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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!

What is Homebrewing?

Every year thousands of people become homebrewers and winemakers. Homebrewing & winemaking is fun and a great hobby to enjoy with friends. Whether you have taken up this hobby to save money, improve on flavor or test your personal skills, you have made the right choice by purchasing a *FastFerment* for your homebrewing & winemaking activities.

What is *FastFerment*?

The *FastFerment* System is a one-stage fermenter, which allows brewers and winemakers to do primary and secondary fermentation in the same unit.

*FastFerment*:

- Saves 80% of the time and labor needed to make a batch of beer or wine compared to conventional buckets and carboys
- Is more sanitary by reducing the contact surface of the product with sediment by 99%. This ensures the product is clear and of premium quality!
Standard *FastFerment* Kit Contents:

29 Total Pieces for your unit for complete assembly

<table>
<thead>
<tr>
<th>Parts List (- Quantity)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1) Conical Fermenter Body - 1</td>
<td>10) Hose - 1</td>
</tr>
<tr>
<td>2) Collection Ball - 1</td>
<td>11) Thermowell - 1</td>
</tr>
<tr>
<td>3) Left and Right Wall Mounts - 2</td>
<td>12) 6” Gasket - 1 (this will be inside the 6” Screw Top)</td>
</tr>
<tr>
<td>4) 1” Union Valve - 1</td>
<td>13) Wall Mount Bolts and Washers - 4 each</td>
</tr>
<tr>
<td>5) 6” Screw Top - 1</td>
<td>14) Hose Clamp - 1</td>
</tr>
<tr>
<td>6) 3 Piece Airlock - 1</td>
<td>15) Union Valve Fittings for Collection Ball &amp; Hose Barb - 4 (2 pieces will be attached to the Union Valve)</td>
</tr>
<tr>
<td>7) Rubber Grommet - 1</td>
<td>16) Spare O’Ring for Union Valve - 1</td>
</tr>
<tr>
<td>8) Hose Barb - 1</td>
<td>17) Side Insert Bolts - 2</td>
</tr>
<tr>
<td>9) Teflon Tape - 1</td>
<td></td>
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</tbody>
</table>

*Wall Mounts are located at the bottom of the box under a cardboard insert to protect the Conical Fermenter Body*
**FastFerment Starter Kit Contents**

*FastFerment* Starter Kits include everything you need to start brewing!

### Beer Starter Kit

- Standard FastFerment Kit
- Double Lever Capper
- Star San 4oz Bottle
- Triple Scale Hydrometer
- Plastic Spoon
- Bottle Brush
- Dual Scale Liquid Crystal Thermometer

### Wine Starter Kit

- Standard FastFerment Kit
- Double Lever Corker
- Star San 4oz Bottle
- 2 - 2oz PBW Packages
- Triple Scale Hydrometer
- Plastic Spoon
- Bottle Brush
- Corks
- Dual Scale Liquid Crystal Thermometer
Description of FastFerment 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 FastFerment on the wall
4) Wall Mount Bolts and Washers - Used to attach the Wall Mounts to the wall
5) Side Insert Bolts - Holds the Conical Fermenter Body in the Wall Mounts
6) 1” Union Valve - Valve that allows contents to flow into the Collection Ball
7) Union Valve Fittings for Collection Ball & Hose Barb - Interchangeable fittings to attach the Union Valve to the Hose Barb or Collection Ball
8) Spare O’Ring for Union Valve - Replacement part for Union Valve
9) 6” Screw Top Lid - Lid to seal the top of the FastFerment
10) 6” Gasket - Seals the Conical Fermenter Body and the Lid
11) 3 Piece Airlock - Allows CO₂ to escape during primary and secondary fermentation
12) Rubber Grommet - Holds and seals the Airlock in the Lid
13) Hose - Fills bottles or kegs from the open Union Valve
14) Hose Barb - Attaches the Valve to the Hose
15) Hose Clamp - Pinches off the Hose when filling bottles or kegs to stop flow
16) Teflon Tape - Seals off threads on the Thermowell, Conical Fermenter Body and Collection Ball
17) Thermowell - Holds the thermometer in place
18) Double Lever Capper* - Place bottle caps on beer bottles
19) Star San 4oz Bottle* - Sanitizer for all brewing equipment
20) Triple Scale Hydrometer* - Takes gravity readings in beer and wine
21) Plastic Spoon* - To stir beer and wine ingredients in the FastFerment
22) Bottle Brush* - To clean bottles
23) Dual Scale Liquid Crystal Thermometer* - Stick-on thermometer to monitor temperatures in the FastFerment
24) Double Lever Corker* - To insert corks in wine bottles
25) 2oz PBW Packets* - Powdered Brewery Wash - Cleaning agent for all brew equipment
26) Corks* - To seal wine bottles

