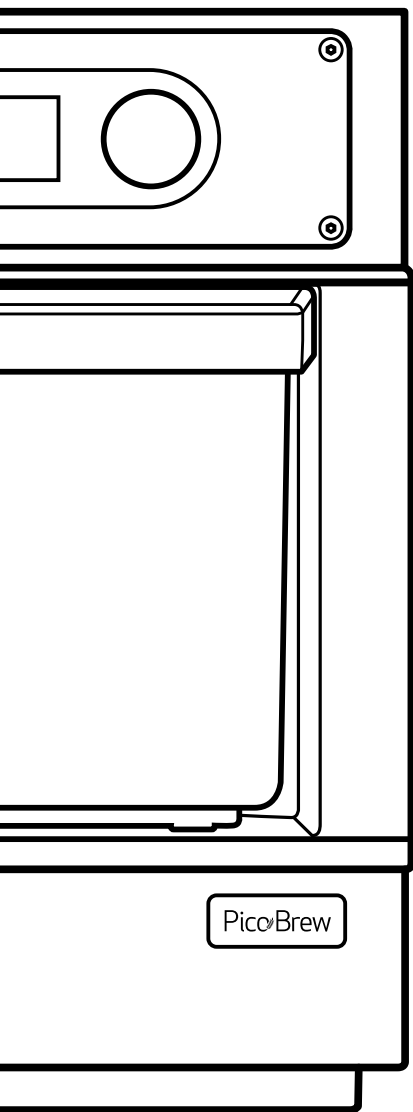


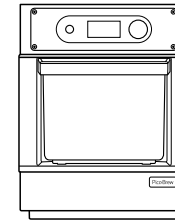


PicoBrew

**CRAFT
BEER
YOUR
WAY.**

PICO INSTRUCTION MANUAL

CRAFT
BEER
YOUR
WAY.



Produced by:
Picobrew Inc.
2121 N 35th St,
Seattle, WA 98103

www.picobrew.com

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Printed and bound in Seattle, WA, USA

IMPORTANT SAFETY INFORMATION

- Exercise common sense while operating the Pico.
- Always use the keg cozy to shield the hot metal of the keg.
- Close supervision is needed when used around children.
- Allow machine to fully cool before removing or replacing parts.
- Do not operate with a frayed cord or broken plug.
- Do not remove Step Filter from the Pico unless in pause mode or brew cycle is completed.
- The Step Filter and contents may be hot when removing from the machine.
- Do not immerse or soak the machine.
- Make sure all hoses are connected before starting a brewing, rinsing or cleaning cycle.
- To avoid risk of electrical shock hazard do not disassemble the Pico. There are no user serviceable parts inside.
- Various surfaces can get extremely hot during the brewing cycle, use caution when handling the keg, hoses and components.
- Do not remove the hose clamps, hot liquid spray may result.
- Do not remove the keg attachments while brewing.
- The product is intended for household use.
- The appliance is not to be used, or played with, by children.
- The appliance is not to be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Per FCC 15.19(a)(3) and (a)(4) This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.
- Per FCC 15.21 Change or Modifications that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.
- Per RSS-Gen, Section 8.4 This device complies with Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.
- Par RSS-Gen, Section 8.4 Cet appareil est conforme à Industrie Canada exempts de licence standard(s) RSS. Le fonctionnement est soumis aux deux conditions suivantes: (1) ce dispositif ne peut pas provoquer d'interférences et (2) cet appareil doit accepter toute interférence, y compris les interférences qui peuvent causer un mauvais fonctionnement de l'appareil.

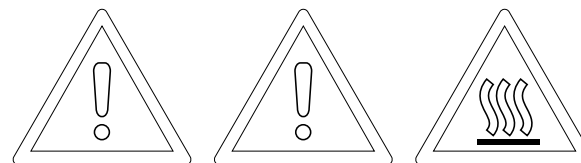


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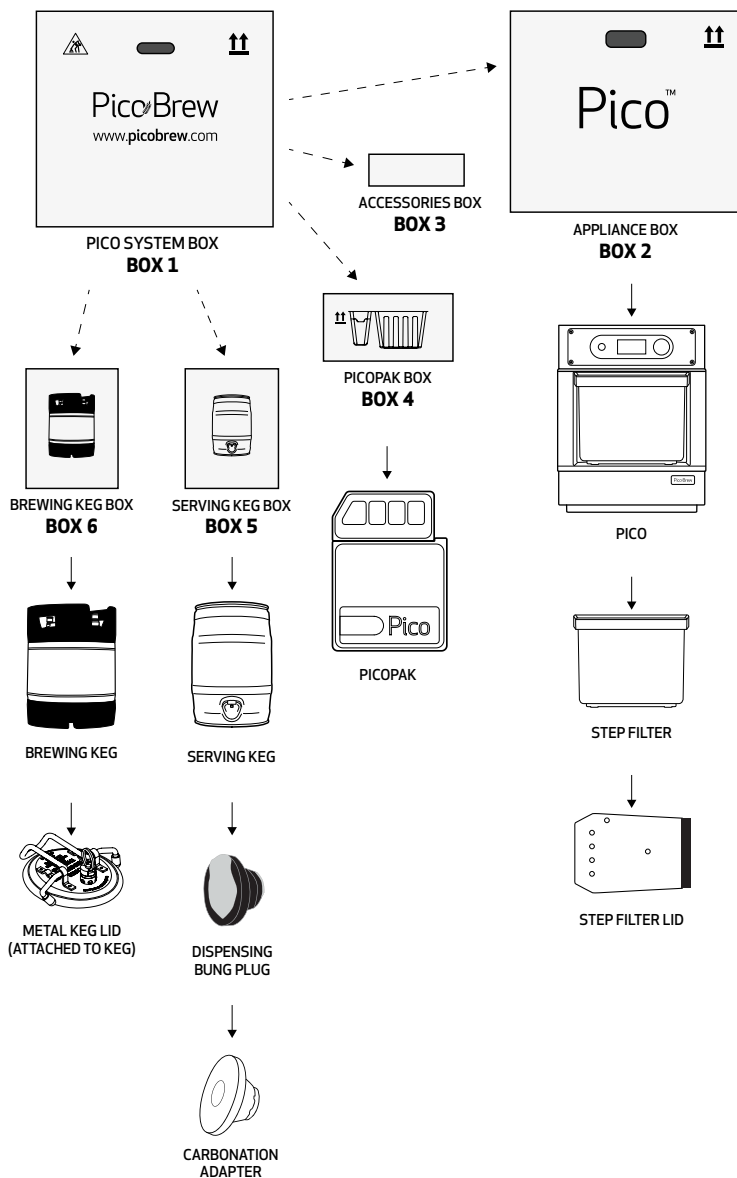
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**WELCOME
TO THE
EASIEST
COUNTERTOP
BREWING
APPLIANCE,
EVER.**

**SERIOUSLY. IT'S
REALLY EASY
TO USE.**



**THIS IS YOUR NEW
BEST FRIEND.
(IT MAKES BEER)**



PICO UNBOXING GUIDE

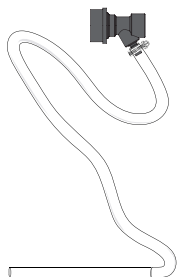
CONGRATULATIONS!

