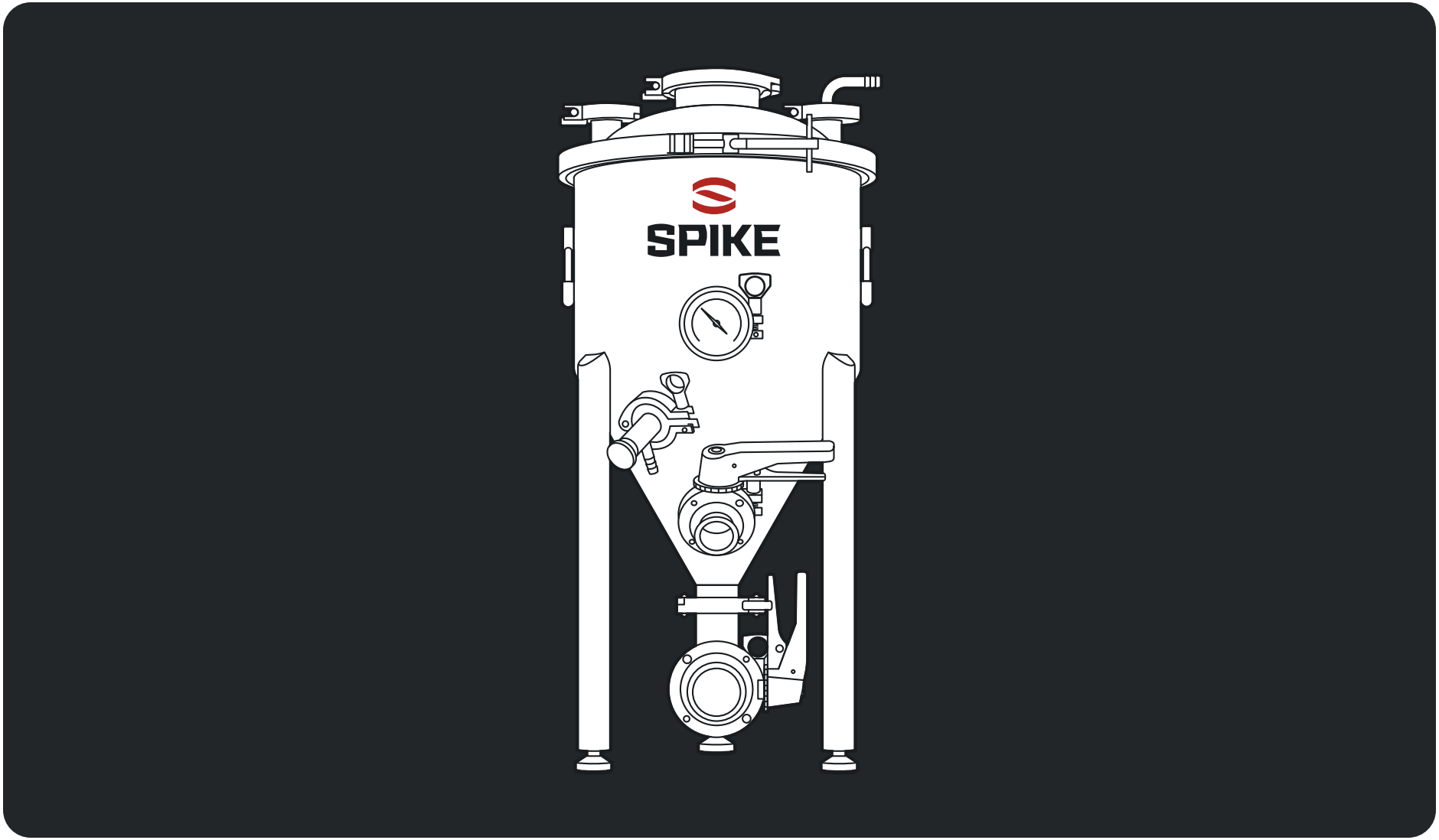


Spike Conical Fermenter

User Guide

Congrats on securing your new Spike Conical Fermenter!

If this is your first one, say goodbye to your buckets and carboys and enjoy the benefits of a pro style fermenter in your home. If you already have one, thanks for choosing Spike again to grow your output.