* Parts found only in FastFerment Starter Kits
Setting Up the Wall Mounts

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

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

LEFT SIDE (when looking at FastFerment)  RIGHT SIDE (when looking at FastFerment)

Use **only** the provided Wall Mounts and other FastFerment Accessories to hang, hold or transport your FastFerment. We cannot guarantee other parts that we haven’t provided.

**Step 1:** Determine the area where you will mount the FastFerment by locating two adjacent wall studs. Drill holes 16” (40.64 cm) apart for the studs. You will need a stud for each Wall Mount. The actual distance between the inside of the Wall Mounts is 14.25” (36.30 cm). Buy 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:** Place FastFerment onto the Wall Mounts with the Side Insert Bolts snug in the mount holes.
Setting Up FastFerment

*FastFerment* parts have not been cleaned prior to shipping. All of your equipment and surfaces should be cleaned and sterilized before beginning the brewing or winemaking process.

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.

**Step 1 - Cleaning:**
Use a cleaner recommended for brew equipment. Wash with cleaner by spraying or soaking every part 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. Then spray all parts with a sanitizing solution for brew equipment.

*Rinse with water if the supply is clean, fresh and soft.*

**Step 2 - Breaking in Threads:**
Take the grey *Union Fitting* or *Valve* and screw it on and off of the *Collection Ball* to break in the white threads. Do this 10 times with the 6” *Lid* on the top threads of the *Conical Fermenter Body* and remove any excess plastic.
Setting Up FastFerment Continued:

Step 3: 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 picture below)

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) [Note: Thermowell is not attached, you must tape the Thermowell threads and screw it into the unit]

When putting on Teflon Tape, ensure you wrap the tape in a clockwise direction with 4-6 layers.

ALERT: Be very careful with the threads. Crossthreading will damage the parts.

Step 4: Leak Test Before Using:
Fill the taped FastFerment with water and leave for 2-6 hours. If the unit leaks, take apart and add another 2-4 layers of Teflon Tape on top of the existing Teflon Tape. Reassemble and test for leaks. Repeat until it seals.
Setting Up FastFerment Continued:

Step 3: Attach the solid end of the Union Valve to the Conical Fermenter Body

Step 4: Attach one of the Union Valve Fittings to the Collection Ball

Step 5: Attach the Hose to the Hose Barb

Step 6: Attach the Collection Ball to the Union Valve and open the Union Valve

Step 7: Insert the Grommet into the hole on the top of the 6” Screw Top

Step 8: Insert the Airlock into the Grommet

Step 9: Place the FastFerment into the Wall Mounts using the Side Insert Bolts

Step 10: Fill FastFerment and screw on the 6” Screw Top with the Gasket

Step 11: 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.

