

FIRST TIME CLEANING



IMPORTANT INFORMATION

After you have received your new equipment and removed it from the box it is very important that you properly clean the equipment thoroughly with a general detergent such as Dawn dish soap. This will remove any debris and oils that may have been left behind from shipping and the manufacturing processes.

Cleaning and sanitizing all your home brew equipment before every use is an important aspect of brewing. Using good cleaners and sanitizers can make the difference between having a great beer and a spoiled one. Good preparation for your upcoming brew day is key. Make a checklist of the equipment you will be using and note whether it needs to be sanitized or only cleaned. In prepping for your brew day, always make sure your equipment is ready to go when you are.

ALWAYS START WITH A CLEANING AGENT

Before you do any sanitizing, you need to thoroughly clean your equipment. Sanitizers do not work on equipment with soils on the surface, and bacteria and wild yeasts will remain. It is always best to immediately wash your equipment after use while the soils are soft and easier to remove.

There are a number of good cleaning agents on the market. One Step™, Straight-A™, and Powdered Brewery Wash™ (PBW) are three of the most popular. These products may be used on bottles, fermenters, and other equipment. Cleaners should be rinsed after use. Don't soak your equipment in a cleansing solutions for longer than the time recommended on the packaging or you can damage your equipment.

As with ALL chemicals. ALWAYS thoroughly read the instructions, material compatibility, and safety warnings. Never use more than the recommended concentrations or soaking times or you may damage your equipment.

Cleaning Stainless Steel and Aluminum

For general cleaning of stainless steel and aluminum, mild unscented detergents, PBW, or percarbonate-based cleaners are excellent choices. Bleach should not be used to clean or sanitize stainless steel or aluminum as it will corrode and pit them.

SANITIZING

Only when your equipment is clean, can you sanitize it.

All items that contact the wort or beer below 140F need to be sanitized. This includes the fermentor (including the lid), airlock, rubber stopper, yeast rehydration or starter container, thermometer, funnel, spoon, and siphon etc. On bottling day, bottles, caps, hoses etc. also need to be sanitized. Chemical sanitizers can be prepared in a bucket and used throughout the brew day. Chemical sanitizers are by far the most common. Most can be used on metal, plastics and glass. Most do not require rinsing; a good feature since your tap water, particularly well water, may contain small amounts of bacteria. Again, always follow the manufacturer's recommendations for concentration, contact time, and the need to rinse before use.

Five Star Chemicals™ StarSan™, and Iodophor are the most popular sanitizers on the market. Always use according to the manufacturer's directions.

If you have a particularly tough stain, like burned malt extract, stains, or other buildup, Barkeepers Friend (oxalic acid) works very well to remove them from metallic surfaces. This product is available at your local grocery store.

AFTER USE CLEANING

For keeping your equipment clean and looking new, we strongly recommend cleaning immediately after brewing as soils and residue will be much easier to remove before it dries. Never toss components in a bucket of cleaning agents "to clean tomorrow" as these chemicals may damage the product if you exceed the recommended contact time.

Once you've thoroughly cleaned your stainless products, wipe them dry with a towel and let them air dry thoroughly. A clean surface will instantly passivate once it is dry, leaving a durable corrosion resistant surface.

John Palmer also has a more in depth discussion about removing rust and how to passivate stainless steel at this link - <https://bit.ly/2VrZ1u8>.

