

How To FastFerment

"The FastFerment conical fermenter is better for your fermentation because it is a closed vessel. This means you will get a cleaner fermentation with less risk of oxidation and less risk of infection."

-Brad Smith - www.BeerSmith.com

No Racking & No Transferring Consistent & Quality Product



**Pour
Ingredients**



**Primary
Fermentation**



**Remove & Clean
Collection Ball or
Harvest Yeast
to Reuse**



**Re-Attach
Collection Ball**



**Secondary
Fermentation**



**Remove
Collection Ball**



**Attach
Filling Hose**



Bottle or Keg