BrewBuilt



CORE

Modular Jacketed Fermenter

ASSEMBLY & INSTRUCTION GUIDE

⚠ WARNING

Read entire manual for important safety information before using your BrewBuilt Core Fermenter. Failure to follow warnings could result in serious injury or death.

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DETAILED CORE PARTS



– PARTS LIST –

ITEM	DESCRIPTION	QTY
A	4" Pressure Pack Lid	1
B	4" TC Clamp	1
C	4" TC Gasket	1
D	8" TC Clamp	1
E	8" TC Gasket	1
F	8" PRV Lid Cap	1
G	1.5" Blowoff Barb	1
H	Silicone Blowoff Tube	1
I	1.5" TC Clamp	4
J	1.5" TC Gasket	4
K	1.5" TC End Cap	1
L	CORE Conical Body	1
M	1.5" TC Thermowell	1
N	1.5" TC Sample Valve	1
O	3" TC Clamp For standard bottom seal	1
P	3" TC Gasket For standard bottom seal	1
Q	3" TC End Cap For standard bottom seal	1
R	3/8" Leveling Foot	4

– ADD-ON UPGRADES –

ITEM	DESCRIPTION	QTY
S	Double-Threaded Leg Extensions	4
T	3" Bottom Butterfly Valve	1
U	Flex Chamber Harvester Collection Jar	1
V	3" Harvester Mount TC Clamp	1
W	3" Harvester Mount TC Gasket	1

GETTING STARTED

This guide will walk you through assembling and using your CORE Jacketed Conical Fermenter.

1 READ AND UNDERSTAND THIS FULL MANUAL

Before your first use, read through this full manual, and make sure you understand the use & warnings.

2 CLEAN THE CONICAL

Before your first use, clean and rinse the conical along with all the parts and fittings. This will remove any leftover oil or dust from the manufacturing process. We recommend using PBW cleaner. Do not use bleach.

3 WATER TEST

Once rinsed and cleaned, fill your conical with water and familiarize yourself with its operations before your first use.

First Time Working With TC Clamps?

⚠ WARNING

ALWAYS RELEASE PRESSURE *from the fermenter before removing any TC connection, fitting, or accessory connected to the Fermenter. Read "RELEASING PRESSURE" on* ***page 6*** *for how to release pressure from your Fermenter.*

- Before you tighten down TC clamps, make sure the gasket is seated correctly into both flanges.
- Once the gasket is in place, loosen the clamp so it can be fitted around the flange ends.
- You do not need to use any tools for leverage when tightening TC clamps. Hand tightening is enough for a secure, leak-proof connection.

IMPORTANT SAFETY INFORMATION

Please read this entire instruction manual for important safety information before using your BrewBuilt CORE Conical Fermenter.

⚠WARNING Failure to follow these warnings could result in serious injury or death.

GENERAL PRECAUTIONS

- *Follow all instructions and warnings provided with cleaning agents when cleaning and sanitizing Fermenter.*
- *Do not pick up Fermenter when full.*

PRESSURE HAZARDS

If sealed, the fermenter can be pressurized due to the production of CO_2 in fermentation or the introduction of compressed gas. When the Fermenter is pressurized, incorrect use can lead to a risk of fittings being launched with great force and causing serious injury or death. To reduce this risk, follow these precautions to safely pressurize and release pressure, and to prevent unintentional pressurization:

- *Never use fermenter without BrewBuilt PRV Lid Cap. Use without a proper Pressure Relief Valve can result in dangerous over-pressurization.*
- *Before removing any TC (Tri-Clamp) fittings, or accessories, release all pressure by opening the Pressure Relief Valve (PRV).*
- *Do not overfill your conical past the maximum fill level of 6 gallons. Overfilling can cause fermentation material called Krausen to clog the blowoff and airlock.*
- *Do not place pellet hops, whole hops, oak chips, or other items directly into the fermenter. Loose material can clog the blowoff and airlock. Use a mesh bag to contain these types of materials.*
- *Do not alter or change Pressure Relief Valve (PRV) built into the lid cap.*
- *Pressurize with compressed gas only with the Pressure Pack. Always use an approved CO_2 regulator, with a functional low-pressure gauge. Never exceed 15 PSI.*
- *Do not exceed 15 PSI of pressure within the external cooling jacket. Pressurizing the cooling jacket beyond 15 PSI can cause permanent deformation or catastrophic failure of the jacket wall, resulting in equipment damage or serious injury. Always ensure your glycol delivery system or cooling liquid source is properly regulated before connecting it to the jacket ports.*
- *Do not seal/cap an actively fermenting beer, except when using the approved Kit for Fermenting Under Pressure.*
- *When the optional BrewBuilt Flex Chamber is installed always keep the bottom butterfly valve open, allowing CO_2 to be released. Failure to keep the valve open could cause the Flex Chamber to become over pressurized and explode.*

ASSEMBLING CORE CONICAL

FEET – Thread feet into the bottom of the legs on the Conical leaving about half an inch of thread visible. Adjust as needed.

