

Blichmann Engineering HopRocket 8541955425

Blichmann HopRocket Instruction Manual

Model: HopRocket 8541955425

1. INTRODUCTION AND OVERVIEW

The Blichmann HopRocket is a versatile, pressure-tight device designed for home brewing applications. It can function as a hopback, an inline hop infuser (often referred to as a Randalizer), or an inline filter. Constructed from 100% stainless steel with silicone seals, it ensures a fully enclosed system, preserving volatile hop aromas during the brewing process. This manual provides detailed instructions for the safe and effective use of your HopRocket.



Figure 1: Assembled Blichmann HopRocket unit, showing the main body, clamp, and threaded fittings.

2. SAFETY INFORMATION

Please read and understand all safety warnings before operating the Blichmann HopRocket. Failure to follow these instructions may result in injury or damage to equipment.

- **Pressure Warning:** The HopRocket is designed for operation up to 40 psi (2.7 bar). Do not exceed this maximum operating pressure. Always use a pressure relief valve in your system to prevent over-pressurization.
- **Hot Liquids:** When used with hot wort or beer, exercise extreme caution to prevent burns. Wear appropriate personal protective equipment, including heat-resistant gloves and eye protection.

- **Assembly:** Ensure all connections are tight and secure before applying pressure or introducing liquids. Leaks can cause system failure or injury.
- **Cleaning:** Always disconnect the unit from any pressure source and allow it to cool before cleaning.

3. PRODUCT COMPONENTS

The Blichmann HopRocket consists of several key components:

- **Main Body:** The cylindrical stainless steel housing.
- **Lid:** The top cap with a threaded fitting for connection.
- **Bottom Plate/Filter Screen:** A perforated plate that supports the hop material and filters liquid.
- **Tri-Clamp and Gasket:** Secures the main body to the bottom plate, creating a pressure-tight seal.
- **Clamp Tool:** Used to tighten and loosen the tri-clamp.
- **Side Port:** A threaded fitting on the side of the main body for liquid input/output.



Figure 2: Disassembled HopRocket components, including the main body, lid, filter screen, and clamp tool.



Figure 3: Cutaway view illustrating the internal chamber filled with hops, demonstrating the flow path through the unit.

4. SETUP AND ASSEMBLY

1. **Disassembly:** Loosen the tri-clamp using the provided clamp tool and separate the main body from the

bottom plate. Remove the lid.

2. **Cleaning:** Thoroughly clean and sanitize all components before first use and after each use. Refer to the Maintenance section for detailed cleaning instructions.
3. **Loading Hops/Ingredients:** Place the desired amount of hops (leaf or pellet) or other infusing ingredients onto the bottom filter screen inside the main body. The HopRocket can hold up to 4 oz of leaf hops. Be aware that excessive hop material, especially pellet hops, can restrict flow.
4. **Reassembly:** Place the lid onto the main body. Ensure the gasket is properly seated between the main body and the bottom plate. Secure the tri-clamp around the flange, ensuring a tight, even seal. Use the clamp tool to tighten the clamp firmly.
5. **Connections:** Connect your brewing system hoses to the threaded inlet and outlet ports. The unit has a top port and a side port. The direction of flow is indicated by arrows on the label.



Figure 4: Close-up view of the clamp tool used for securing the tri-clamp.

5. OPERATING INSTRUCTIONS

5.1. As a Hopback

A hopback is used to infuse hop aroma and flavor into hot wort immediately after the boil and before cooling. This captures volatile hop oils that would otherwise be lost during cooling.

1. Load the HopRocket with fresh leaf hops (pellet hops are not recommended for hopbacks due to potential clogging).
2. Connect the HopRocket inline between your brew kettle and your wort chiller. Ensure the flow direction is correct (indicated by arrows).
3. Pump hot wort from the kettle through the HopRocket and then through the chiller into your fermenter. The hot wort extracts hop oils as it passes through the hops.
4. Maintain a steady flow rate to ensure adequate contact time with the hops.

5.2. As an Inline Hop Infuser (Randalizer)

An inline hop infuser is used to add fresh hop aroma to finished beer, typically just before serving or kegging.

1. Load the HopRocket with fresh hops (leaf or pellet) or other flavoring agents (e.g., fruit zest, spices).
2. Connect the HopRocket inline between your serving keg/fermenter and your tap or bottling line.
3. Gently push carbonated beer through the HopRocket. The beer will pick up fresh aromas and flavors from the ingredients.
4. Monitor the flow rate to prevent excessive foaming and ensure proper infusion.

5.3. As an Inline Filter

The HopRocket can be used to filter out hop debris or other particulate matter from wort or beer.