In this guide we will walk through how to properly setup and use your new fermenter as it comes out of the box.

01.

Assembly

Ready to get your conical fermenter filled with beer? This guide will show you how to assemble the conical with step-by-step instructions and key visuals.

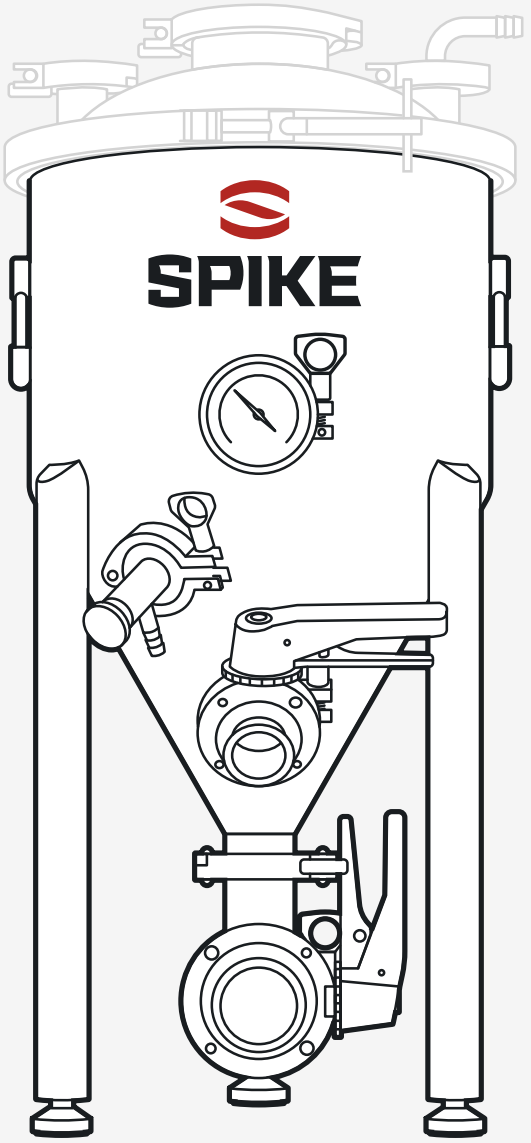
WARNING

- Never exceed 15psi
- Always use a pressure relief valve that is rated for 15psi. Never place a valve before your pressure release valve as this renders the PRV ineffective
- Always fully tighten fermenter lid band clamp before adding any pressure. Fully tight is about .25” between the two ends of the clamp
- Never tighten or loosen any clamps while the fermenter is pressurized
- Do not modify the lid or fermenter in any way or use it as it is not intended
- Only use Spike products to pressurize your fermenter

