# Syphoning

## for reduced bottle sediment & eliminating oxidisation

**Champagne and Home Brew have more in common than you realise!**
Unlike the current commercial method of carbonating beer and soft drinks on the production line, home brewers rely on the true champagne technique of creating a natural, secondary bottle fermentation.

This is achieved by priming the bottle with sugar and relying on the yeast to ferment this to create gas pressure. And just like the true champagne method this secondary bottle fermentation leaves a deposit of yeast sediment. The Champagne method then incorporates a lengthy process of disgorging the sediment but home brewers have to leave this deposit in the bottle.

By adopting correct bottling techniques this sediment can be reduced to no more than a thin film across the bottom of the bottle. Any more sediment than this is not acceptable to todays well informed home bewers.



Every home brewer who chooses from our extensive range of Bett-a-Brew beer packs has every opportunity to produce sparkling clear beer, with greatly reduced bottle sediment by simply incorporating syphoning into their bottling process.

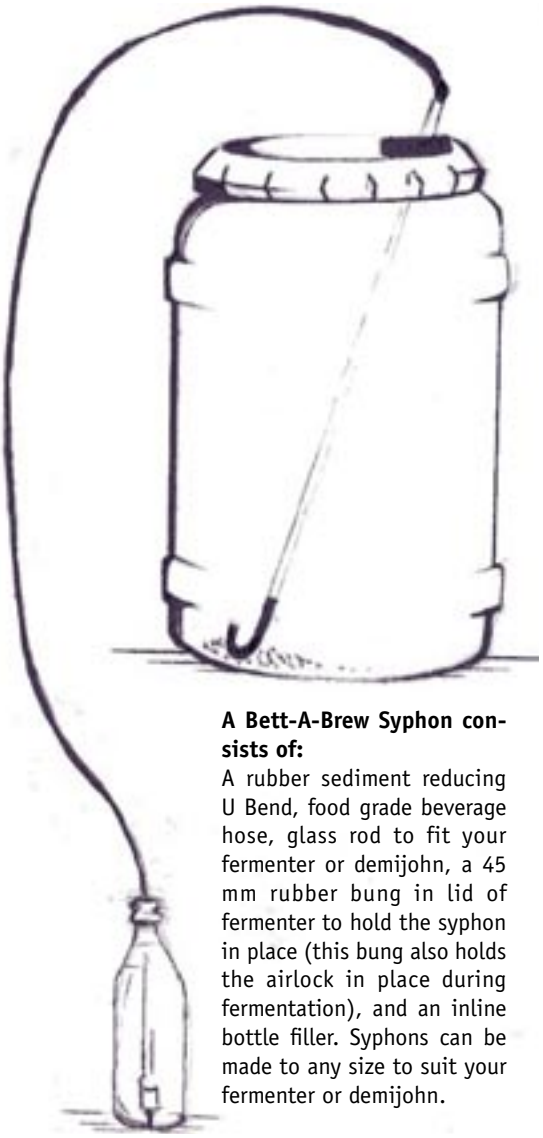
To obtain maximum clarity when bottling, firstly allow your beer time to clear and settle naturally in the fermenter after fermentation is complete. Your Bett-A-Brew Beer can be left for 4-8 days after fermentation. This natural clearing is preferable to using fining agents, which can cause poor head retention.

Secondly, syphon your settled beer from the fermenter into the bottles using a Bett-A-Brew syphon outfit. The syphon is designed to avoid sediment disturbance and ensures a clean steady flow of the beer into the bottle without oxidising the beer.

How could oxidisation affect my beer? Oxidisation is one of the most common reasons for off tastes in home brewed beer. **Oxidisation, caused by splashing and aerating the beer when bottling, can cause sour cider after tastes, inconsistency between bottles and poor head retention on the finished beer.** Beer that is oxidised will not mature to its full potential and is more likely to deteriorate upon storage instead of improving. The Bett-A-Brew syphon is designed to avoid splashing and eliminates oxidisation. The inline bottle filler fills from the bottom of the bottle by means of a release valve, making liquid flow very easy to handle. and because you are not moving each bottle up to a tap, but moving the bottle filler from bottle to bottle, the speed of bottling is much faster. In fact as each bottle fills your hands are free to cap the bottles as you go.

Syphoning reduces sediment disturbance by relying on a different action than bottling from taps at the base of the fermenter. By syphoning your beer off the sediment you will be rewarded with less yeasty and much clearer beer in the bottles.

Home winemakers will already be familiar with racking (syphoning) their wine off the yeast several times to produce sparkling clear wine. Brewers need only syphon once, directly into the bottles, provided the beer has been allowed to settle naturally first.



**A Bett-A-Brew Syphon consists of:**
A rubber sediment reducing U Bend, food grade beverage hose, glass rod to fit your fermenter or demijohn, a 45 mm rubber bung in lid of fermenter to hold the syphon in place (this bung also holds the airlock in place during fermentation), and an inline bottle filler. Syphons can be made to any size to suit your fermenter or demijohn.

**Correct use of the Syphon**

1. The fermenter needs to be in a higher position than the bottles to syphon. Put it in this position at the beginning of fermentation (table height) so as not to disurb the settled beer.

2. Loosen the lid or you could create a vacuum as the fermenter empties, causing the syphon to stop flowing.

3. Place syphon in position ensuring the bung is holding the glass rod from moving around.

3. You will need to start the flow by sucking on the end of the bottle filler, or alternatively fill the syphon with water before putting into place (this removes the air so the syphon immediately flows once the bottle filling valve is open.)

3. As the fermenter empties it is appropriate towards the end to tip the fermenter towards the U Bend to enable you to syphon out to the last drop.

Bett-A-Brew
Beer & Winemaking Supplies

**Address** 12-16 Tonga Place Parkwood 4214 Queensland Australia
**Phone** 07 5594 0388 **Fax** 07 5597 3350
**Intl Phone** + 61 7 5594 0388 **Intl Fax** + 61 7 5597 3350
**Email** info@ibrew.com.au **Web** **www.ibrew.com.au**