You are about to experience the joy of homebrewing using Pico, the most advanced homebrewing appliance in the world! We know you're eager to get started so let's make sure you have everything to brew and that each item arrived in perfect condition.

Inside your Pico system box you will find 5 smaller boxes:

- Pico Appliance
- Accessories
- 1 PicoPak
- 1 Serving Keg
- 1 Brewing Keg

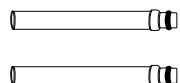
BOX 3



(A) RACKING TUBE
For transferring your beer from Brewing to Serving Keg.



(B) KEG COZY
To keep your keg warm during brewing.



(C) KEG WANDS (2)
Used during rinsing and cleaning.



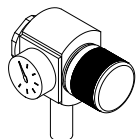
(D) 8" TUBING EXTENSION
Used on Keg Wands during First Rinse and After Brewing Rinse cycles to suction up remaining distilled water in Water Reservoir. *If this is not included in Box 3 than it's built into your machine.*



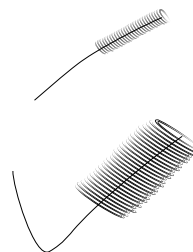
(E) KEG SEAL
Used on Brewing Keg while brewing and during Standard Fermentation.



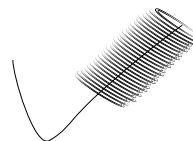
(F) KEG SEAL STOPPER
Fits in Keg Seal vent hole, used only after brewing cycle is completed



(G) CO₂ REGULATOR
To force-carbonate your beer.



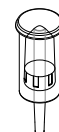
(H) DIP TUBE BRUSH
To clean your Brewing Keg Dip Tubes and Keg Posts.



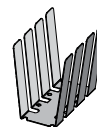
(I) KEG BRUSH
To clean your Brewing Keg and Serving Keg.



(J) FAST FERMENTATION ADAPTER
For your Brewing Keg during Fast Fermentation.



(K) AIRLOCK
For your Brewing Keg during Standard Fermentation.

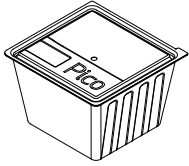


(L) HOPS PAK CRADLE
The cradle for your Hops Pak, used during the brewing cycle.



(M) CLEANING TAB
Used when Deep Cleaning to thoroughly clean your Pico after every 3 brew sessions.

BOX 4



(N) GRAIN PAK

Grain and water amendments for your mash.



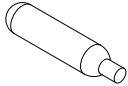
(O) HOPS PAK

✱Hops for the boil cycle.



(P) YEAST PACKET

Dry yeast for fermentation.



(Q) CO₂ CARTRIDGE

Used with the CO₂ regulator.



(R) FERMENTATION TEMP DECAL

Attach to Brewing Keg to monitor fermentation temperature.



(S) PICOPAK KEG LABEL

Stick to Serving Keg to brand finished beer.



(T) CARBONATION SUGAR PACKET

To Keg Condition and Naturally Carbonate your beer. This is not used if you Force Carbonate.



(U) DRY HOP SACHET

Found inside Yeast Box in PicoPaks that require dry hopping. Store in your refrigerator.

BOX 5



(V) DISPENSING BUNG PLUG

Used on the Serving Keg during serving or if doing Keg Conditioning.



(W) CARBONATION ADAPTER

For your Serving Keg during Forced Carbonation. Not used if Keg Conditioning.



(X) SERVING KEG

For your serving your beer.

DOUBLE CHECK YOUR SUPPLIES AND INVENTORY.

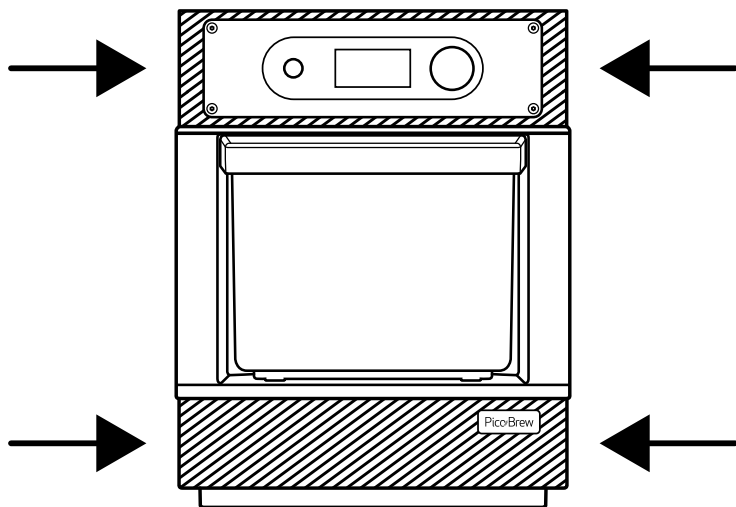
If any boxes look damaged or parts appear to be missing, please contact us immediately via email anytime at support@picobrew.com. We're here for you and want you to have a great Pico brewing experience!