Step 12: Sanitize and begin your first batch

Visit our Website for Additional Set-Up Videos and Tips: www.FastBrewing.com
Simple Steps for Using *FastFerment*

1. Pour ingredients into *FastFerment*

2. Screw on lid with airlock

3. Allow time for primary fermentation

4. When primary fermentation is done, close the valve

5. Remove the collection ball

6. Dump and clean 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

11. When primary fermentation is done, close the valve

12. Remove the collection ball

13. Attach the filling hose

14. Adjust the hose clamp

15. Bottle or keg and enjoy!

Visit our Website for Additional Set-Up Videos and Tips:
www.FastBrewing.com
Making Wine with *FastFerment*

**Suggested Equipment for WineMaking**

- FastFerment 7.9Gal/30L Conical Fermenter
- Cleaning Agent
- Sanitizing Agent
- Bottle brush (long handled nylon bristle brush)
- Thermometer
- Hydrometer
- Graduated Cylinder (optional – for sampling Starting Gravity)
- Plastic Stirring Spoon
- Corks
- Corker
- Wine Bottles

*It is recommended that you make wine with fresh juice and concentrates only.*
WineMaking Instructions - Option 1

The following guidelines are to be used with a standard wine kit.

We advise that you adjust waiting dates based on your hydrometer readings and the timeduration 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 - 5 pieces total)

Winemaking – Option 1:

Day 1: Primary Fermentation

Step 1: Clean and sanitize all equipment
Step 2: Assemble FastFerment
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 4 liters of water, adjusting the temperature so that the inside temperature once full is between 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
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.
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 must 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 (Please see FAQ page 28 for more information)

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 once really well is good enough

Step 20: Add the Metabisulphite and the Potassium Sorbate packages and stir vigorously
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 1 cm from the bottom of the cork (FAQ page 25)
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 the 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

This Option 2 reduces the workload even more and has been proven successful for many years in Wine-on-Premise locations by the Inventor.

Winemaking – Option 2:

Day 1: Primary and Secondary Fermentation

Step 1: Clean and sanitize all equipment
Step 2: Assemble FastFerment
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 20-25° C (at this point you have an option to add a mash bag to add more flavor if the kit provides one)
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 de-gassed. 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 (Please see FAQ section page 28 for more information)

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
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 (this should be your first time removing the 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 air. Fill the bottles so that the wine is about 1 cm from the bottom of the cork (FAQ page 25)
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
- Cleaning agent
- Sanitizing Agent
- Thermometer
- Hydrometer
- Graduated Cylinder (optional – for sampling S.G)
- Bottle brush (long handled nylon bristle brush)
- Plastic Stirring Spoon
- Caps (check if your kit provides them)
- Capper
- Large Boiling pot
- Wort Chiller or ice to put in a bathtub/large sink
- 200ml/7oz container (prepare yeast)
- Mashtun (optional)
- Brew-in-a-bag (optional)
- Bottle Washer (optional)
- Pen and Notepad
Homebrewing Instructions

FastFerment produces dramatically better results. The closed vessel conical shape ensures that there is minimal contact between sediment and beer. FastFerment minimizes the risk of oxidation and contamination by eliminating the need to transfer the wort to a second vessel. This prevents off-flavors and infection, giving you a clearer, better tasting beer.

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.

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

Homebrewing – Option 1: Malt Extract Syrup

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

Step 1: Clean and sanitize all equipment – the worst enemy of beer is contamination by microorganisms
Step 2: Assemble FastFerment
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)
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

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 32 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 32)

Step 18: Your beer is now ready to bottle!
**Homebrewing— Option 1: Malt Extract Syrup Continued**

**Bottling/Kegging Day:**

A typical 5Gal/20L batch requires two cases (48) of 12oz/350ml bottles for bottling

**Step 19:** Sanitize and clean beer bottles and the *Filling Hose Attachment*

**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 inch from the top and cap (FAQ page 25)

**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!

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**Homebrewing— Option 2: Brew-in-a-Bag**

