

PLATE FILTER FOR BEER & WINE

Includes:

- 1 Assembled Plate Filter
- 1 Forked Outlet Hose Assembly
- 1 Inlet Hose
- 2 Sealing O Rings

Assembly Instructions



1. Unscrew the 6 plastic wing nuts about 3 complete rotations and tilt them down to release the top of the filter.

2. Remove the center ring and install the two large black O rings, by fitting them into the outside lip on both sides of the clear ring.

3. Get two 8.75" filter pads (not included) and place them into the grooved circle indentations on both filter plates with their coarse side facing away from the grooves. **Important** - the coarse yeast catching sides of the filter pads must face away from the circular grooves (so the coarse sides face each other when the filter is assembled).

4. Now place the plastic center ring (with both O rings installed) on top of one of the filter plates with filter pad installed. Place it so the single inlet hose barb on the clear center ring is on the opposite side of the filter as the filter plates outlet hose barbs. Place the other filter plate (with filter pad installed) on top of the clear center ring, and use the six bolts and wing nuts to complete the assembly. Hand tighten all six wing nuts evenly and firmly (do not overtighten or use tools).

5. Attach the forked outlet hose to the two hose nipples, softening the hose in hot water briefly to allow it to slip over the nipples. Then attach the single inlet hose to the clear center ring nipple, softening the hose end in hot water before assembling. It is not necessary to use hose clamps, or to remove the hoses from the nipples for cleaning.

To Filter Wine



Filtering wine requires this Plate Filter, two filter pads of 3 or 1 micron rating, and a Pressure Tank (not included). Use 3 micron pads for wine that is a bit cloudy, and 1 micron pads for wine that has fallen almost clear. Just put your wine in the tank, assemble the filter and pads, and pump gently to filter.

Do not overpressurize, just pump a few times and let the filter run until the wine flow slows before pumping again. Two pads will filter 5 gallons of wine. To make things even easier, just pump the wine directly into your bottles before corking.

To Filter Beer

To filter beer, you will need a keggung system with an extra keg, two D08 Stainless Steel Barb Adapters, and two ball (D07) or pin lock (D36) threaded beer female fittings to match your kegs (all not included).



Press one stainless steel hose fitting onto the end of the outlet hose assembly, and the other on the end of the inlet hose. Screw two beer ball-lock or pin-lock keg connectors (depending on the type of kegs you have) onto the D08 stainless fittings on the hoses. Your Beer Plate Filter is now assembled and ready for use.

After your Beer Plate Filter is assembled with your choice¹ of filter pads, it can be sanitized if desired by running two quarts of 13 ppm iodophor solution through the assembled filter, followed by a rinse with 2 quarts of water. This is time consuming and is not generally recommended if you have previously cleaned the filter parts before assembly. Wetting the pads with sanitizing solution is not recommended before assembly, as they will expand and will not fit into the filter when wet. We recommend that you thoroughly rinse and sanitize your filter plates after each use, let all items dry, and then reassemble with dry filter pads before each use. Sanitizing the dry pads is generally not necessary.

Fill a keg with beer to be filtered and seal. Attach a C02 tank to the IN side of the keg, and set the dispensing pressure at 4 PSI. Now attach the inlet fitting on the filter (the one with only one hose) to the OUT side of the keg, and attach the outlet fitting on the filter (the one with two forked hoses) to another empty sanitized 5 gallon keg (do not seal the second keg).

Filtering 5 gallons will take about an hour. The beer should start to slowly flow through the filter into the second keg. Foaming as the beer leaves the filter through the two exit hoses is normal, and is caused by C02 being released from the beer when it is pushed through the filter pad. Let the beer slowly filter for 30 minutes at 4 PSI, and then turn up the PSI to 5 PSI (6 PSI maximum) for the last 30 to 45 minutes of filtering, to force the beer through the pads as they become coated with yeast. Although it is tempting, do not exceed 6 PSI, as the filter seals may leak, spraying beer across the room.

When filtering is almost done, watch the system carefully, as it will foam excessively if the C02 gas is not shut off as soon as filtering is over.

When done, disassemble filter and discard pads (you may need to pry the pads loose with a blunt table knife or screwdriver, as they become tightly sealed under pressure). Rinse all parts in a dilute sanitizer and allow to air dry.

1. You will need two disposable filter pads per 5 gallon batch. For beer that has naturally fallen clear after fermentation, it is best to use a medium(7 micron)grade of 8.75" filter pad. Using too fine a grade will result in the filter clogging halfway through filtering 5 gallons of beer.

Use a fine filter (3 micron) only if the beer has been treated with Instant Isinglass 3 days before filtering, and is very clear. Very fine filter pads (1 micron) should only be used as a second filter, when the beer has *first been filtered* with a medium or finer grade of pad.

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Final Inspection by #1