*** THE HOPS PAK ARRIVES VACUUM-SEALED TO ENSURE FRESHNESS. IF YOU WON'T START BREWING TODAY, KEEP THE HOPS PAK AND DRY HOPS SACHET IN YOUR REFRIGERATOR FOR BEST RESULTS.**

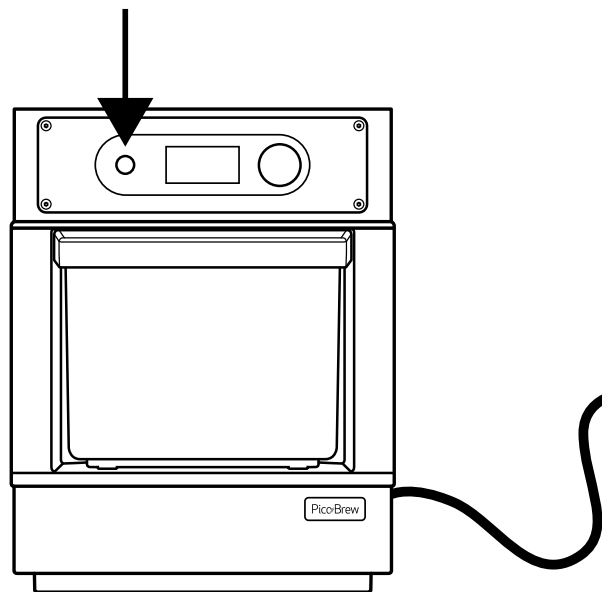
PICO SETUP

**ESTIMATED TIME:
5 MINUTES**

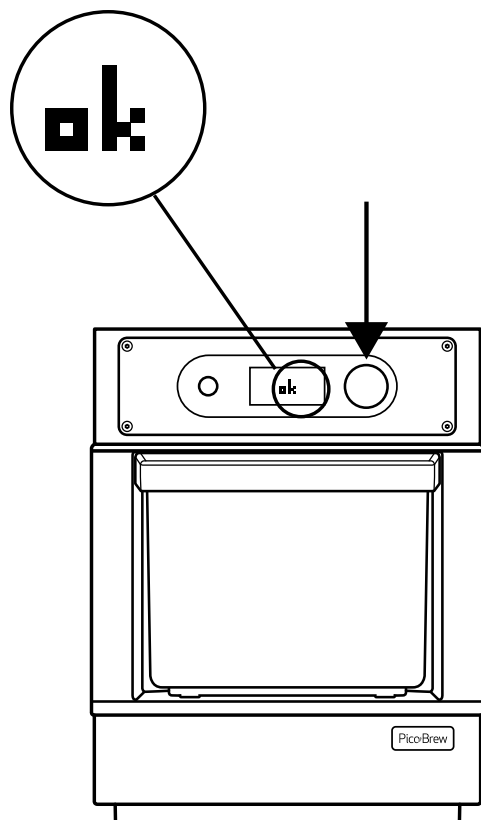
- 1** Remove the red packing tape and gray protective film from your Pico.



- 2** Plug the power cord into a standard household outlet. Press the power button to turn on your Pico.

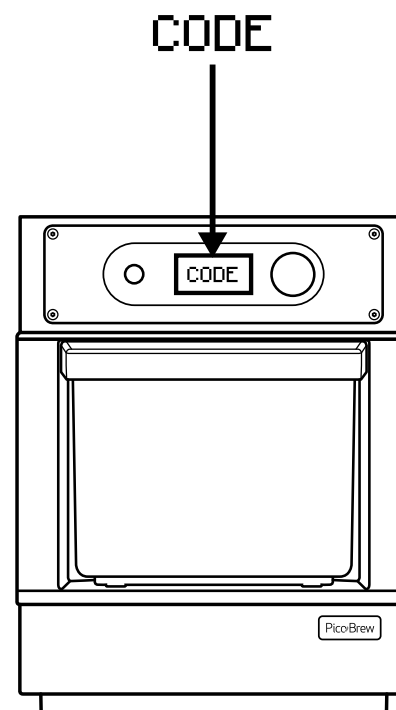


- 3** Connect to your home WiFi network by selecting it with the Control Knob, then enter your WiFi password. Once you enter your password, select the OK icon.



- 4** Once connected, note the registration code displayed on screen.

Go to: **www.picobrew.com/newpico** Sign in to your account or create an account if you do not already have one, and enter the registration code displayed on your Pico.



**NOW IT'S
TIME TO
GIVE YOUR
PICO THE
FIRST
RINSE.**

**AFTER THAT
YOU ARE
READY TO
BREW!**

**PROCEED TO NEXT SECTION:
FIRST RINSE**

FIRST RINSE

**ESTIMATED TIME:
10 MINUTES**

YOU WILL NEED:

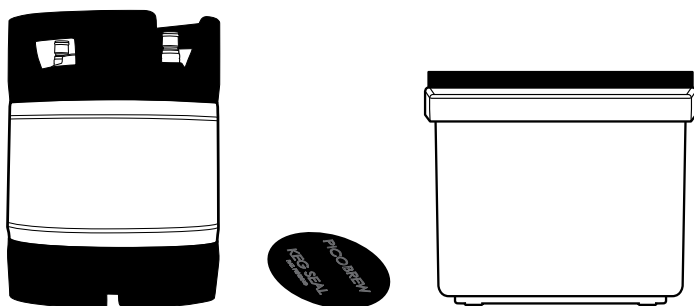
- 1½ gallon distilled water (or reverse osmosis)
- Keg Seal
- Brewing Keg
- Keg Wand
- Plastic Tubing Extension (if included)

IAN'S PRO TIP:

**Clean equipment is critical
to crafting great beer.**

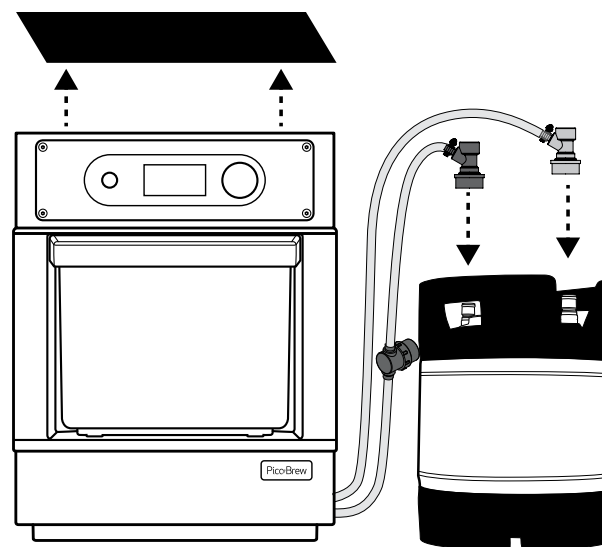
This first rinse ensures you start brewing with a sparkling clean Pico and accessories.