8" PRV LID CAP – Place the large 8" TC gasket and Lid Cap into the open port on the dome. Fasten using the 3-piece 8" TC clamp, being careful on installation to keep parts aligned until tightened down to help ensure a complete seal.

BLOWOFF – Place a 1.5" TC gasket into an open blowoff port on the Lid Cap and fasten the Blowoff U Barb with a 1.5" TC clamp, ensuring that the U Barb is pointing downward off the side of the conical. Slide 1/2" Silicone tubing over the barbed side of the U Barb. It's easiest to start with one side and then work it around until the barbs are fully covered.

THERMOWELL – Place a 1.5" TC Gasket and Thermowell into the upper port on the front cone section of your CORE and fasten using a 1.5" TC clamp.

SAMPLE VALVE – Place a 1.5" TC Gasket and Sample Valve into the open lower port on the front cone section and fasten using a 1.5" TC clamp. Make sure the Sample Valve is closed by turning it clockwise until it stops.

END CAPS – Place a 1.5" TC gasket into the open 1.5" TC port on the conical PRV Lid Cap, and fasten an end cap on with a 1.5" TC Clamp. Follow the same process for the last open 1.5" port on the Pressure Pack Lid. Finally, install the 3" End cap in the bottom dump port with a 3" Gasket & Clamp, unless using the optional Butterfly Valve Upgrade.

GENERAL USE

SANITIZE – Always sanitize your Conical before filling it with wort. This includes opening your sample valve and dump ports to ensure sanitizer makes contact with every nook 'n cranny. We recommend Star San or a similar sanitizer. Never use a bleach solution as bleach will cause pitting and corrosion on the surface of the stainless steel.

FILLING – Your conical can be filled by dumping wort through the top, or pumped in via the sample valve.

⚠WARNING *Do not overfill your conical past the maximum volume listed below. Excess volume during fermentation can cause fermentation material called Krausen to clog the blowoff and airlock causing over-pressurization of the conical to occur.*

MAXIMUM FILL LEVEL: 7 Gallon CORE = 6 gallons liquid

FERMENTATION – With the blowoff barb and silicone blowoff hose connected, place the end of the silicone blowoff tubing into a bucket filled with water. We prefer the silicone tubing to a rigid stainless blowoff as silicone tubing is much easier to remove and clean between batches. Silicone also allows greater flexibility with regard to blowoff location.

⚠WARNING *During fermentation, never close off/cap your CORE except when using the BrewBuilt Kit for Fermenting Under Pressure. This includes capping towards the end of fermentation!*

If you wish to add pellet hops, whole hops, oak, or any other loose material to the fermentation, we recommend using a mesh bag. Boil the mesh bag before use to ensure it's sanitized.

⚠WARNING *Do not place pellet hops, whole hops, oak chips, or other items directly into the fermenter. Loose material can clog the blowoff and airlock causing over-pressurization of the conical to occur. Use a mesh bag to contain these types of materials.*

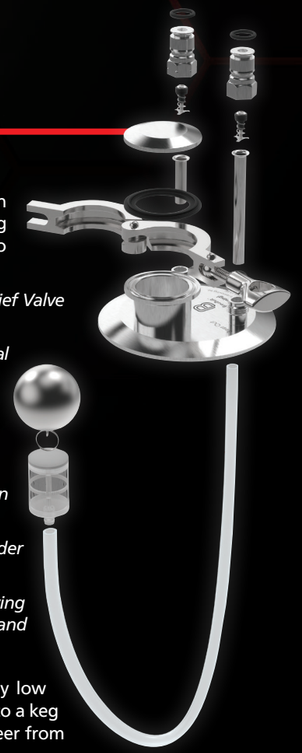
TEMP CONTROL – Controlling fermentation temperatures is one of the most important things you can do to make a better beer. The Jacketed CORE Unitank is constructed with a stainless steel external welded 'jacket' for chilled liquid from a glycol chiller to flow through and cool your brew. This not only allows for easy temperature control without any additional hardware to clean, but also performs double duty by helping insulate your conical further. Use is extremely simple; we sell & recommend our Insulated Tubing Kit, which includes insulated tubing sets, auto-shutoff Quick Disconnects, as well as the TC fittings needed to connect to your Jacketed CORE. This is a great option as it keeps your glycol from heating up on the way to your fermenter, & also provides an easy connection point that seals on both sides, so neither your lines nor your conical will leak fluid when disconnected.

