, 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 2-gallon batch requires one case (24) 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 the *Stand*. 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 *Mason Jar*

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

- Step 18:** Sanitize and clean the *Mason Jar* 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 *Mason Jar*, 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 *Mason Jar* 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 *FastRack*²⁴. 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* in the stand (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 *Mason Jar*

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

- Step 15:** Sanitize and clean the *Mason Jar* 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 *Mason Jar*, 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 *Mason Jar* 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 2-gallon batch requires one case (24) 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 tightened. 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 divots

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 *Mason Jar*. The best way to ensure this doesn't happen is to use a muslin bag for everything inside and agitate the conical every so often.

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 *Mason Jar* 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 *Stand* when using the 3G *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



Click

FAQs

FastFerment

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)

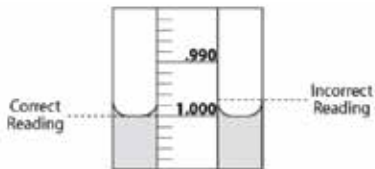
All beer and wine vary on their starting gravity. For wine, an average OG should be 1.070 to 1.090. For beer, the OG starts in the 1.030-1.060 range.

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 *Mason Jar*, 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 *Mason Jar*. You should always wait 24 hours before switching out the the *Mason Jar* again so everything can settle. Trub will be characterized by a dark colour
- Step 4:** You should only change out the *Mason Jar* 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 *Mason Jar* should be filled with flocculated and dormant yeast ready to harvest
- Step 6:** Close the *Union Valve* and disconnect the *Mason Jar*
- Step 7:** Take the *Mason Jar* 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 *Mason Jar* 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 *Mason Jar*. 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 *Mason Jar* into the *Conical Fermenter Vessel* when it calls for yeast

7.9G FastFerment



- Perfect for 5 - 6.5 Gallon Batches
- National Homebrew Competition Gold Medal Winner & 3 Competition Golds Brewed with FastFerment
- Used by Dozens of Craft Brewers & One of Canada's Largest Breweries for Test Batches
- Hundreds of 5-Star Online Ratings
- +50 000 sold since 2014

**Gold Medal
Winning
Beer & Wine
Made in
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FastWasher12 & FastWasher24 for FastRack12 & FastRack24

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

FASTRACK™



FastRack12



FastRack24

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 into 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

7.9G & 14G FastFerment Accessories

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

7.9G &
14G



Hop Filter



7.9G &
14G



Thermometer

7.9G



Insulated Jacket

3G, 7.9G
& 14G



Sample Port



14G



Stand Leg Extensions

7.9G



Carrying Strap

7.9G &
14G



Collection Balls

3G, 7.9G
& 14G



Stands

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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

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