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN CAUSE THE LID TO DISLODGE RESULTING IN INJURY OR DEATH

Assembly –

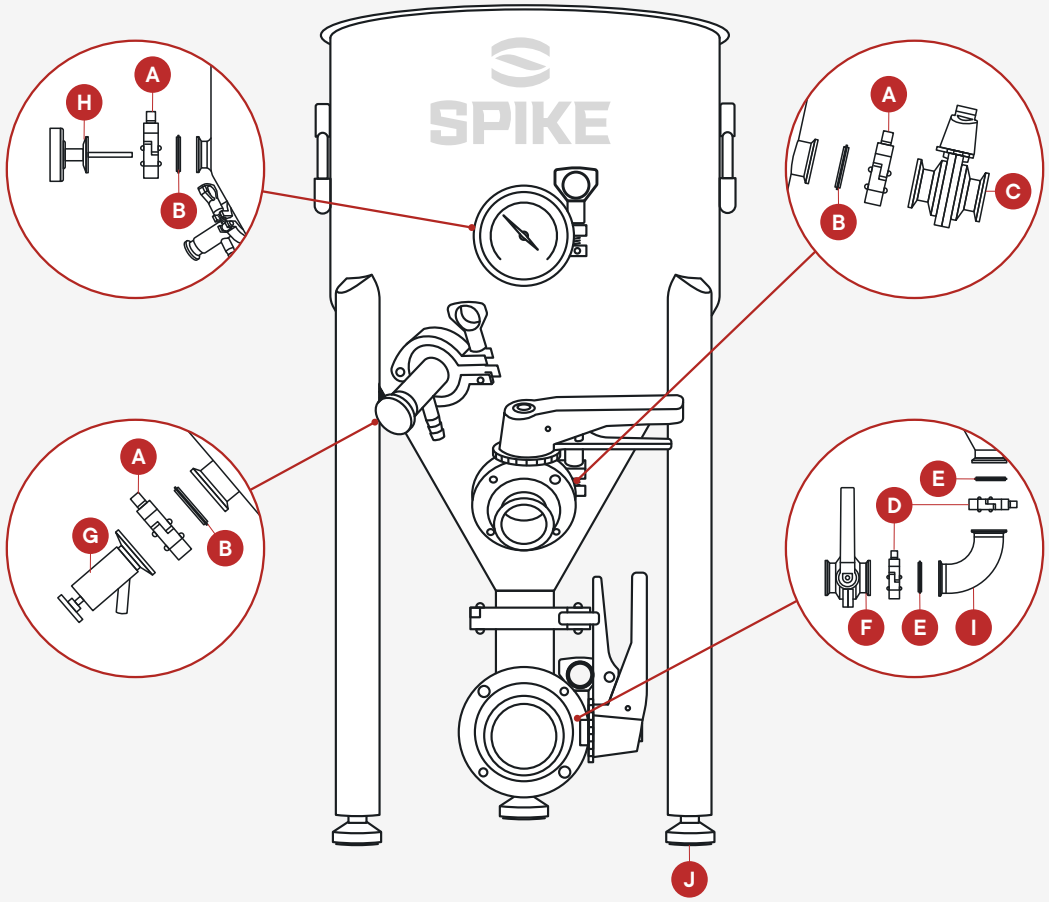
Conical Body



Assembly –

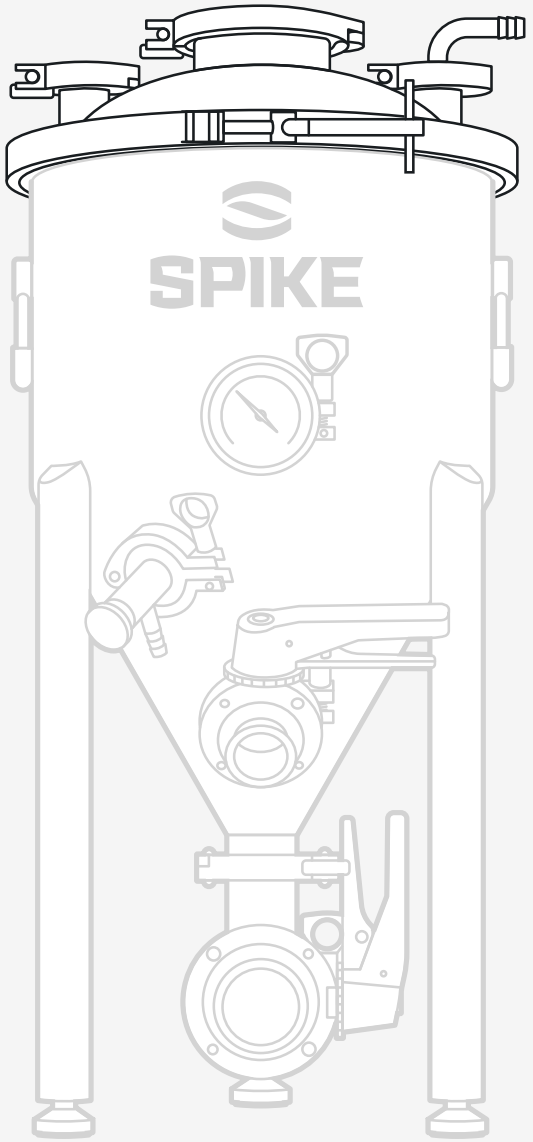
Conical Body

ITEM	DESCRIPTION	QTY
A	1.5” TC Clamp	3
B	1.5” Gasket	3
C	1.5” TC Valve	1
D	2” TC Clamp	2
E	2” Gasket	2
F	2” TC Valve	1
G	Sample Valve	1
H	Thermometer	1
I	2” 90° Elbow	1
J	Leveling Feet	3