1 After connecting up your Pico to the internet, rinse the Brewing Keg, Keg Seal, Step Filter, and lid with tap water. The Step Filter is located in the front of your Pico. To remove it lift it up and slide it out. After rinsing the Step Filter and lid slide them back into the Pico until the Step Filter clicks into place. Remove the Keg Seal Stopper located in the center of the Keg Seal. Set the Keg Seal Stopper aside, this will not be needed until after the brew session is finished.



2 Add about 2 inches of tap water into the Brewing Keg. On top of the Pico unit, lift the black lid to reveal the Water Reservoir. Add $1\frac{1}{2}$ gallon (or 8 cups) of distilled water to the Water Reservoir. Place Black Keg Seal over the opening of Brewing Keg and press into the center of it until it pops into place.

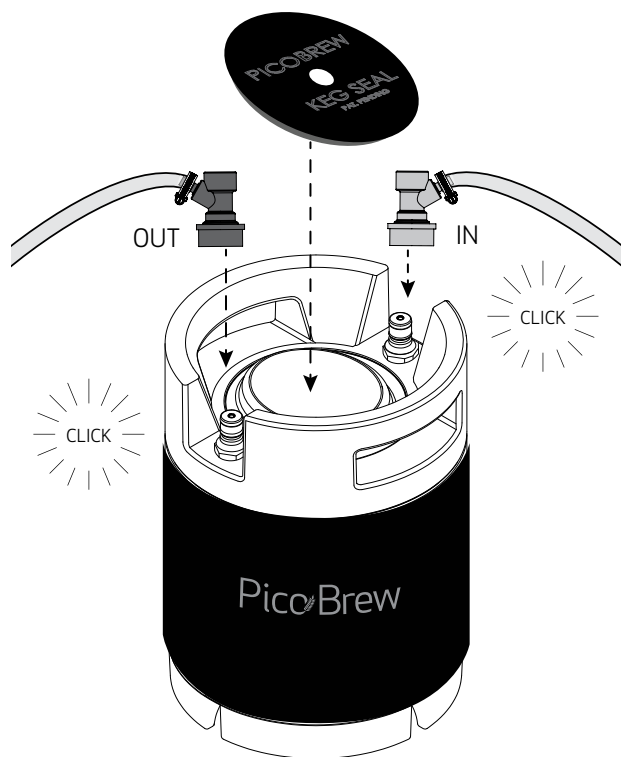
NOTE: Do **NOT** use tap water inside the Pico Water Reservoir, only use distilled water. Tap or distilled water is fine inside the Brewing Keg.



3

Locate the post on the Brewing Keg marked "OUT" – locate the BLACK Ball Lock Connector on the end of the hose. Pull up on the outer plastic ring of the BLACK Ball Lock Connector, place the Connector on the OUT keg post, release outer plastic ring and press down firmly on Ball Lock Connector. Press down on the Connector until it audibly clicks into place. Repeat this procedure with the GRAY Ball Lock Connector on the keg post marked "IN".

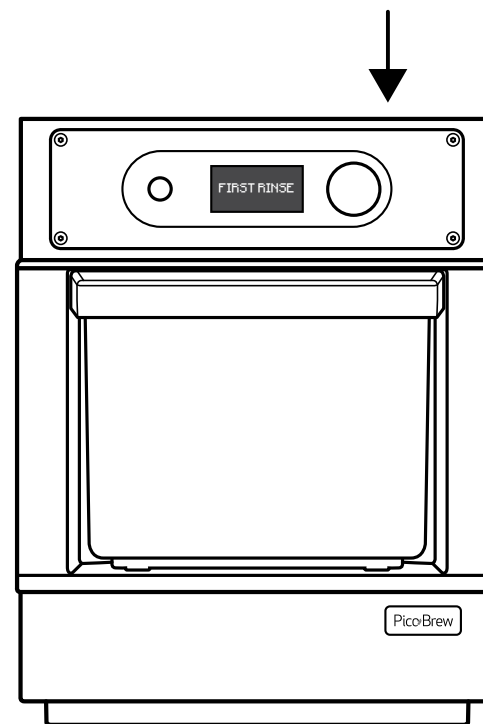
NOTE: Make sure Keg Seal Stopper has been removed from black Keg Seal prior to starting the brewing session.



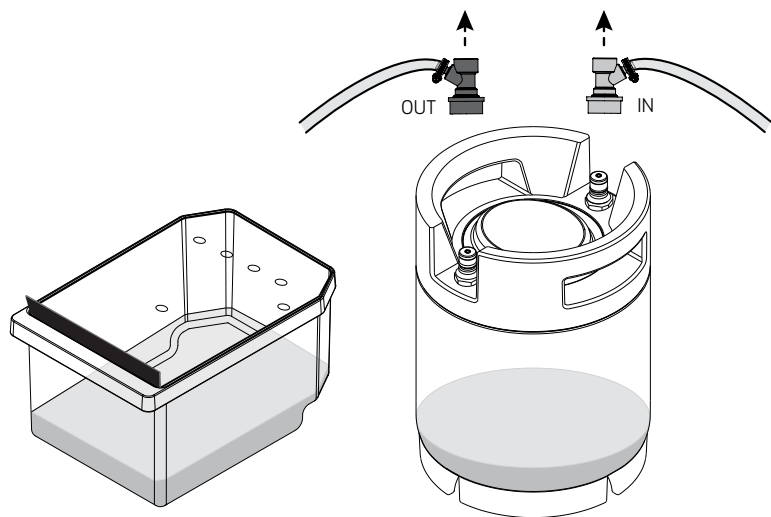
PicoBrew

4

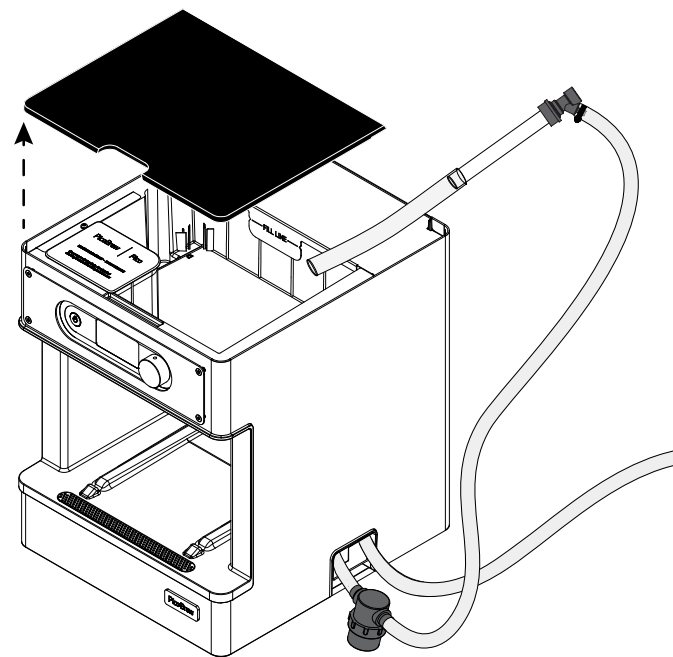
Use the Control Knob to select Utilities. Press Control Knob to select **First Rinse**. After approximately 5 minutes the Pico First Rinse Cycle will complete.