While the CORE is small enough that you can always put your fermenter inside of a fridge or other temperature-controlled environment, the external jacket will provide a clean and easy means of maintaining your desired temperature.

PLEASE NOTE: *This unit comes with the jacketed exchanger, but still relies on a chilled liquid source for cooling. You will need a Glycol Chiller such as our IceMaster Max 2 in order to cool the liquid, which will then cool your fermentation*

TRANSFERRING FINISHED BEER – Racking your beer with the sample port is as easy as hooking up some sanitized tubing and opening the valve. Remember that you will need to open one of the ports on the top of the conical to allow air to replace the liquid that is flowing out. To transfer out of your CORE using CO_2 pressure, see the section under Pressure Package below.

PRESSURE PACKAGE



⚠WARNING

If sealed, the fermenter can be pressurized due to the production of CO_2 in fermentation or the introduction of compressed gas. When the Fermenter is pressurized, incorrect use can lead to a risk of the fittings being launched with great force and causing serious injury or death. To reduce this risk, follow these precautions to safely pressurize and release pressure, and to prevent unintentional pressurization:

- *Before removing any TC (Tri-Clamp) fittings, or accessories, release all pressure by opening the Pressure Relief Valve (PRV).*
- *Do not overfill your conical past the maximum fill level of 6 gallons. Overfilling can cause fermentation material called Krausen to clog the blowoff and airlock.*
- *Do not place pellet hops, whole hops, oak chips, or other items directly into the fermenter. Loose material can clog the blowoff and airlock. Use a mesh bag to contain these types of materials.*
- *Do not alter or change the Pressure Relief Valve (PRV) built into the Lid Cap.*
- *Pressurize with compressed gas only with the BrewBuilt Kit for Fermenting Under Pressure. Always use an approved CO_2 regulator, with a functional low-pressure gauge. Never exceed 15 PSI.*
- *During fermentation, never close off/cap your CORE except when using the BrewBuilt Kit for Fermenting Under Pressure.*
- *When the optional BrewBuilt Flex Chamber is installed always keep the bottom butterfly valve open, allowing CO_2 to be released. Failure to keep the valve open could cause the Flex Chamber to become over-pressurized and explode.*

The Pressure Pack, specifically designed to work with BrewBuilt Conicals, unlocks many possibilities. Apply low pressure before cooling to eliminate sucking oxygen back in. Use it to grab a sample or transfer finished beer to a keg in a true oxygen-free environment. The Clear Float allows sampling or transferring of the clearest possible beer from the top down! Please read and follow the additional instructions that come with your Pressure Pack Kit.

INSTALLATION – Assemble the Pressure Pack lid per the diagram. **DO NOT USE TEFLON TAPE** to assemble threaded body connects as they seal with the included O-rings. When attaching the Pressure Pack lid to your CORE conical, be sure your TC gasket is seated correctly, and then tighten down the TC clamp. Follow the instructions that come with your Pressure Pack lid.

TIP: *A welded U-Hook on the bottom of the Pressure Pack Lid can be used to hang drawstring bags for flavoring additions.*

APPLYING PRESSURE – FIRST TEST: Take a moment and read the warnings above. For safety, we always recommend the first pressure test be made while the conical is filled with water. After the conical is filled with water, replace the U-shaped blowoff with an included TC end cap.

Before connecting CO_2 pressure, be sure you have a working, accurate regulator with a low-pressure gauge. We recommend setting your regulator to 1–2 PSI to start with and always less than 15 PSI.

Connect your gas-in ball lock QD on your CO_2 draft system to the gas-in body connect located on the Pressure Pack. The gas-in body connect has notches on the side, while the beverage-out body connect does not. With 1-2 PSI applied to the conical, practice releasing the pressure using the PRV cap. Read the section on releasing pressure slowly as instructed in the section 'Releasing Pressure' on page 6.