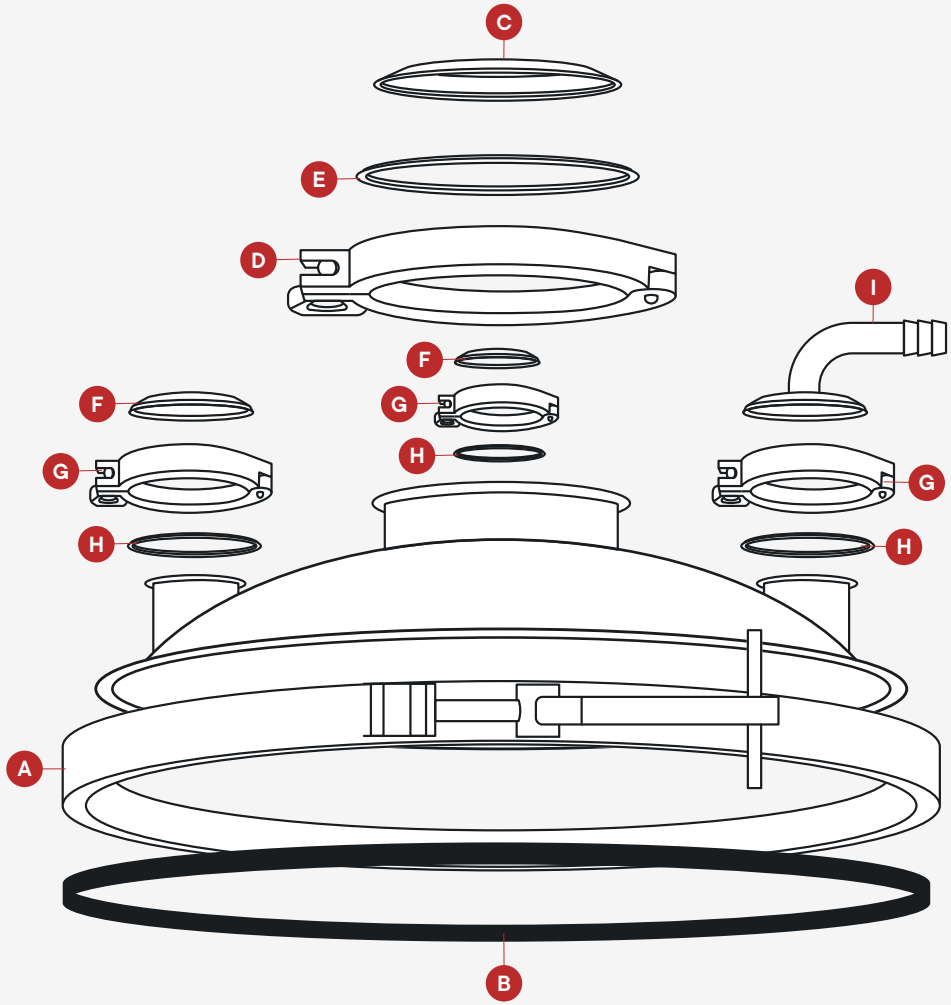
Assembly –

Conical Lid



Assembly –

Conical Lid



ITEM	DESCRIPTION	QTY
A	Lid Clamp	1
B	Lid Gasket	1
C	4” TC Cap	1
D	4” TC Clamp	1
E	4” TC Gasket	1
F	1.5” TC Cap	2
G	1.5” TC Clamp	3
H	1.5” TC Gasket	3
I	1.5” TC x 5/8” Barb (90°)	1

Assembly –

Conical Lid

Gasket Installation

1. With the lid in front of you, take the gasket (flat side down – pointed side up) and push the gasket into the rim at the furthest side from you (12 o'clock). (see **Figure 1**)
2. Push the gasket into the rim directly in front of you (6 o'clock).
3. Push the gasket into the rim on the right side (3 o'clock), then the left side (9 o'clock).
4. Push the gasket in all the way around so it is fully seated.

Clamp Installation

1. Center the conical lid on the conical body. We recommend running your fingers around the conical to make sure it's sitting perfectly centered. (see **Figure 2**)
2. Wrap the conical lid clamp around the fermenter, with the T joint in the front of the fermenter.
3. Tighten the lid clamp until there is about ¼" gap or less between the two joining ends of the clamp.