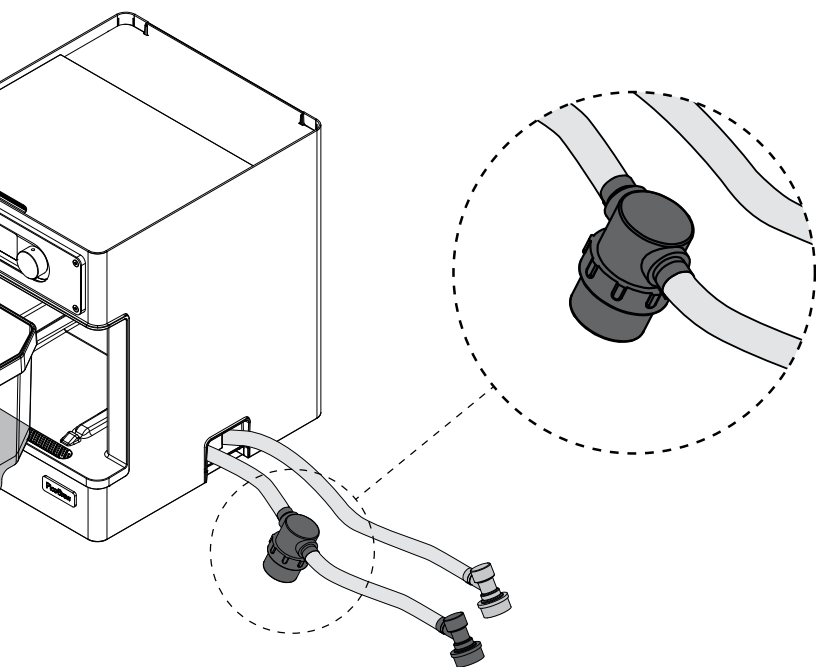
5 There will be approximately 1-2 inches of water in your Brewing Keg and the same amount in the Step Filter. The Water Reservoir will contain almost all the water you put in originally. Disconnect the Ball Lock Connectors from Brewing Keg by pulling up on the outer plastic rings and lifting up off of Brewing Keg posts.



6 Connect a clean Keg Wand to the BLACK Ball Lock Connector by pulling up on the outer ring of the Connector and inserting Keg Wand, release outer ring and make sure it is securely connected to Connector. Attach 8" Tubing Extension to the end of the Keg Wand (if included with your Pico) and insert the end of the Keg Wand Extension into the Water Reservoir. Press Control Knob to begin pumping water out of Water Reservoir and into the Step Filter. Follow on-screen instructions and press Control Knob between steps. Press Control Knob when the Water Reservoir is empty.



7 The Inline Filter is a black plastic cylinder in the middle of the Black Ball Lock Connector hose . Unscrew and remove the Inline Filter cap. Remove the blue Inline Filter wire mesh insert and rinse it thoroughly using tap water. Place the Inline Filter mesh insert back into the Inline Filter and screw the filter cap back on, finger tight. This step should be performed after every Rinse Cycle to ensure cleanliness and longevity of your Pico.



8 Empty your Brewing Keg and Step Filter. Rinse Brewing Keg, Step Filter, Keg Wand, and Keg Wand Tubing Extension with clean tap water.

You are now ready to begin your first Pico brew session!

