

## Taking care of your HDPE Fermentor or Bottling Bucket

Your fermentor or bottling bucket is made from HDPE plastic. With proper care, it will provide you with many quality fermented beverages.

Please note:

- HDPE is a soft plastic and scratches easily. Scratches, especially small ones that may not be visible, can harbor undesirable microorganisms that produce off-flavors, even with excellent sanitation practices. **Never use abrasive materials to clean your bucket. Use a soft sponge, paper towel, or washcloth only.**
- We recommend soaking the bucket and lid for 12-24 hours in a solution of PBW, One-Step, or B-Brite immediately after use to soften any stubborn deposits of yeast, hops, and protein before using a soft sponge, paper towel or washcloth to remove the stuck sediment. Rinse the bucket thoroughly and let air dry prior to storage.  
For bottling buckets, rinse the spigot and spigot gaskets immediately after use, followed by a brief soak in PBW, One-Step or B-Brite. Rinse with water and let dry prior to storage. Never soak gaskets in cleanser or sanitizer for extended periods of time.
- Immediately before use, sanitize bucket, lid and airlock (for bottling bucket, also the spigots and gaskets) with StarSan, Saniclean or Io-Star/Iodophor. Drain the sanitizing solution, but do not rinse or let dry. Do not use bleach or household sanitizers. Io-Star/Iodophor will stain your bucket orange over time. This is normal and does not impair the bucket's functionality.
- HDPE buckets are oxygen-permeable. Use for primary fermentation only! Do not use a bottling bucket as a fermentor. This may degrade your spigot gaskets and increase the odds of contaminating the beer.
- Replace the bucket if it ever gets moldy or if one of your batches gets "infected" with undesirable microorganisms. Otherwise, we recommend replacing your buckets every 2-3 years.