PRO TIP: If you have trouble tightening down to 1/4" gap or less, or the clamp makes a grinding sound when tightening, we recommend adding anti-seize to the lid clamp threads. We install anti-seize on every clamp when it leaves Spike however it can wear out or dry up over time. This can be picked up at any local hardware store.

Figure 1

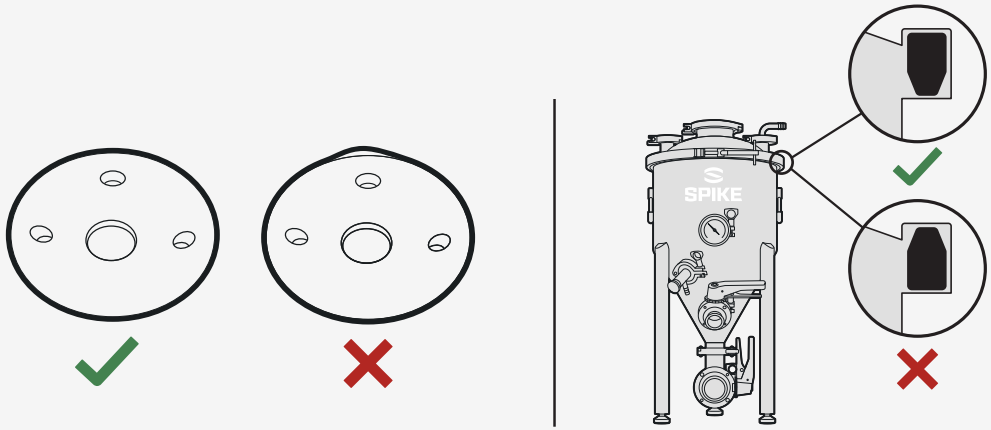
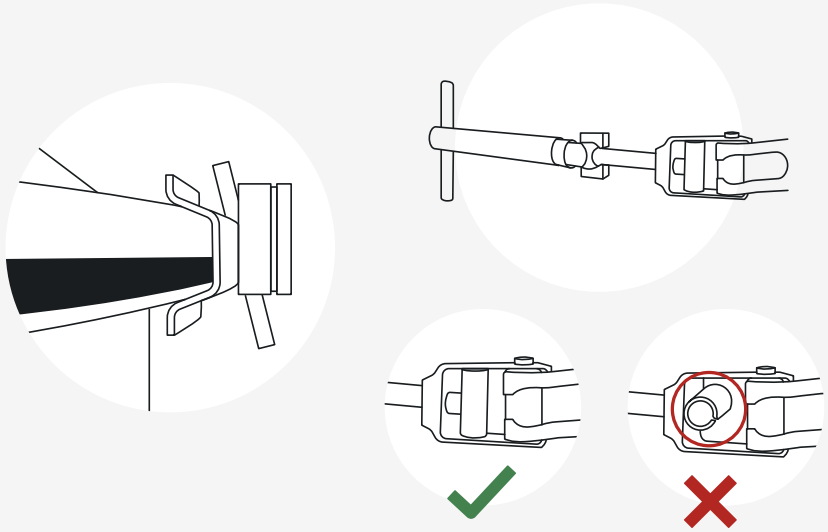


Figure 2



Assembly –

Port Overview

Each port on the conical fermenter serves a specific purpose. Please use this page as a reference for the purpose of each port.