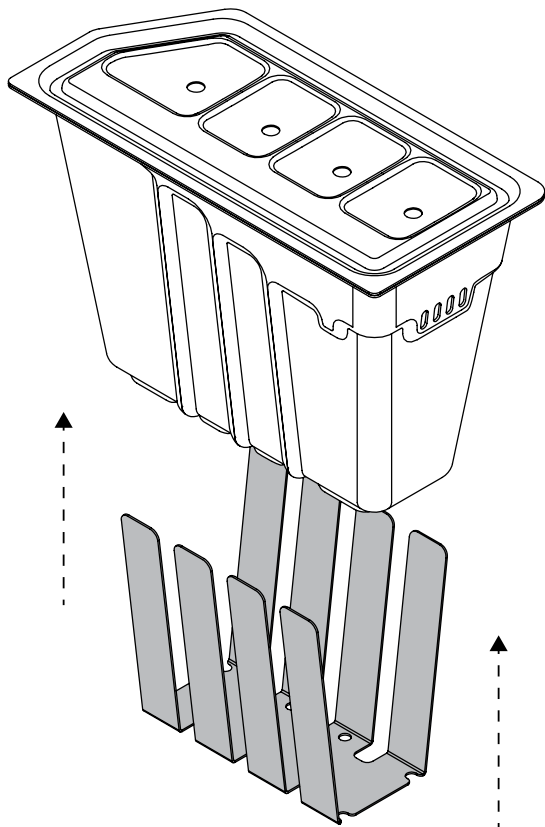
LET'S BREW

**ESTIMATED TIME:
HANDS ON 10 MINUTES
(TOTAL TIME: 2.5 HOURS)**

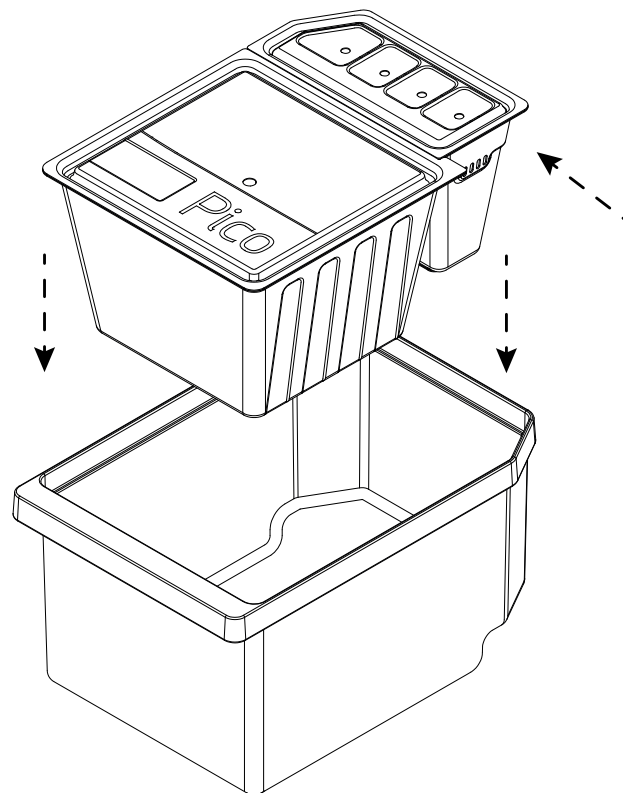
YOU WILL NEED:

- PicoPak
- 2.5 gallons distilled water (or reverse osmosis)
- Hops Cradle
- Racking Tube (optional)
- Brewing Keg
- Black Keg Seal
- Keg Cozy

- 1** Remove the vacuum-sealed wrapping and insert the Pico Hops Pak all the way into the metal Hops Pak Cradle. The fingers of the Cradle fit in the grooves of the Hops Pak.

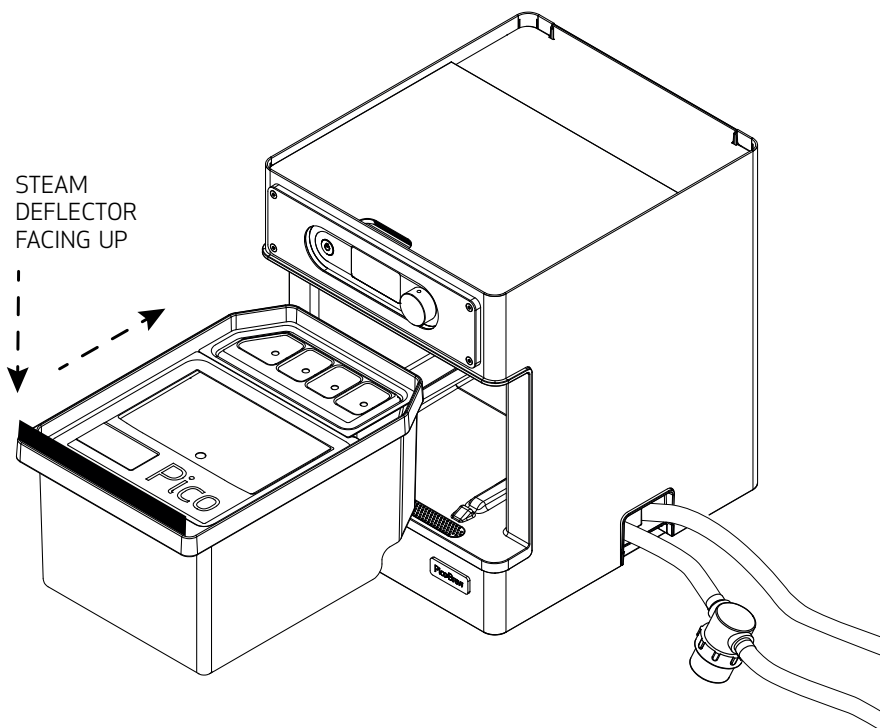


- 2A** Unwrap and set the Grain Pak in the front of the Pico Step Filter, with the beer design facing the front. Place Hops Pak and Cradle in the rear of the Step Filter, pushed all the way to the left.



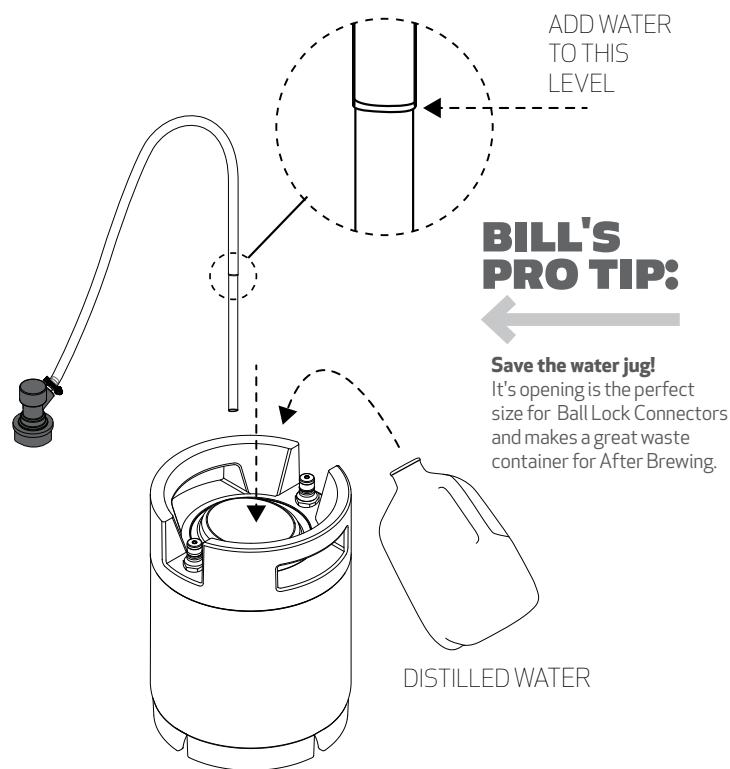
2B

Cover the Step Filter with the lid, with the black Steam Deflector in the front and facing up. Slide the Step Filter into the Pico until it clicks into place.



