

Depth Charge big mouth® bubbler

Silicone Infuser Bung



Universal Lid for Big Mouth Bubbler® with locking attachment



Lid Seal Ring

Stainless Steel Infuser



Stainless Steel Punch-down Rod



ASSEMBLY

Ensure that you sanitize all Depth Charge parts before use. If you have removed the lid seal ring in order to sanitize it, put it back into place on the Universal Lid.



STEP 1

1. While holding the Infuser by the top metal ring, attach it to the Big Mouth Bubbler® Lid by sliding the dimples on the metal ring into the slots and turning in a counterclockwise direction when seen from above.



STEP 2

2. Place the silicone inner bung into the access port. You can now place the airlock of your choice into the inner bung, when ready. The unit is ready for immediate use.

NOTE: Only hold the infuser by the top metal ring since the mesh will bend or fold if twisted.

DRY HOPPING OR FLAVOR INFUSIONS



STEP 1

1. Place the sanitized unit into your full Big Mouth Bubbler®, submerging the mesh into the contents of the carboy.

Remove the inner bung to open the access port.



STEP 3

3. Use the punch-down rod to ensure that all the materials are stirred into the liquid. See Pro Tips.

Be sure to sanitize the rod before use.



STEP 2

2. Add hops or flavor infusion additions (such as orange peel, cinnamon sticks etc.) into the infuser.



STEP 4

4. Seal the system with the inner bung and insert an airlock into the top of the bung.

PERIODIC AGITATION

1. Sanitize your hands and remove the inner bung. Place the bung and airlock in a sanitized location or into a vessel of sanitizer.
 2. Using the sanitized punch-down rod, move the agitator plate up and down gently to force any floating materials into the fluid*. This will expose more of the surface of your flavor additions to the fluid you are trying to infuse.
 3. In order to minimize oxidation, avoid any splashing by keeping the rod's agitator plate submerged.
 4. Reseal the system with the inner bung and an airlock
 5. Repeat as often as desired
- * When dry hopping with whole cone hops agitation may be difficult

REMOVAL OF SPENT MATERIAL:

1. Once your dry hopping / infusion step is complete, remove the inner bung with sanitized hands and place it in a sanitized location or in a vessel of sanitizer.
2. Grasp the outer rim of the main lid and lift the infuser assembly above the carboy opening. The materials in the mesh tube may still contain a large amount of flavored liquid. Hold the mesh over the carboy opening as it will drip. Avoid splashing by lifting the mesh just above the surface of the liquid in the carboy.
3. If desired, use the sanitized punch-down rod to squeeze the liquid out of the hops or infusion additions, as you remove the infuser. This will result in intense flavors especially when dry hopping beer.
4. Once you have squeezed the desired amount of liquid from the contents of the mesh, disengage it from the main lid with a half turn and pull down on the mesh. Set the infuser aside.
5. Place the main lid back in the carboy opening.
6. Reseal the system by replacing the inner bung and airlock.

CLEANING

1. Discard the spent material by holding the mesh upside down and tapping lightly on the bottom of the mesh.
NOTE: The mesh will bend or fold if you tap on the bottom too hard.
2. Remove any remaining material from the inside of the mesh by inverting the unit and running water over the outside of the unit moving from the closed end of the unit to the open end. This will flush the remaining material toward the open end.
3. Fill a bucket with your preferred cleaning agent (such as PBW) and soak the unit to remove more stubborn material or grime.
4. Once the unit is sufficiently clean, rinse it thoroughly to remove any residual cleaning solution
5. Allow the unit to dry completely before storage

PRO TIPS:

- When dry hopping, it is better not to agitate immediately. The hops will expand and float on top of the liquid. After adding hops wait several hours, then use the punch-down rod to press the hops down into the beer and stir the hops to form a slurry.
- The Infuser can double as a hop screen during the boil. Clamp the stainless steel mesh tube to the side of your kettle to contain hop additions
- While transferring the wort out of your kettle, you can install the infuser into the carboy to help remove unwanted trub during the transfer.
- If you have a CO₂ source, such as a keg system, you can replenish the CO₂ blanket over the liquid by injecting CO₂ through the access port.