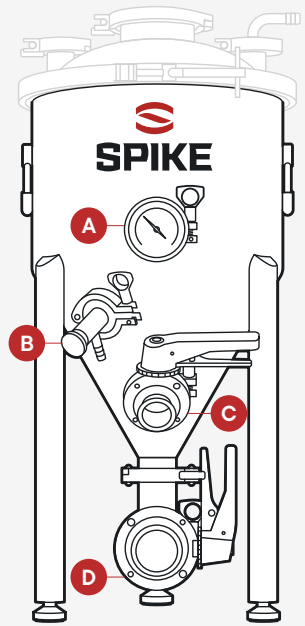


Figure 3

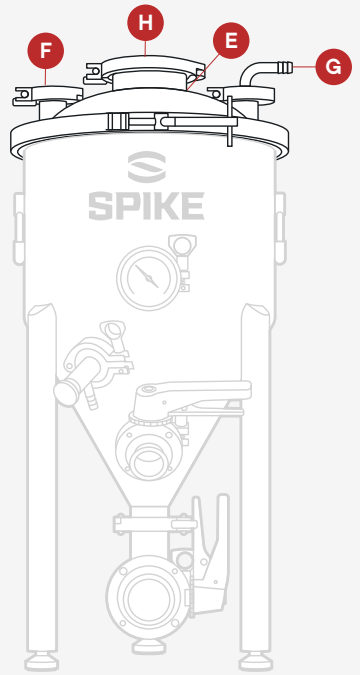


Figure 4

Conical Body (see **Figure 3**)

Temperature Port

A. This port lets you track the temperature of your beer, one of the most important aspects of fermentation.

Sample Port

B. Use the sample port to test your beer as it ferments. It's great for taking gravity readings, as well as taste tests. We mean, "qualitative analysis."

Racking Port

C. Racking is the brewing term for transferring. Use this port to transfer beer from above your settled yeast/trub cake, into your keg.

Dump Port

D. Use the bottom dump port to drop yeast and solids from your conical, to help improve the clarity of your beer.

Conical Lid (see **Figure 4**)

Pressure Relief Valve (PRV) Port

E. Use this port to attach a gas manifold to add or remove pressure from your conical safely. Great for cold crashing, carbonating and closed pressure transfers.

Dry Hop Port

F. Add hops to your beer during fermentation through the Dry Hop Port.

Blow Off Port

G. The Blow Off Port gives you an exit for carbon dioxide during early fermentation.

4" Port

H. The 4" port can be used for our temperature control coil, or swap the included stainless-steel cap with our 4" clear cap.

02.

Fermentation Guide

Now that your Conical Fermenter is fully assembled, it's time to fill it up with beer!
Follow the steps in this user guide for a simple and easy fermentation experience

First Cleaning and Sanitizing

How to Fill & Pitch Yeast

Monitor activity and gravity

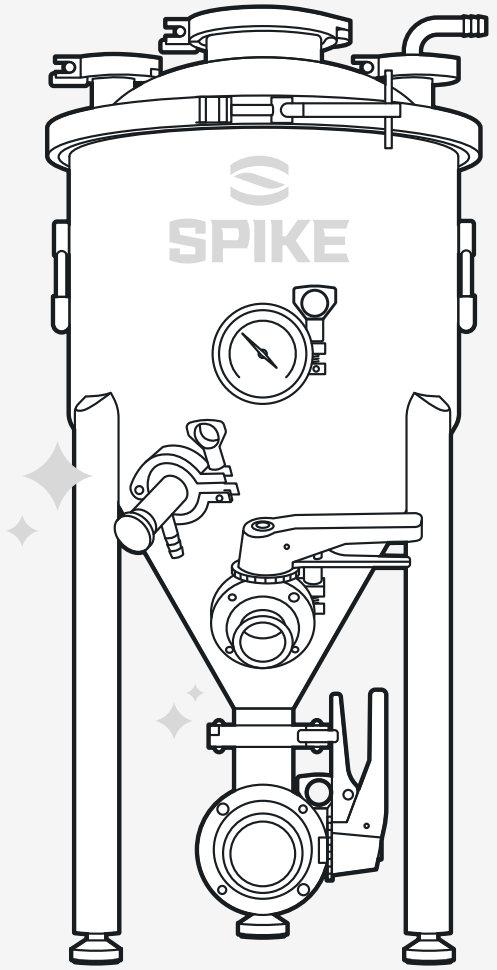
Dump yeast

Racking

Post Brew Cleaning

Fermentation –

First Cleaning & Sanitizing



1. We recommend cleaning all your parts with hot water and dish soap to break down any manufacturing residue.

2. On brew day, sanitize your equipment according to your sanitizer's directions. Once your stainless is sanitized, we need to avoid any bacteria from getting in contact with our beer!

Fermentation –

Filling Your Conical and Pitching Yeast

The simplest way to fill the fermenter is to place it under your boil kettle.

