

## Taking care of your glass carboy

Your glass carboy is suitable for both primary fermentations and extended secondaries. With proper care, it will provide you with many quality fermented beverages.

Please note:

- Glass fermentors can last a lifetime, but they are heavy, slippery when wet, and can break catastrophically if proper care is not taken. We most strongly recommend always handling glass carboys using Brew Hauler carrying straps. Never lift a full carboy by a carboy handle attached to its neck.
- Glass carboys are very sensitive to temperature shock. Do not fill the carboy with very hot or very cold liquids, and never mix liquids of significantly different temperatures in the carboy.
- If you aerate your wort by shaking, always place the carboy on a thick pillow or cushion to avoid cracking the glass.
- Glass carboys may be cleaned chemically or mechanically. We recommend soaking the carboy for 12-24 hours in a warm solution of PBW, One-Step, or B-Brite immediately after use to soften any deposits of yeast, hops, and protein. Always add water first, then the cleanser! Use a carboy brush to mechanically remove stubborn deposits. Rinse the solution thoroughly and let air dry prior to storage.
- Immediately before use, sanitize your carboy, drilled stopper and airlock with StarSan, Saniclean or Io-Star/Iodophor. Drain the sanitizing solution, but do not rinse or let dry before use. Do not use bleach, cleansers, or household sanitizers.