



ENGINEERING BETTER BEER

Ss Brew Kettle | Product Guide

IN THE BOX



(1) Brew Kettle



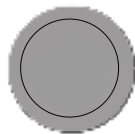
(1) Kettle Lid



(1) 1.5" TC Ball Valve



(1) Trub Dam Dip Tube



(1) 1.5" TC Cap



(2) 1.5" TC Clamp



(2) 1.5" TC Gasket

Stainless Steel Prep

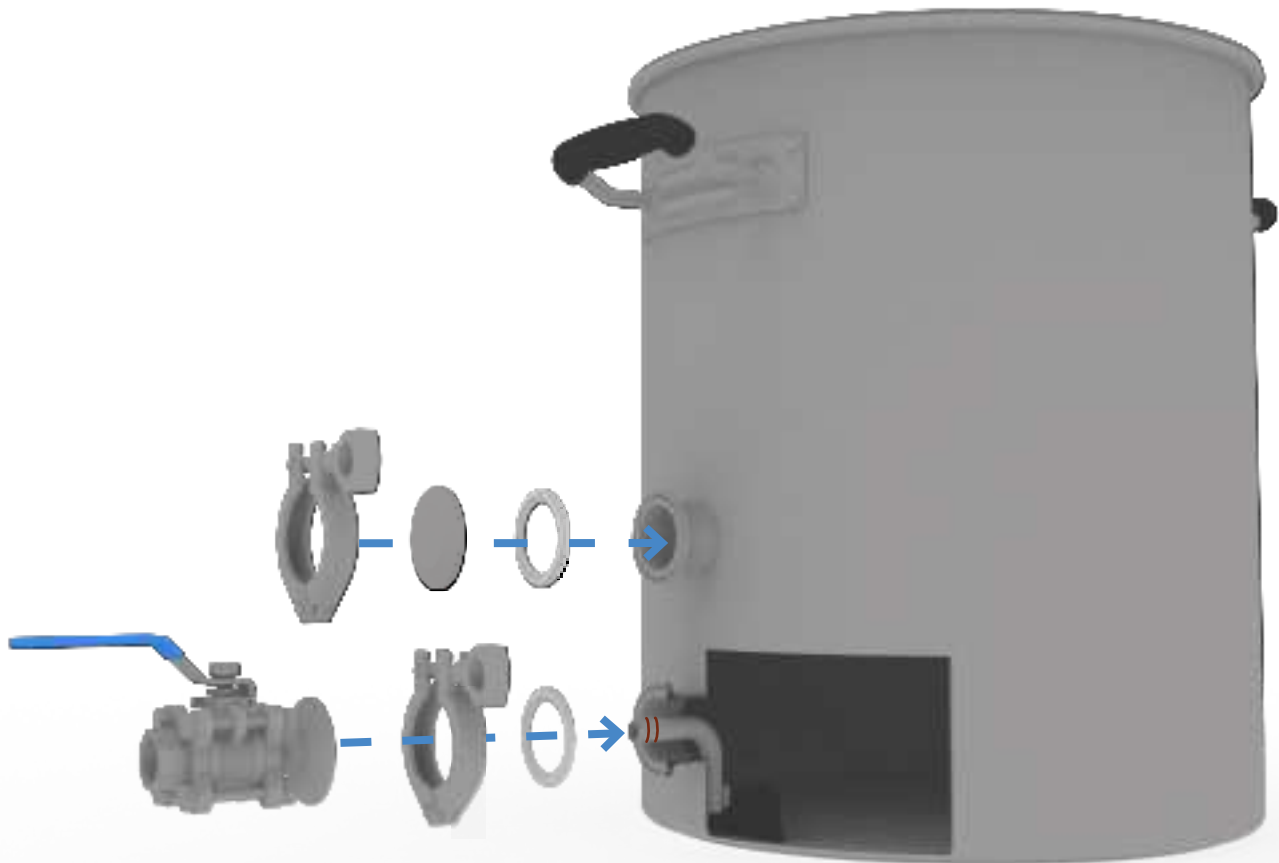
Pre-Clean: Prior to first-time use, thoroughly wash all surfaces of the vessel, including all valves and fittings, with Tri-Sodium Phosphate (TSP) in hot water, mixed with the manufacturer's recommendations. Scrub with a soft cloth (don't use anything abrasive) and after the initial TSP wash, rinse thoroughly and dry all surfaces. Check out our TSP Cleaning FAQ knowledge base article for more info!

