

Hobby Beverage Equipment Co

Use and Care

Minibrew

Gasket Kit

Designed for the brewer that would like to
seal the fermenter forcing all CO₂ through the airlock.

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Gasket Kit

PARTS INCLUDED

The gasket kit consists of the food grade silicone rubber gasket and a fitting that holds the air lock and the airlock. Make sure you receive the gasket size you ordered. We offer two sizes. They are the 8 (f8) and 15 (f15) gallon fermenter tank size. We originally offered three cloth pin type clamps with the kit. However, many brewers and wine makers have told us they were not necessary or could be purchased cheaper at the local Lowes's or Home Depot. If you want something to help hold the lid look for the two inch size clamp.

Gasket, airlock & fitting for the 8 gallon fermenter (g8) _____ or the 15 gallon fermenter (g15) _____

INSTALLATION OF GASKET

The gasket fits on the top lip of the fermenter tank. Once the gasket is on and in place it will be easier to install. The first time is difficult. The lip on the top of the tank and the U shaped gasket. The U shaped fits over the top lip of the fermenter. First, place the gasket on the fermenter so it balances on the top area. Reach to the far side and grasp the gasket with one hand. With the other hand, spread the legs of the U shape and press on to the top lip of the tank. Work your way around the tank spreading the legs and pushing in place as you go. Try not to let the gasket hang down the side as it may pull off the installed part. The more gaskets I install the more I find I need three hands.

PLACING LID AND AIRLOCK FITTING

Now that the gasket is in place and you have firmly pressed it on the fermenter, place the lid evenly on top of the gasket. The lid must be even on all sides. In other words, an equal amount of red rubber showing on all sides. Now, press the lid down evenly, all sides at the same time. If one side slips out farther than the other, try to straighten so all sides are even. Resume the pressure seating the lid all the way on the fermenter. Once the lid is placed you may clamp the lid in place. However this is not necessary. Use three (two inch) clamps (not included) spaced evenly around the edges. Screw the airlock fitting into one of the threaded holes in the lid. Press the airlock cork into the fitting. We now supply the airlock.

A LITTLE HISTORY

I have long advocated one does not need to seal the fermenter. The reason is, brewers have made beer and wine for thousands of years in unpressurized open tanks with great success. The reasoning goes like this. The CO₂ builds up inside as fermentation starts. Because it is heavier than air it stays on top of the wine or beer protecting it from outside bacteria. Bacteria will not enter the CO₂ layer because it can not live there. I also understand that fermenting yeast is more healthy and does a better job in a less pressurized environment such as our covered tank. While we have not changed our philosophy, we felt the need to respond to customers that wish to seal the tank. Now you have that option. There is more. Fermentation typically will produce less CO₂ near the end of the cycle. Many feel the need to add a layer of CO₂ for further protection. This can now be done with our new MiniCO₂ Injector pump. This may be more important for wine producers than beer makers as wine produces less CO₂.

Please call or e-mail me if you have any questions.

Happy Fermenting.

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