



250mm BEER FILTER INSTRUCTIONS

Beer Filter Contents:

1 x 250mm Beer filter housing with purge valve	1 x Filter spanner
1 x BSP Brass inlet valve with tap	1 x Filter mount bracket and screws
1 x Brass outlet valve	1 x Silicon tape

Not Included:

- Micron Absolute Filter Cartridge (250mm system compatible)
- 6mm – 8mm internal diameter beer / food grade hose for connections (available from any hardware store)

Description:

Filtering accelerates the conditioning phase of your beer, no more waiting days/weeks for the yeast to clear – once fermentation has ceased, you can chill overnight, filter, carbonate & be drinking clear beer the same day.

The beer filter represents great value, consisting of a high quality, sturdy, free standing clear casing with air purge valve and brass inlet / outlet valves, mounting hardware and filter spanner for easy removal of cartridges.

Filter Assembly:

1. Attach the brass inlet valve to the filter inlet (marked with an arrow in, next to the red purge valve) using Teflon tape
2. Attach the other brass valve (outlet valve) to the other side of the filter using Teflon tape
3. Install the filter cartridge to the filter ensuring the washers from the filter are in place and the filter lid is screwed down tight. It is recommended to use some food grade lubricant on the thread of the filter cartridge to ease tightening.
4. Install 6mm – 8mm internal diameter food grade / beer line to the inlet and outlet barbs of the filter with suitable termination fittings (i.e. if using CO2 and kegs – a keg coupler / cornelius / ball lock disconnect or if gravity filtering – a suitable connector to the fermenter tap)
5. If required, mount the filter to the bracket, located at a convenient place, the height of which will depend on whether forced or gravity filtering will be used (see below)

Common Directions:

1. Connect the filter to the beer container that holds the unfiltered beer.
2. Open the inlet tap on the filter and depress the red air purge valve until all air is released and the filter is full of beer
3. Place the outlet hose in the collection container and open the filter tap to commence filtering

Forced Filtering Directions:

The beer filter is best installed between 2 kegs or between a keg & a suitable holding container (such as a second fermenter). CO2 pressure is used to push the unfiltered beer through the filter & into the clean keg or container – If using the latter, the resulting filtered beer can then be syphoned back into the dispensing keg. Pass the beer through the filter at the lowest practical pressure (10 – 40kpa is ideal). Higher pressure, whilst filtering quicker, can result in yeast particles being forced through the filter, possibly damaging it & resulting in a cloudy beer.

Gravity Filtering Directions:

Beers can also be filtered by gravity alone. Just place the fermenter or storage vessel at a higher level than the receiving vessel or fermenter / keg & connect the filter in between. This process is slow and may take some time to start however, it will filter the beer the same as pressurized filtering.

Cartridge:

The 1 micron “absolute” cartridge will give you a bright beer while still allowing some yeast through for those wishing to naturally carbonate their beers, The cartridge only removes yeast & not Protein/Chill Haze. If looked after carefully, the cartridge should be good for 100+ brews (2500L+).

Cleaning:

After use, remove the filter & give the housing & fittings a flush with warm water. Disconnect the lines to aid cleaning. Take the filter & rinse under a tap to remove the loose yeast/hop debris. Then fill the filter housing with hot tap water & 1 teaspoon of unscented Napisan (Sodium Percarbonate) or similar beer sterilizing / cleaning solution. Leave the filter in this solution for 24 hours, remove & rinse - If the filter still shows signs of debris, repeat the process. Air dry & store away for future use.



Have a happy brew!

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