1. Attach tubing from your kettle outlet and into one of the ports on the conical lid. Be sure that the end of tube is above the final volume of wort in the conical. If not, the transfer will stop when the tube is submerged. (see **Figure 5**)
2. Once your kettle has stopped draining, remove the tubing and close the lid port.

> **PRO TIP:** if you have a pump, you can pump your wort from your BK and into the dump or racking ports.

3. Add your yeast through the 4" port once the temp of your wort is between the recommended temperature range for your yeast. (see **Figure 6**)

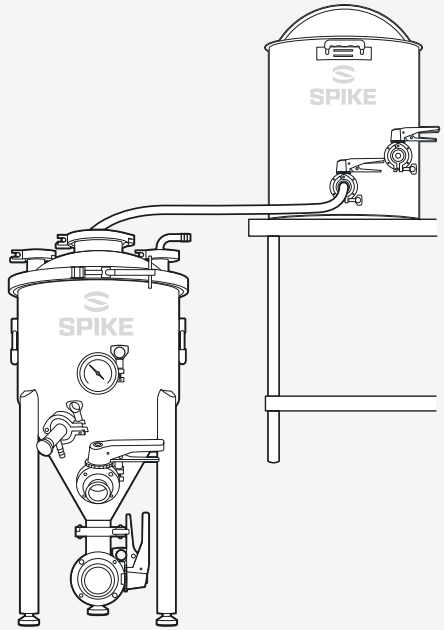


Figure 5

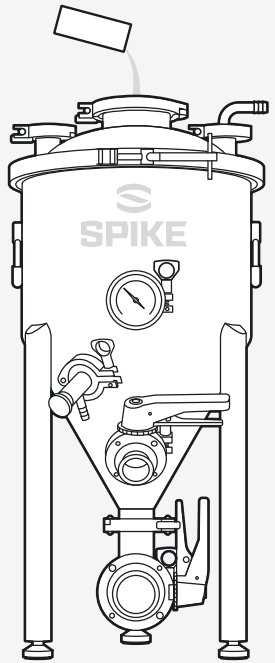


Figure 6

Fermentation –

Monitor Activity and Beer Gravity

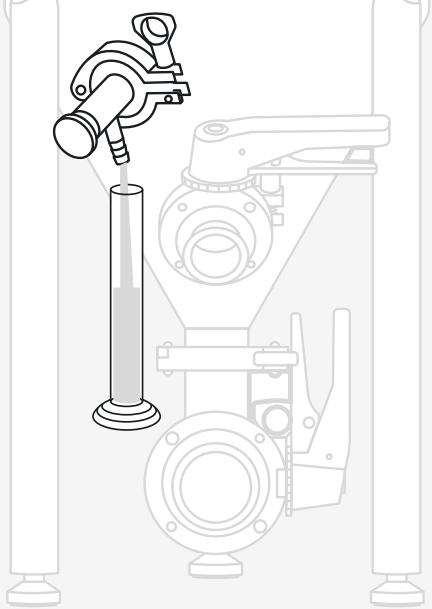


Figure 7

1. You should notice CO2 bubbles coming out of your blow off tube within 24-48 hours. However, CO2 bubble activity is not always the most accurate way to judge your fermentation's progress.
2. Instead, we recommend using the sample valve and filling a hydrometer with a sample to check gravity as fermentation moves along. (see **Figure 7**)
3. When your gravity is the same on 2 consecutive days that means fermentation is complete and you can package your beer.
4. After fermentation is complete, you can open the dump valve to dump the yeast and trub.
5. Slowly open the dump valve. You should first see a thick tan liquid. That's the yeast. If you dry hopped, you should also see some hop material. When the liquid coming out transitions from yeast to beer, close the valve.

