Cleaning and Sanitising
Your Brewing Equipment

Cleansers and sanitizers are not the same: **cleansers** leave your equipment bright and clean; **sanitizers** keep bacteria and other spoilage organisms under control.

Before you sanitize, everything must be clean. Rinse bottles, primary fermenters and carboys as soon as they are empty to avoid scraping dried, caked-on residue off them later.

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| TRISODIUM PHOSPHATE (Saniton)  | Trisodium Phosphate (TSP) is an unscented detergent. It helps take a lot of the work out of removing stains and stubborn grime from equipment. TSP is especially useful for stainless steel, which a chlorinated cleaner such as Diversol (discussed below) could corrode. | 1. Dissolve 2 g per litre of warm water (2 tsp. per gal).
2. Soak equipment for 20 minutes; scrub any stubborn stains.
3. Rinse well with hot water. | TSP does not sanitize. You must use it in conjunction with a proper sanitizer. | Avoid contact with strong acids and prolonged contact with aluminum, tin, lead, and zinc since this will produce hydrogen gas. |
| DIVERSOL (Sani-Brew)          | Diversol is extremely effective both as a cleaner and as a sanitizer. Available under a variety of trade names, you’ll recognize Diversol because it is a chlorinated pink powder. | 1. Dissolve 3.5 g per litre of cold water. (5 tsp. per gal).
2. Soak stained equipment for up to 48 hours.
3. Rinse thoroughly with hot water. | Sanitizing most equipment:
1. Fill primary fermenter with Diversol solution (3.5 g per litre of cold water [5 tsp. per gal.]). Fully immerse everything you’ll need: hoses, spoons, bungs, hydrometers, thermometers, airlocks, and primary lid.
2. Soak equipment for at least 20 min. | Corrodes stainless steel. Can bleach clothing. Do not mix with acids, amines, or ammonia. Such a mixture produces dangerous gases. |
Sanitizing a carboy:
1. With bung in carboy, slosh 9 litres (2 gal.) Diversol solution all around inside. (Fig. 2)
2. Repeat twice, with 5 minutes between repetitions. Rinse after 20 minutes.

BLEACH
(Sodium Hypochlorite)
Unscented household bleach can be used as a sanitizer and cleaner. For sanitizing, it is just as effective as Diversol. For cleaning, however, either Diversol or TSP would be preferable.

IODOPHOR
If you keep your equipment clean between brews, Iodophor is a great sanitizer. (Your equipment will not be clean if you simply rinse after use. You

Iodophor does not clean. Use a cleanser such as TSP before sanitizing with Iodophor.

1. Mix 1 ml per litre of cold water. You must use a syringe for accurate measurement.
2. Use a spray bottle to coat equipment with solution.

Using a solution of 5 ml per litre of cold water (1 tbsp. per gal.) follow the cleaning instructions for Diversol (above.) When rinsing, remove all traces of chlorine smell.

When in solution, Iodophor rapidly breaks down. Every time you use it, you must make a fresh solution. Not effective

See above. Don't use scented bleach. Those "spring fresh" and "lemony" perfumes will sink into equipment permanently. All subsequent batches will smell and taste like perfume.

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must use a cleaner, such as TSP.) Iodophor is excellent for stainless steel— which Diversol will corrode—and all other beermaking equipment. Mixed properly and used in a spray bottle, Iodophor is almost magical in its convenience: there's no waiting and no rinsing.

3. Shake off excess or allow equipment to drain. Do not rinse.
4. Use the equipment. It's that easy!

FINAL NOTES
If you keep your equipment looking, smelling and feeling clean— even when it’s not in use, you'll have fewer problems keeping everything sanitized.

Store your clean primary fermenters and carboys closed with a little chlorine solution inside (one capful unscented household bleach per litre cold water). Nothing will grow in them, so sanitizing will be a snap.

If you get tired of scrubbing and sanitizing, remember: lapses in sanitation are responsible for 90% of all homebrewing failures. You can avoid them.