

Bottling Kit Quick Start Guide

What's included:

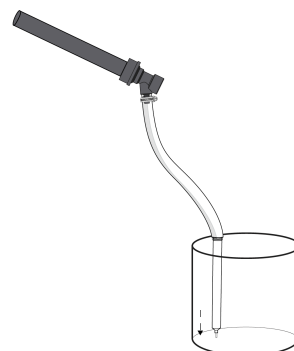
- 22oz bottles, 12 Pack (x 2)
- Bottle Capper
- Crown Caps (Oxygen Absorbing - 144 pack)
- Bottling Tube
- Carb Drops (Pack of 60)
- Bottle Rinser
- Star San (4oz bottle)

You will need:

- Your keg of fermented beer
- Bucket or waste container
- Keg Wand (Z/Pro Users)

Instructions:

1. Brew and ferment your beer.
2. Add about 20 oz of water to the tub of your bottle rinser. Carefully measure out 1/4 tsp of StarSan and stir it into the water. (Do not add the StarSan first, and avoid spilling or touching the StarSan. Be sure to rinse any StarSan off of your measuring spoon.)
3. If you are using bottles that have been previously used, be sure that they have been cleaned and rinsed in advance. Do not use any bottles that appear to still have dirty spots in them.
4. Place your bottle upside down on the bottle rinser, and push it downward 3-4 times so that it is rinsed with the sanitizing solution. After rinsing, leave it upside-down on the rinser for 20-30 seconds so that the solution can drain from the bottle.
5. Sanitize the Bottling Tube. For Z & Pro users insert the Keg Wand into the ball lock fitting (see diagram). Pour sanitizer solution through the Bottling Tube and press down to allow sanitizer to flow into the tube until full. Let sanitizer sit in tube for about a minute before pressing down again to allow solution to drain into the waste container.



6. Place carbonation drops into each bottle (2 drops per 22oz bottle is recommended for most beers).
7. Follow RACK THE BEER instructions in your PicoBrew manual, attaching your Bottling Tube to the OUT post on the Brew Keg.
8. Use the remaining StarSan solution in the bottle rinser to sanitize a waste container. Direct the Bottling Tube to the bottom of the waste container and press down. Press the Control Knob. The initial beer coming from the Bottling Tube may contain trub (sediment). When no more trub flows into the waste container press the Control Knob to stop the drain, this should take no more than 30 seconds.
9. Insert the Bottling Tube all the way to the bottom of the bottle and press to start transfer of the beer. Fill all the way to the top lip of the bottle. Repeat this process until the Brew Keg is empty and air begins to enter the Bottling Tube. Then press the Control Knob to turn off the pump and stop the process, and remove the Bottling Tube from the keg.
10. Do not sanitize the caps or get them wet before use as this will prematurely activate the oxygen absorbing liner. Seal the bottles with the Bottle Capper, if you are seeing divots on the top of the bottle caps you are pushing too hard on the capper.
11. Rinse off any beer from the outside of the bottles that may have overflowed. Store the bottles upright at room temperature for 14 days. Once carbonated, chill for a minimum of 12 hours before serving. If your beer seems undercarbonated, allow it to remain at room temperature for one more week.