TRANSFERRING AND SAMPLING – The bev-out fitting is equipped with a unique floating dip tube that will pull beer from the top rather than the middle or bottom of the conical. We recommend using a ball lock jumper, a section of beer line with a beverage-out QD on both sides, to transfer beer from your CORE to the bottom of your keg.

When applying pressure for sampling or transferring, start with a low pressure and increase only as needed. Keep in mind that your CORE Uni and Pressure Pack lid are rated at 15 PSI, and the PRV will start releasing pressure around this point. Never apply more than 15 PSI to your CORE.

TIP: *Filling your keg from the bottom up will keep splashing to a minimum as beer will flow down the beverage dip tube and gently fill the keg from the bottom up. Lastly, pull up the PRV ring on the keg and set it in the open position to allow air (or CO_2 if you pre-purged the keg) to escape as your fresh beer flows in.*

RELEASING PRESSURE



⚠WARNING *Before removing any TC fitting, or accessory, you must first release all pressure from your CORE Fermenter.*

To release the pressure pull up on the ring on the Pressure Relief Valve (PRV) that is built into the Lid Cap (see image to the right).

1. Slowly pull the ring until you hear the release of CO_2 (hissing) exiting the PRV.
2. When the slow release of CO_2 has stopped, slowly unthread the PRV assembly.
3. At any point while unthreading the PRV you hear additional CO_2 being released, stop and wait until the hissing stops.
4. When no additional CO_2 is being released, slowly remove the PRV completely to ensure that all pressure has been removed from the Fermenter. Only then is it safe to begin removing fittings or accessories.

TRANSFER CLEAR BEER TO KEG UNDER PRESSURE

Push your finished beer into a keg using CO_2 so it never becomes exposed to oxygen—it's simple and fast using the Pressure Pack. Thanks to the Clear Float stainless steel floating pick up, you'll be transferring the clearest beer from the top down.

Once your beer is ready to be packaged into a keg, follow these instructions.

EQUIPMENT NOTE: *you will need a Corny Keg Ball Lock Jumper Line (beverage tubing with bev-out ball lock connectors at both ends).*

1. Fill your keg with sanitizer solution. Push the sanitizer out using CO_2. Open the keg pressure relief valve to let CO_2 exit the keg during filling.
2. Attach your CO_2 tank to the gas-in post on your Pressure Pack lid and set it to around 10–12 PSI.
3. Attach the Corny Keg Ball Lock Jumper Line to the bev-out post on your Pressure Pack lid.
4. Once you hook up the bev-out to the keg, beer will start flowing from the pressurized CORE into the unpressurized keg.
5. Once your beer has transferred, unhook the bev-out and gas-in connectors. Then, pressurize your keg.
6. Be sure to release any pressure from inside your CORE before opening it for cleaning.

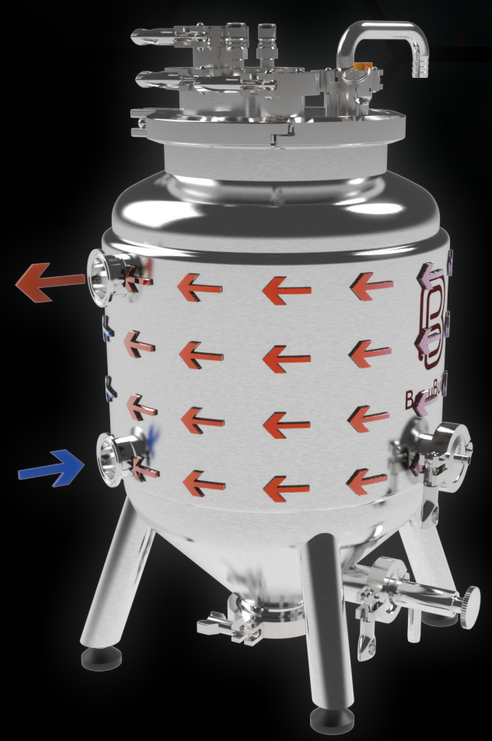
TEMPERATURE CONTROL

⚠WARNING ***JACKET PRESSURE HAZARD****: Do not exceed 15 PSI of pressure within the external cooling jacket. Pressurizing the cooling jacket beyond 15 PSI can cause permanent deformation or catastrophic failure of the jacket wall, resulting in equipment damage or serious injury. Always ensure your glycol delivery system or cooling liquid source is properly regulated before connecting it to the jacket ports.*

Your new CORE Jacketed conical is constructed with an integral cooling layer. Using the secondary section of stainless steel layered on the cylinder of the unit, you can flow glycol or a cooled water source around your fermentation, cooling it as needed. We recommend an IceMaster series Glycol Chiller, combined with an Insulated Tubing Kit for the ultimate in temperature control.