Fermentation –

Racking (transferring)

1. When transferring, remove the blow off tube from the fermenter. Not doing this will cause you to suck sanitizer into the beer.
2. Attach tubing from your racking port to into you keg. Be sure that the bottom of the tubing only goes to the top of the keg, otherwise the flow will stop when the beer is higher in the keg than the tubing. (see **Figure 8**)
3. After your keg is full, purge it with CO2

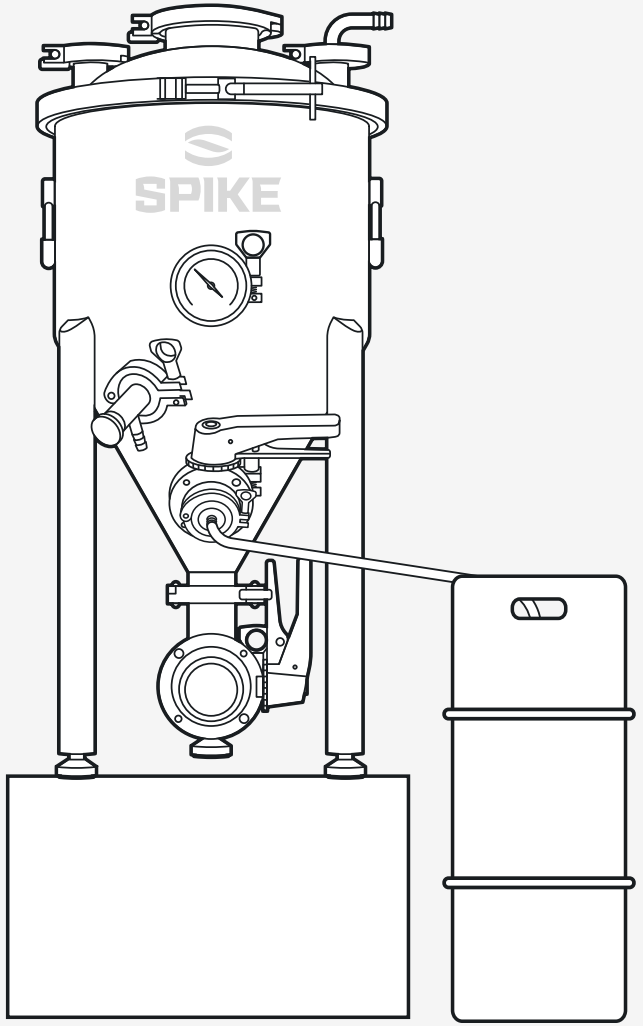
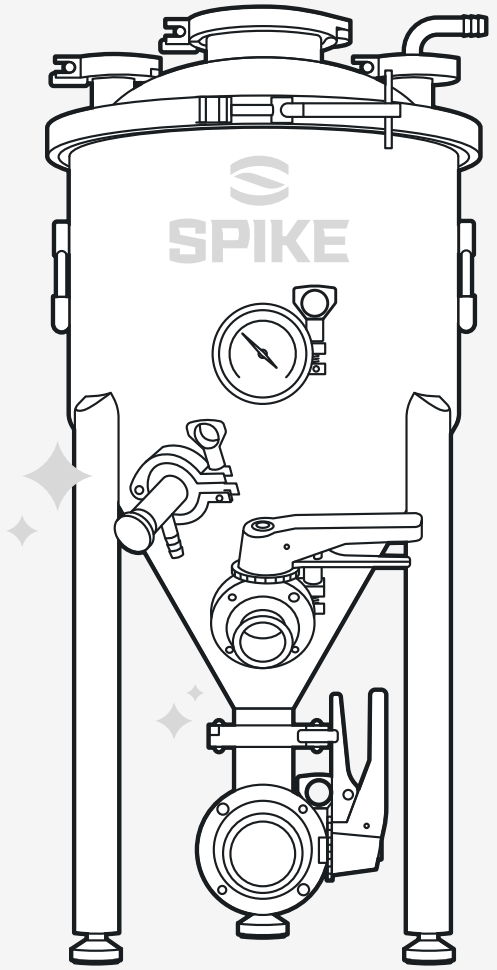


Figure 8

Fermentation –

Post Brew Cleaning



1. Clean your fermenter ASAP to make it easy
2. Rinse it out with hot water. Then partially fill the fermenter with more water and add a caustic cleaner like Alkaline Brewery Wash. Use a rag to clean all parts of the body with the caustic solution. Use a brush to scrub any areas with debris such as the ring of krausen up top.
3. Empty the liquid into a bucket.
4. Rinse off the caustic from the body with hot water
5. Disassemble the fermenter and soak the smaller parts in the caustic solution then rinse them off with water.