



FERMENTER BUYER'S GUIDE

WHY THE SPIKE FERMENTER?

Fermentation is often regarded as the most important aspect of the brewing process. To ensure the brewer is armed with all necessary tools for a productive fermentation, our engineering team modeled both our Flex and Conical Fermenter lines after the products found in commercial settings. Every fermenter is welded and quality controlled in our Milwaukee plant to ensure bacteria have no place to hide. The fermenters are extremely versatile and our wide variety of accessories available means you can control every part of fermentation with ease. Gone are days of cleaning through a tight carboy entry port or having your bucket top explode. Elevate your brew day with a Spike stainless steel fermenter today!

FEATURES



UNITANK

Hold up to 15 psi and keep oxygen out



SANITARY

All ports sanitary welded



VERSATILE

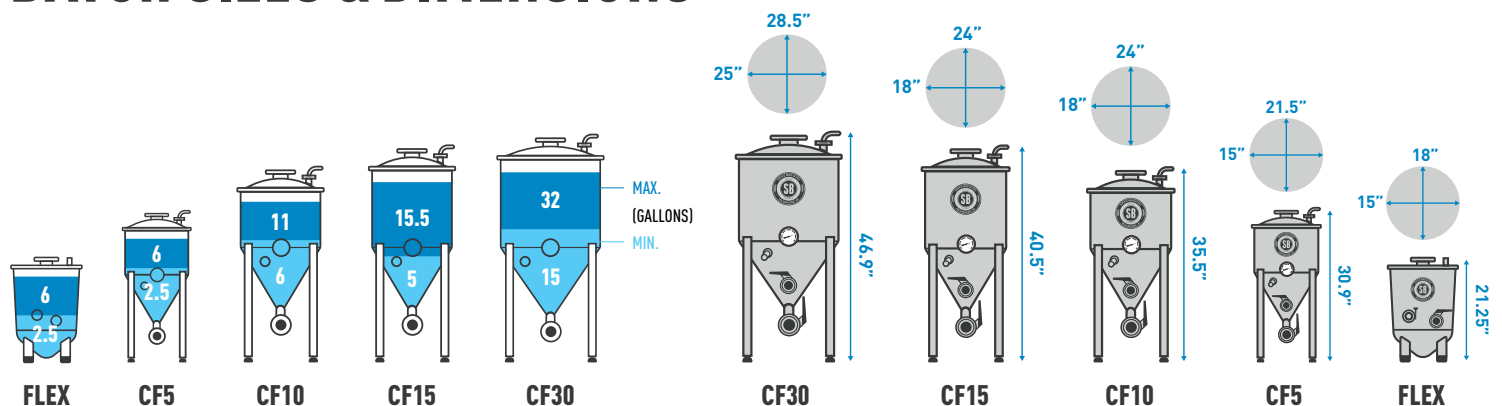
Use each port as you wish



EASY TO CLEAN

Removable lid ensures you can scrub every inch of steel

BATCH SIZES & DIMENSIONS



STANDARD ACCESSORIES [\(LINKS\)](#)

[CF5](#), [CF10](#), [CF15](#) • [CF30](#) • [FLEX](#) • [FLEX+](#)

Each fermenter comes with a range of accessories to start.



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FERMENTER ACCESSORY OVERVIEW

In addition to our standard accessory options, upgrade your conical or flex to suit your process needs.

INCREASE MOBILITY

We offer a range of accessories that will make sure your fermenter will fit your space perfectly.

- [Bracing Shelf](#)
- [Leg Extensions](#)
- [Casters](#)



CONTROL TEMPS

Keep temperatures exactly where you need them for a quick and efficient fermentation cycle.

- [TC100 Package](#)
- *You will need a glycol chiller or cold water reservoir to use cooling ability



CONTROL PRESSURE

Keep oxygen outside of the fermenter with our various pressure driven accessories. Carbonate in one vessel.

- [Carb Stone Bundle](#)
- [Closed Pressure Transfer Kit](#)



ADDITIONAL KEY ACCESSORIES



[RACKING ARM](#)

Collect and package the last few gallons of wort with our rotatable racking arm



[2" SIGHT GLASS](#)

Directly attach to 2" dump port to monitor flow and color, or to use as a yeast collection tool.



[CIP BALL](#)

Connect our low-pressure "Clean In Place" ball to the top of your fermenter after fermenting to break down bacteria and make sanitizing a breeze.

PROCESS GUIDES

To ensure a successful fermentation from day one, please see below for a list of helpful process guides to aid during fermentation.

- [FULL CONICAL PROCESS GUIDE](#)
- [OXYGENATE/AERATE](#)
- [DUMP YEAST](#)
- [COLD CRASH](#)
- [FORCE CARBONATE](#)
- [PRESSURE TRANSFER](#)

SUPPORT

We are deeply committed to ensuring you make your best beer yet with your Spike equipment. If we can help in any way, please contact our customer experience team at info@spikebrewing.com