**Brew Day (Follow Instructions on Ingredient Kit):**

**Step 1:** Clean and sanitize all equipment — the worst enemy of beer is contamination by microorganisms

**Step 2:** Assemble *FastFerment*

**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
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 32 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)
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: Sanitize and clean beer bottles and the Filling Hose Attachment
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: 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 inch from the top and cap (FAQ page 25)
Step 29: Clean FastFerment and other equipment
Step 30: Place bottles in a room-temperature area and let them sit to 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 sanitize all equipment — the worst enemy of beer is contamination by microorganisms
Step 2: Assemble FastFerment
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
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 provided 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 temperature (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 fine (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 32 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)
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: Clean and sanitize beer bottles, *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 inch from the top and cap (FAQ page 25)
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 12-oz bottles for bottling
Frequently Asked Questions (FAQs)

For updated FAQs, check our website out at:
http://www.fastbrewing.com/products/fastferment/frequently-asked-questions

Cleaning
Always ensure to clean the unit thoroughly before use with a soft sponge or cloth. Never use anything hard like a brush or scraper to clean the unit. It is important to not scratch the inside of FastFerment to ensure everything funnels down properly. Tap water has micro-organisms, which can contaminate your brew. After cleaning and rinsing your equipment, we suggest spraying with Star San Sanitizer and do NOT RINSE. Leave to air dry.

It is advised to completely disassemble the unit and clean it thoroughly every 12 months. This will help ensure the longevity of the parts and the quality of your beer and wine. Extra care and attention must be taken to ensure the plastic threads are not damaged when taking apart or putting the unit back together.

The Union Valve can be disassembled very easily for cleaning (see page 28 for pictures)

Bottling
When bottling, it’s best to use a combination of the Union Valve and the Hose Clamp to control the flow rate. The conical design creates more pressure/force/volume than traditional racking and transferring via siphoning. We suggest when you are ready to bottle, to only turn the valve on 1/8 of the way open to help ease the pressure off the Hose Clamp.

Stirring
The best way to stir FastFerment is to use a long plastic spoon or rod that has been sanitized. Do not use a metal one as it will scratch the inside walls of FastFerment.

Fluid Volume
The fluid volume calculated on the side of the Conical Fermenter Body is correct when the Union Valve is closed, it does not include the Collection Ball volume. The Collection Ball can hold 24oz/700ml.
Frequently Asked Questions (FAQs)

For updated FAQs, check our website out at: http://www.fastbrewing.com/products/fastferment/frequently-asked-questions

Clogging
To unclog the Union Valve, close the Union Valve and remove the Collection Ball. Dump and clean the Collection Ball before reattaching it. When you reopen the Union Valve, the air bubbles that shoot up should dislodge the clog. To have the best results when doing this, we suggest that you use something soft such as the palm of your hand or rubber spatula (do not use a hard object like a hammer) and knock the clogged contents of the Conical Fermenter Body at the same time that the air bubbles pass through OR stick something down into the clog such as a plastic rod to push the clog through.

Be careful to ensure that you do not scratch the inside of the Conical Fermenter Body or the Union Valve.

Collection Ball
Dumping and cleaning the Collection Ball is based on each brew or batch of wine. Heavier batches might require more purging and dumping to get rid of all of the yeast, sediment and trub. Ensure you have let primary fermentation happen before starting to purge the sediment and trub. Ensure everything is settled in the collection ball before removing it from the vessel. This may require letting it sit overnight. Always turn off the Union Valve before removing the Collection Ball. We recommend putting a plate underneath the Collection Ball when removing in case of spillage.

Thermowell
The Thermowell is removable from the unit. The Thermowell is threaded into the plastic wall of FastFerment. Extra care and attention must be taken to ensure the plastic female threads are not damaged when taking the Thermowell out for cleaning, which is suggested every 12 months. Make sure to use Teflon Tape on the threads of the Thermowell when putting it back in. Do not over tighten.
Frequently Asked Questions (FAQs)

For updated FAQs, check our website out at:
http://www.fastbrewing.com/products/fastferment/frequently-asked-questions