For highest efficiency performance we recommend hooking up your cold glycol "in" feed to the lower port of the jacket, as shown in the image below.

When using an Icemaster Glycol Chiller, plug the thermal probe from the IceMaster directly into the thermowell installed on the Conical body. You can then adjust the Set Point on the IceMaster to your desired beer temperature. This will turn the IceMaster's recirculation pump on or off depending on whether your beer needs to lower temperature.



HAVE QUESTIONS?

Please contact our customer service team:
Support@BrewBuilt.com or 1-800-600-0033

ADD-ON UPGRADES

SUPPLEMENTAL MANUAL FOR LOADED ADD-ONS



If you purchased the "Loaded" package upgrade for the CORE conical, your configuration includes threaded Leg Extensions, a bottom-dump 3" Butterfly Valve, and a Harvester (Flex Chamber collection system). Please follow these instructions to install and safely use your add-on hardware.

ASSEMBLING ADD-ON HARDWARE

LEG EXTENSIONS – The provided leg extensions are threaded on both ends to expand your setup seamlessly.

⚠WARNING *Installing leg extensions raises the unit's overall center of gravity. To prevent serious injury or equipment damage from tipping hazards, always ensure the unit is positioned on a flat, level surface. Never attempt to roll or move the fermenter when full, particularly if optional casters are installed.*

1. Unthread and remove the standard leveling feet (or optional casters) from the bottom of your base CORE legs.
2. Thread the male end of the leg extensions securely up into the bottom of the base legs.
3. Thread the leveling feet firmly into the bottom female threads of the newly installed leg extensions. Adjust as needed to ensure the vessel sits completely level.

BUTTERFLY VALVE – The Butterfly Valve opens in one direction; be sure to install it so the valve handle opens downward away from the conical bottom. Place a 3" TC Gasket and the Butterfly Valve on the bottom port of the conical body and fasten securely in place using a 3" TC clamp.

USING YOUR ADD-ON ACCESSORIES

THE HARVESTER / FLEX CHAMBER

⚠WARNING *When the optional Harvester / Flex Chamber is installed, always keep the bottom butterfly valve open, allowing CO_2 to be released. Failure to keep the valve open could cause the Chamber to become over-pressurized and explode*

When ready to remove the Harvester, depressurize the system with the butterfly valve open. This allows any pressure to leave the Chamber. After relieving all pressure in the system, you can close the butterfly valve and safely remove the Harvester.

It attaches directly to the bottom 3" butterfly dump valve and can be used for removing trub, harvesting yeast, and flushing with gas.

PREPARING HARVESTER / FLEX CHAMBER FOR USE

1. Soak or spray the Harvester Collection Jar and all parts, including caps, gaskets, clamps, etc., with sanitizer before assembling and attaching it to your conical dump port.
2. Assemble your Harvester by threading the caps onto the threaded side ports.
3. Spray sanitizer into the closed butterfly valve on your conical dump port as well as the top of the Harvester and its TC gasket. Fasten the Harvester to the butterfly valve with a 3" TC clamp.

COLLECTING & DUMPING TRUB

With the butterfly valve open and the Harvester attached, trub separates directly into the collection jar, which can then be easily removed.

1. If you are using the conical with the Pressure Pack lid, make sure the entire conical system has been depressurized and that the bottom butterfly valve is in the open position.
2. When you are sure the system has been depressurized, close the butterfly valve at the bottom of the conical.
3. Place a bowl or small bucket below the Harvester to collect drips and unclamp it from the butterfly valve. Spray down the open valve faces with sanitizer before reattaching.

SCAN QR
TO VIEW OUR POPULAR ACCESSORIES



A. Insulated Tubing Kit
B. Conical Casters
C. Spunding Valve
D. Hop Bong Pressure Pack
E. Kit for Fermenting Under Pressure
F. CIP Spray Ball
G. Oxygen & Carbonation Stone

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