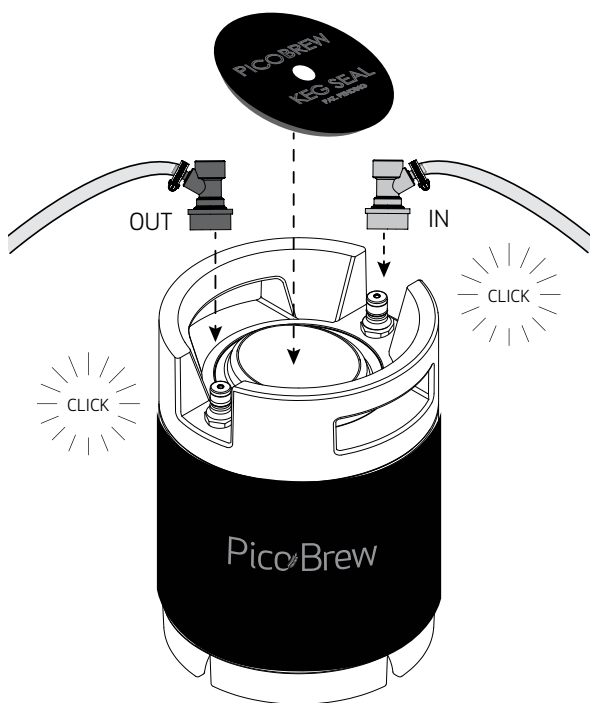
3

Open the top of the clean Brewing Keg and set the plastic Racking Tube in the keg center to use as a water level gauge. Add distilled water until it reaches the spot on the Racking Tube where the hose attaches. (Alternatively, you can measure out 1 gallon plus 6 cups or 11.6 lbs of distilled water.) Remove the Racking Tube and set it aside to dry, you will not use the Racking Tube again during the brewing session. Set the rubber Keg Seal on the keg opening and press seal into the center of the keg until it pops into place, sealing the keg.



- 4** Slide the Keg Cozy over the Brewing Keg. Attach the Pico hose with the Black Ball Lock Connector to the post on the Brewing Keg marked “OUT”. Pull up on the outer plastic ring of the BLACK Ball Lock Connector, place the Connector on the OUT keg post, release outer plastic ring and press down firmly on Ball Lock Connector. Continue to press down on the Connector until it audibly clicks into place. Repeat this procedure with the GRAY Ball Lock Connector and the keg post marked “IN”.

NOTE: Do not use the Metal Keg Lid while brewing, only use the rubber Keg Seal.

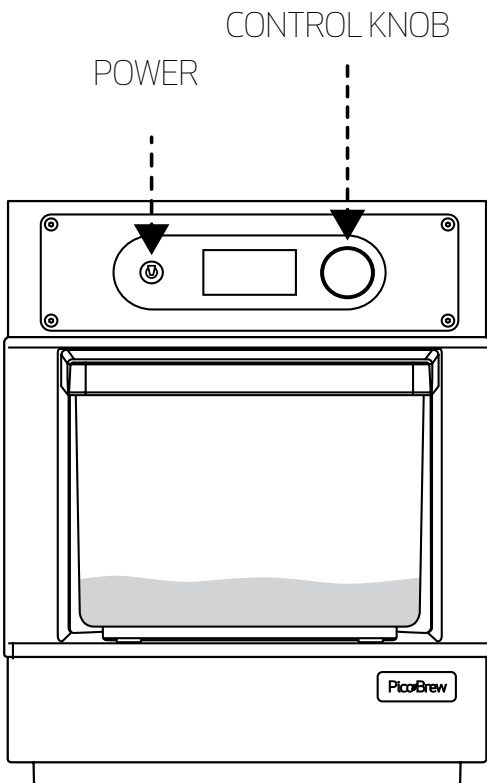


- 5** Remove the Water Reservoir Lid from the top of the Pico. Fill the reservoir with approximately one gallon of distilled water. Replace the Water Reservoir Lid.



6

Press the Power Button on the front of the Pico. The display will illuminate. Select Brew PicoPak and press the Control Knob. The Pico will automatically detect and display the PicoPak.



7

You can optionally change a beer's alcohol percentage and bitterness from the PicoPak defaults. To do so, select Adjust Recipe on the display screen and press the Control Knob.

You may now select Start Brewing and press the Control Knob to begin.

UNBOXING

SETUP

FIRST
RINSELET'S
BREWAFTER
BREWINGFERMENT
YOUR BEERDRY
HOPPINGRACK &
CARBONATE

SERVING

USAGE &
CARE

GLOSSARY

- 8** Pico will begin brewing and complete in approximately 2-3 hours, depending on the beer recipe and any adjustments you might have made. You do not need to monitor the Pico during the brew session.

Notes:

- You can track the progress by signing in at **www.PicoBrew.com** and clicking on **BrewHouse**.
- During brew session some foam on Keg Seal is normal, particularly during a drain cycle. You can wipe it off with a clean damp paper towel.
- It is normal for only a small amount of liquid to show in the bottom of the Step Filter during brewing.
- Pico heats the water using steam, and occasional hissing or growling noises are normal. Don't worry, Pico is not upset, only heating!

**PROCEED TO NEXT SECTION:
AFTER BREWING**

**CONGRATS!
YOU CAN
NOW
SIT BACK,
RELAX
AND
ENJOY
YOUR
FIRST
BREW
CYCLE.**

GOOD JOB.

AFTER BREWING

**ESTIMATED TIME:
HANDS ON 9 MINUTES
(TOTAL TIME: 24 HRS)**

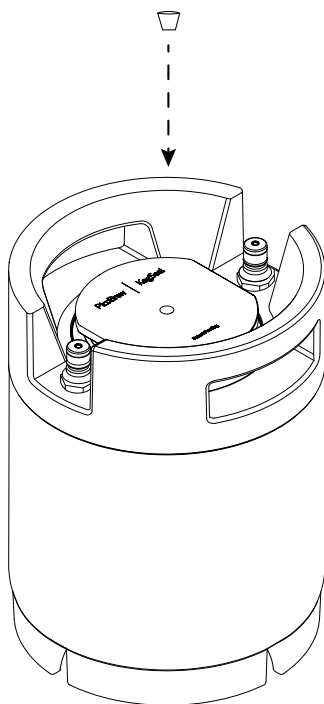
YOU WILL NEED:

- Keg Seal Stopper
- Keg Wands
- Plastic Tubing Extension (if included)
- Waste container (needs to hold approximately one gallon of liquid)

1 After brewing finishes, disconnect both of the Ball Lock Connectors from the Brewing Keg by pulling up on the outer plastic ring of each Ball Lock Connector and then pulling the Connector off the post.