Passivation: It's good practice to periodically passivate all stainless-steel equipment with an acid-based solution to establish a uniform passive oxide layer that will maximize corrosion resistance. Following the pre-clean step, fill the vessel with hot water (at 140-180°F) mixed with Citric Acid (at a concentration of 4% by weight) for at least 30 minutes (up to 2 hours.) Drain, rinse with purified water, then dry the vessel. Most tap water contains various salts and chlorides (either naturally or for taste) which can undermine the passive oxide layer you just worked to create. Check out our Passivation FAQ knowledge base article for more info!

ASSEMBLY

1. Begin by completely removing all components from the box. Next, locate the **Brew Kettle**, **TC Ball Valve**, **Trub Dam Dip Tube**, **1.5" TC Cap**, **1.5" TC Clamp**, and **1.5" TC Gasket**.

Starting at the upper accessory port, place a **1.5" TC Gasket** between the port on the Kettle and the **1.5" TC Cap**. Secure with a **1.5" TC Clamp**.



2. Next, install the **1.5" TC Ball Valve** on to the lower Valve port using a **1.5" TC Gasket** and **1.5" TC Clamp**.

Install the Trub Dam Pick Up Tube by gently insert the end into the opening of the TC Ball Valve. It may help to apply some food grade silicone lubricant (Keg Lube™ or similar) or a bit of diluted Star San™ mixture to the red O-Rings first.

Note: We include a spare O-Ring with the Trub Dam Dip Tube. Only 2 O-Rings are needed during use. Save the spare in case it may be needed in the future. We also sell replacement Brew Kettle Pick Up O-Rings (11mm x 1.5mm) at SsBrewtech.com

INSTRUCTIONS

ASSEMBLY (CONTINUED)

3. Place the Kettle Lid onto the top of the kettle. You can also hang the lid on the Kettle by placing the lid's handle onto either of the Kettle's handles.



Operation

Once cleaned and assembled, your kettle is now ready for use. Our kettles were designed with advanced brewing practices in mind, and suit a wide variety of needs including boil kettles, mash vessels, or hot liquor tanks. Depending on the intended use, you have the ability to individually configure your kettle with optional accessories to fill a specific role within your brew house.

If you intend to use the vessel primarily as a boil kettle. The trub dam is a key feature that will inhibit the transfer of break material and hop residue into the fermenter. For best results, immediately following the boil, create a whirlpool by vigorously stirring or using a wort pump along with our optional whirlpool fitting.

The effectiveness of the trub dam is dependent on creating a trub cone in the center of the vessel. Furthermore, fining agents such as Whirlfloc or irish moss can also be used to assist in the process of creating a uniform trub cone. This process is especially important for brewers that typically utilize whole or leaf hops, since they can easily clog the dip tube.

If you intend to use the vessel as a mash tun, we have optional false bottoms available that easily integrates with the kettle's included features and fittings. If desired, you can use a hole saw to install an upper recirculation port which can be utilized as part of a RIMS/HERMS installation for the most accurate mash temperature stability. We have several optional accessories including a recirculation manifold, vorlauf attachment and bulkhead that can be utilized as part of a recirculating mash system.

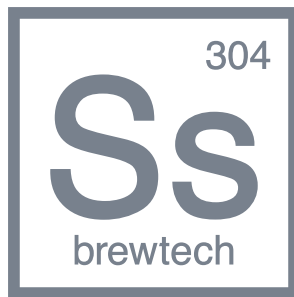
If you plan to utilize a propane or gas burner, take care to insure that the burner is sized appropriately. Direct flame or heat that comes into the contact with the ball valve or optional thermometer can cause damage to the thermometer's and/or ball valve's interior seals. Always brew on a flat, nonflammable surface. Furthermore, our kettles do include a tri-clad bottom that is induction burner compatible.

Lastly, while our kettles are designed to be lifted while full, never attempt to lift a kettle that contains hot liquid due to the risk of injury or scalding to yourself or others. As a solution, utilize a wort pump to transfer hot liquids to avoid injury.

Accessory Port

Your Ss Brew Kettle features an accessory port that can be used with a variety of 1.5" TC accessories like the optional **Thermometer I 1.5" TC Kettles** and **Whirlpool I 1.5" TC valve** from Ss Brewtech.

To use the accessory port, simply swap the TC Cap that came with the Brew Kettle for your desired accessory and use the included TC Clamp and TC Gasket to secure it to your Brew Kettle.



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