Union Valve
While using your FastFerment, you may run into the issue of over tightening your Union Valve when installing the Collection Ball. If you look at the bottom of the Union Valve when unscrewed, there is a black O-Ring. This is the part that seals the Union Valve so you do not need to forcefully crank it tight. If the Union Valve is over tightened during fermentation the sugars will seal it very tight. We suggest getting two pairs of pipe wrenches to unscrew it. Additionally, some forum posts state that people have had good results putting keg lube on the grey union threads before attaching the Collection Ball. Disassemble, clean and reassemble the Union Valve as needed. But we do not think this is necessary due to the outstanding results of long term testing of NOT disassembling the valves for cleaning. If the Union Valve is damaged while disassembled, it is no longer under warranty for replacement.

Suggestions for Wine
On occasion, we find that some of the higher quality kits contain cleaning agents that sometimes turn into a thicker sludge and can block the valve. Visit our website for more suggestions.

Kits to Use: Lagering
When lagering with FastFerment we have found there a couple yeast strains that work really well. You do not necessarily need to have traditional low temperatures for Lagering. Some homebrewers have brewed great Lagers at the mid 60’s temperature range in FastFerment. They have done this by using these yeasts:

- Wyeast Laboratories: 2124 Bohemian Lager
- Fermentis - SAFLAGER S-23

Using Dry Hops or Skins for Fermentation
Use a muslin or cloth bag to add any solids
Some users have put hooks in the top of their lids to hold the bag (see picture above)
Frequently Asked Questions (FAQs)

For updated FAQs, check our website out at:
http://www.fastbrewing.com/products/fastferment/frequently-asked-questions

If the Union Valve is leaking the closed position, it needs to be tightened. Follow the following instructions for cleaning and/or tightening:

1. Pull off the red handle.
The knobs in the top act as a wrench.

2. Place the knobs in the divits found on the inside of the valve

3. You can now remove the middle piece for cleaning by unscrewing it in the counter-clockwise direction. To tighten, screw the middle piece back in in a clockwise direction until it is flush with the outside piece.
Frequently Asked Questions (FAQs)

Location of the FastFerment
Mount FastFerment out of direct sunlight and try to keep in a temperature controlled room.

Oxygen Exposure
To ensure there is absolutely no O₂ exposed to your fermenting contents when reattaching the Collection Ball, try these ideas:

- Fill the Collection Ball with finished beer, wine, or whatever you are fermenting and then reattach (Ex. if fermenting Lager, fill with a finished Lager)
- Fill the Collection Ball with distilled water and then reattach
- Fill the Collection Ball with CO₂ and then reattach

When the Collection Ball is switched out and reattached there will be a small amount of O₂ sucked back into the unit. Our tests show it is around 0.7-1.35oz/20-40ml of O₂ that is sucked back. BUT there is no fluid from the airlock that is sucked into to the unit with the 3 Piece Airlock design that comes with each FastFerment. If you are using the standard 3 Piece AirLock that comes with the FastFerment you do not need to remove the airlock while switching and reattaching the Collection Ball. Anything Fermenting will be fine.

Temperature
Your FastFerment can handle 80°C or 176°F temperatures.

Yeast Sediment
If the dead yeast sediment dose not reach the Union Valve or there is no intention to harvest the yeast, you can allow the fermentation to run it's course till it's complete and you're ready to either bottle or keg. This minimizes work and lost product.
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 5°C higher, add 0.001 and similarly, if its 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 41°F/5°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”/5.1cm 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 and not the Bible of yeast harvesting, 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
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Win Tickets to the National Homebrewers Conference
Every year we purchase 10 tickets to the National Homebrewers Conference to bring the fastest participants and a few wildcards as our guests to partake in the World Speed Challenge Championships AND the winner is sponsored to come back the next year to defend their title.

5 SIMPLE STEPS

Set it up                 Quickly Fill the          Put a Box on It           Flip It Over!        Send us the Videos!
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Learn more at: http://www.fastbrewing.com/fastrack/speed-challenge/how-it-works

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