

OneDerBrew™

Direction sheet

Pay close attention to how the Onederbrew™ unit is assembled during disassembly.
Sanitize all internal parts thoroughly before starting fermentation.



Dispensing
Port

Yeast removal port

Yeast and Dis-
pensing ports are
the same parts.
Lubricate o-rings
for assembly.

Pressure relief
ports, gas relief tube
and pressure gauge
And assembly



Pressure relief assembly

Lubricate all parts, assemble in order of picture with curved side of soft rubber part towards silicone plunger and lever.



Main gasket assembly

Lubricate cone lip on inside of gasket
Assemble gasket then lubricate outer lip
of gasket, use petroleum jelly or beer
keg grease.



Add chilled wort and pitch yeast into bucket and then assemble cone onto the bucket.

Close up gap between cone and bucket by applying weight to feet on cone.

Then clamp ring.(ring must capture lip on cone and lip on bucket.)



Tighten bolts (opposite ring buckle) using 7/16 open-ended wrench

Tighten bolts to leave about 1/4 inch gap between rings.

Note that assembly will seal better if the bolt on the bucket side is a little tighter than the bolt on the cone.



Flip entire unit onto feet and start fermentation.



For the first couple of days of fermentation it is recommended to leave pressure relief valves open.



Pressure can be adjusted by unscrewing white labeled caps on pressure relief valves. Pressure should be at 15 psi or lower.



If pressure goes much above 20 psi, Safety bung at the center of the bucket will blow off. It will then need to be sanitized and replaced.



If pressure is lost anytime after fermentation it can be restored or adjusted from a CO₂ container, using a 3/8 hose barb pressed into the dispensing port.
(note 15psi at 40 degrees F will yield about 3 volumes CO₂)



Active yeast can be removed at any time during the fermentation or after to start another batch.

Yeast will settle more completely after beer is chilled. Pressure will help force out nearly all settled yeast.



It is highly recommended to sample beer throughout fermentation.



When you are happy with the fermentation simply transfer entire unit to a chilled spot. Consume the beer when you feel it is ready.

And Enjoy

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