



BEER FILTER INSTRUCTIONS

INCLUDED

- 1 x Transparent Filter Housing with purge button (USA made)
- 1 x 0.35 Micron Pleated Filter Cartridge (USA made)
- 1 x Plastic Ballock Liquid Disconnect, 2 x Brass 5mm nipples
- 2 x 5mm lines, 3 x Cobra Clips

****NOTE****

The Beer Filter can only be used in conjunction with a Keg System setup. An empty keg is required.

OVERVIEW

The TCB Beer Filter will turn the cloudiest brew into a bright beer, improving the speed of the maturing process - not to mention the presentation of your beloved brew. Previously available Beer Filters have had restrictions on flow pressure or beer temperature, but with this model the beer can be filtered as soon as fermentation is completed, at room temperature and at a pressure of anything up to 150kpa.

THE PROCESS

- **Sterilising:**
 - As usual, the sterilising of all equipment that comes in contact with your beer is of the utmost importance.
 - Clean and sterilise the inside of the filter housing, the filter cartridge, an empty keg and whatever container your filtered beer will be going into (ideally, another empty keg). The use of a liquid no rinse sanitiser is ideal.
- **Setup:**
 - Using a length of tube, fill your sterilised keg directly from the fermenter.
 - Seal the keg and attached the black disconnect of the filter to the liquid post of the keg
 - Place the outlet tube of the filter into the collecting container (preferably another keg) ensuring the tube is as close to the bottom as possible ... this will reduce any oxidation.
- **Running the Beer Filter:**
 - Attach the disconnect from your Co2 gas bottle to the gas post on your keg.
 - Slowly turn up the pressure on your regulator to 100kpa where you will see the filter starting to fill.
 - Push down on the purge button of the filter allowing the excess air to escape enabling the filter to almost completely fill
 - You may increase the pressure up to 150kpa and allow all the beer to filter through.
 - Cut off the gas when all the beer has run through.
- **Clean Up:**
 - Remove the screw lid of the filter housing. Clean in fresh water
 - Leaving the cartridge in the lower part of the housing, place a running hose in the top hole. This will back-flush the cartridge and force the collected material back out of the pleats. Move the hose up and down to flush the full length of the cartridge. You will see the water start to run clear.
 - Hose off the outside pleats of the cartridge to remove any further solids
 - Spray cartridge with your liquid No rinse sanitiser and allow to air dry.

****IMPORTANT****

Storing a moist, pleated filter cartridge may result in MOULD!! Ensure the cartridge is thoroughly dried.

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