1. Assemble the HopRocket with the bottom filter screen in place. You may choose to leave it empty or add a small amount of filtering media if desired.
2. Connect the HopRocket inline in your transfer path.
3. Pump wort or beer through the unit. The filter screen will capture larger particles, resulting in a clearer liquid.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance are crucial for the longevity and sanitary operation of your HopRocket.

1. **Immediate Cleaning:** After each use, disassemble the HopRocket completely. Rinse all components thoroughly with warm water to remove any large debris.
2. **Soaking:** For stubborn residues, soak components in a suitable brewing cleaner (e.g., PBW or similar alkaline cleaner) according to the cleaner's instructions.
3. **Scrubbing:** Use a soft brush or cloth to scrub all surfaces, paying close attention to the filter screen and threaded areas. Avoid abrasive pads that can scratch the stainless steel.
4. **Rinsing:** Rinse all components thoroughly with clean water to remove all cleaning solution.
5. **Sanitizing:** Before next use, sanitize all components using a no-rinse sanitizer (e.g., Star San) according to the manufacturer's instructions.
6. **Drying and Storage:** Allow all components to air dry completely before reassembling or storing to prevent water spots and bacterial growth. Store in a clean, dry place.

7. TROUBLESHOOTING

- **Reduced Flow Rate:**
 - **Cause:** Too many hops, especially pellet hops, can compact and restrict flow.
 - **Solution:** Reduce the amount of hops used. Consider using leaf hops for better flow, especially in hopback applications. Ensure your pump is adequately sized for the system.
- **Leaks:**
 - **Cause:** Tri-clamp not tightened sufficiently, gasket improperly seated, or damaged gasket.
 - **Solution:** Ensure the tri-clamp is firmly tightened. Disassemble and re-seat the gasket. Inspect the gasket for any tears or damage and replace if necessary.
- **Insufficient Aroma/Flavor Infusion:**
 - **Cause:** Insufficient hop quantity, too fast a flow rate, or hops are old/stale.
 - **Solution:** Increase hop quantity, slow down the flow rate to allow more contact time, or use fresher hops.

8. SPECIFICATIONS

| Feature | Specification |
|---------|----------------------|
| Model | HopRocket 8541955425 |

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|----------------------------|--|
| Material | 100% Stainless Steel |
| Seals | Silicone |
| Maximum Operating Pressure | 40 psi (2.7 bar) |
| Dimensions (Approximate) | 10 inches (H) x 6.5 inches (W, fitting to fitting) |
| Hop Capacity | Up to 4 oz leaf hops |
| UPC | 799360117212 |



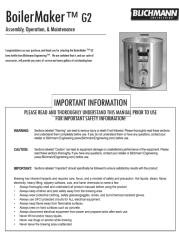
9. WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase replacement parts, please contact Blichmann Engineering directly through their official website or customer service channels. Retain your proof of purchase for warranty claims.



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Related Documents - HopRocket 8541955425

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|  | <p>Fermentor G4 Carb Stone: Assembly, Operation, and Maintenance Guide</p> <p>Comprehensive guide for the Blichmann Engineering Fermentor G4 Carb Stone, covering assembly, operation, oxygenation, cleaning, and warranty information. Learn how to effectively carbonate and oxygenate your brews.</p> |
|  | <p>BrewEasy™ Compact NPT Kettle: Assembly, Operation, and Maintenance Manual</p> <p>This manual provides detailed instructions for the assembly, operation, and maintenance of the Blichmann Engineering BrewEasy™ Compact NPT brewing kettle. It includes safety information, parts lists, setup procedures, and operational guidance for homebrewers.</p> |
|  | <p>BoilerMaker G2 Brew Kettle Manual: Assembly, Operation, Maintenance Blichmann Engineering</p> <p>Comprehensive user manual for the Blichmann Engineering BoilerMaker G2 brew kettle. Includes assembly, operation, safety, maintenance, and accessory guides for homebrewers.</p> |

[Blichmann Engineering 5-10 Gallon Gas Pilot System: Assembly, Operation, and Maintenance Manual](#)

A comprehensive guide to the Blichmann Engineering 5-10 Gallon Gas Pilot System, detailing assembly, operation, maintenance, and safety precautions for homebrewers.

Blichmann Engineering Fermentor G4 Assembly, Operation, and Maintenance Manual

Comprehensive guide for the Blichmann Engineering Fermentator G4, covering assembly, operation, cleaning, sanitation, maintenance, and pressure fermentation for homebrewing.

Blichmann Engineering TopTier Natural Gas Conversion Kit for Stand Mounted Burners

Comprehensive guide for the Blichmann Engineering TopTier Natural Gas Conversion Kit. Includes assembly, operation, safety warnings, and performance details for converting stand-mounted burners to natural gas.