

LOVE2BREW

WORT AERATION SYSTEM INSTRUCTIONS



A major part of healthy and successful fermentation is proper aeration of your wort. Wort without proper aeration can have lower attenuation and can be stressful for your yeast which in turn may produce off flavors. Boiling wort removes oxygen from it so aeration is an important part of your brewing process. Aeration reduces the time it takes for yeast to enter their active fermentation stage. Proper aeration is important in any beer you brew but especially in high gravity beers.

AERATION FACTS & ADVICE

Never touch or handle the diffusion stone with your bare hands. Oil from your skin can clog the incredibly fine pores on the stone. When touching the stone wear latex/cotton gloves or use a clean cloth.

Boil stone for a few minutes prior to your first use to help sanitize it clear out any potential blockage.

Aeration vs. Oxygen: One of the main benefits of using a Wort Aeration System over direct Oxygen is the cost savings. Air has no cost while Oxygen requires a specific cylinder and we need to be refilled over time.

One potential flaw of Aeration is that the time required is significantly longer than if you were injecting pure Oxygen into the wort.

Filters are an important part of the Aeration system. Air may contain organisms that could spoil/contaminate your wort. The filters will remove 99.98% of all living organisms from the air.

Filters last approximately a year. If you notice any types of growth on the filter discard it immediately.

Do not get the filter wet.

Replacement filters are available; part # GAS021F.

USING YOUR AERATION SYSTEM

1. Chill wort down to desired temperature and add to your fermenting vessel. Temperature should not be above 80°F.
2. Sanitize the stone by boiling for 2-3 minutes. Do not get filter wet.
3. Insert your aeration stone into your fermenting vessel allowing it to rest at the bottom of your vessel.
4. Plug in your air pump.
5. Aerate the wort. For best results aerate for 30 to 60 minutes. The higher the gravity of your wort the longer you will want to aerate for.
6. Aeration can create an excessive amount of foam. You may need to unplug your pump and allow the foam to settle during your aeration.
7. After aeration is complete pitch yeast and store in a cool, room temperature area.

CLEANING

1. Rinse tubing and diffusion stone with clean water immediately after use.
2. You may choose to soak them in a cleaning solution such as PBW or One Step.
3. Allow stone and tube to dry before storing.
4. Store stone in a clean plastic bag. **DO NOT TOUCH STONE WITH YOUR HANDS.**

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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