

RECOMMENDED HARDWARE FOR HARVEST:

- LW6004 Pouch Connector



- 1½" Tri-clamp gasket
- 1½" Tri-clamp
- 1½" Tri-clamp hose barb adapter
- ½" hose clamp x 2



OPTIONAL HARDWARE:

- LW6000 FlexPump (Aseptic Transfer System)
- 1½" Tee Valve (if using the FlexPump)
- 1½" Sight Glass (if using the FlexPump)
- S Hooks



- LW6006 Silicone Pump Tubing & Threaded Pouch Connector



Sanitize all fittings, parts, and tubing that may come in contact with the yeast/wort.

We highly recommend with first time purchase of FlexBrink

HARVEST

1. Attach Tri-clamp, Tri-clamp gasket, and Tri-clamp hose adapter to valve on conical fermentor. Attach sanitized tubing to Tri-clamp hose barb adapter using ½" hose clamp. On other end of sanitized tubing attach the threaded pouch connector using ½" hose clamp
2. Apply 3-5 PSI of head pressure to fermentor
3. Slowly open valve to discard trub until healthy yeast slurry is visible. Close valve, sanitize, and connect threaded pouch connector to FlexBrink.
4. Slowly open the valve until the healthy yeast slurry is seen flowing into the FlexBrink. Be sure to monitor harvest speed to avoid potential "tunneling" of yeast in the fermenter. Harvest yeast until slurry is collected OR the volume of slurry in the FlexBrink reaches ~20L.

TIP: The volume graduation on the FlexBrink is intended as a guide, not an exact measurement. If carbon dioxide is in solution during harvest, the volume of harvest may appear higher than the actual volume of liquid. We recommend confirming harvest volume via weight for more precise measurements.

Note: We recommend 20L as the maximum fill volume to avoid inflation of the FlexBrink during yeast storage and maintain the easy ergonomics of the vessel.

5. Close valve, disconnect tubing from the FlexBrink. Sanitize and attach cap for storage.

TRANSPORTING

1. Once yeast is harvested into the FlexBrink, simply fold it in half and carry using the handles.



STORAGE

1. There are two ways to store the FlexBrink: laying it on its side or hanging it by the grommets. Be sure to store the FlexBrink ideally between 36-39°F (2-4°C).
2. In order to sustain yeast viability and vitality, we recommend venting the FlexBrink daily via one of the ports. Simply sanitize the cap and slowly unscrew until the venting of CO₂ can be heard. It's not necessary to fully remove the cap. Allow pressure to release and reseal the cap.
3. Minimizing storage time is ideal for preserving yeast health for subsequent repitches, ideally 1-3 days. If storing longer, we recommend verifying yeast viability before repitching.



REPITCHING

(POUR METHOD)

1. Homogenize FlexBrink
2. Open fermentor at preferred pitching location.
3. Sanitize both the fermentor opening and the port on FlexBrink.
4. Open and pour yeast from the FlexBrink into the fermentor.

***Or connect directly to fermentor for in-line transfer using the FlexPump**

(FLEXPUMP METHOD)

***Reference the FlexPump Manual**