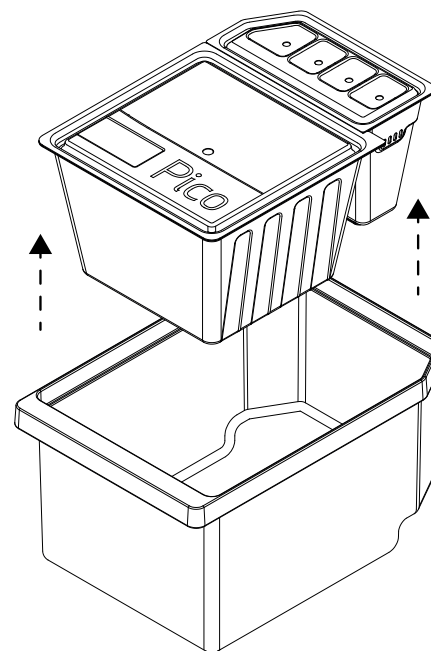
Wipe away any foam off the Keg Seal using a damp paper towel. Insert the Keg Seal Stopper in the center hole of the Black Keg Seal so that the keg is airtight. Remove the Keg Cozy from the Brewing Keg.

Note: The Brewing Keg will be very HOT so please be careful and only touch the keg's black rubber handles.



2 Set the Brewing Keg aside to cool overnight to room temperature. It is normal for the Keg Seal to suction slightly into the Brewing Keg as it cools, don't worry it will not be pulled all the way inside.

Now remove the Step Filter from the Pico and dump the biodegradable PicoPak into a compost bin. Remember to keep the Metal Hops Cradle and set it aside for future brewing sessions.



ANNIE'S PRO TIP:

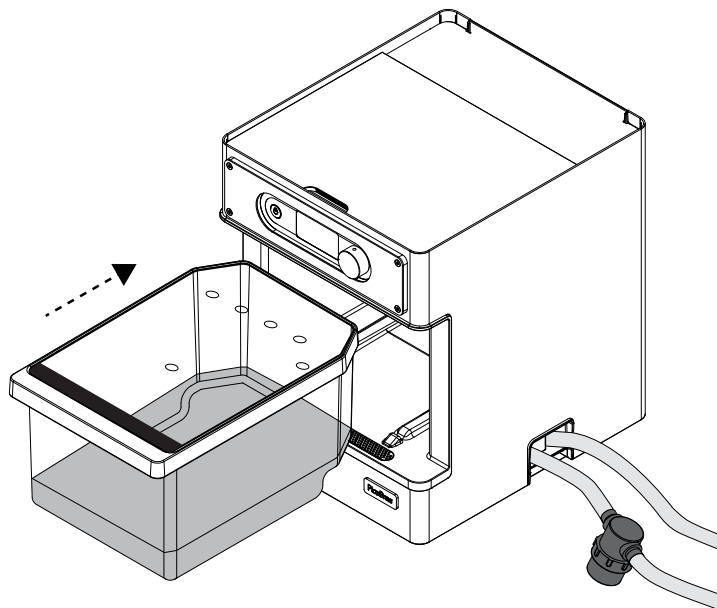
Be careful!!

The Hops Cradle is hot directly after brewing. Give it chance to cool before you touch it.

PicoPaks fit perfectly into an 8"x8" square baking dish. Flip the Step Filter upside down so the PicoPak goes into dish upside down, use tongs to take the metal Hops Pak Cradle out to reuse for future brewing sessions. Use the dish to carry the PicoPak to your compost bin!

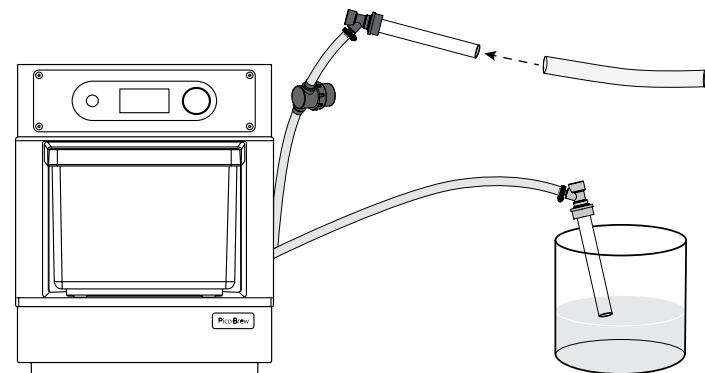
3 Rinse the Step Filter and lid with clean tap water. Fill the clean Step Filter with approximately 1 inch of tap water. Insert the Step Filter and lid back into the Pico until it clicks.

For each Ball Lock Connector, pull up on the outer ring of the Connector and insert a Keg Wand, release the ring and make sure it is properly connected to the Keg Wand.



TAP WATER

4 Direct the end of the GRAY Ball Lock Connector ("IN") Keg Wand into a waste container or directly into a sink nearby. Press the Control Knob to start Rinse Cycle. Pico will clear the drain line into the waste container, then prompt you to empty the reservoir. If included, connect the 8" plastic Tubing Extension to the Keg Wand attached to the BLACK Ball Lock Connector.

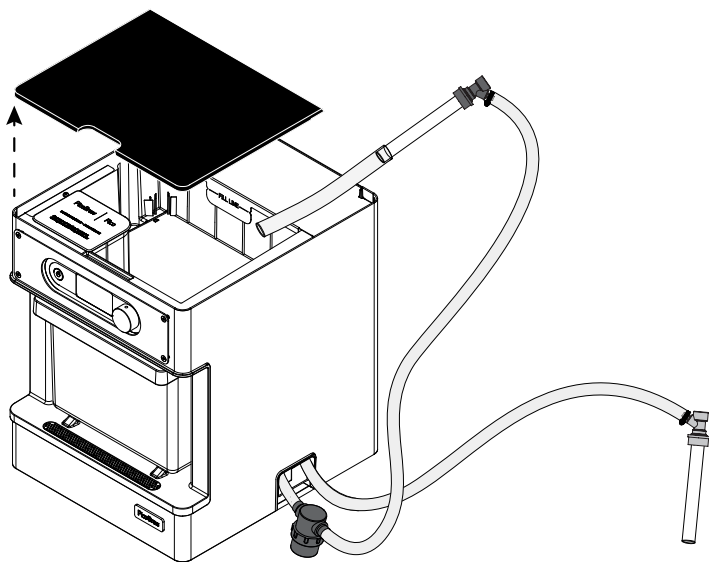


BILL'S PRO TIP:

Make sure you use a big enough waste water container! The gallon water jug you used to fill the machine is perfect for this use.



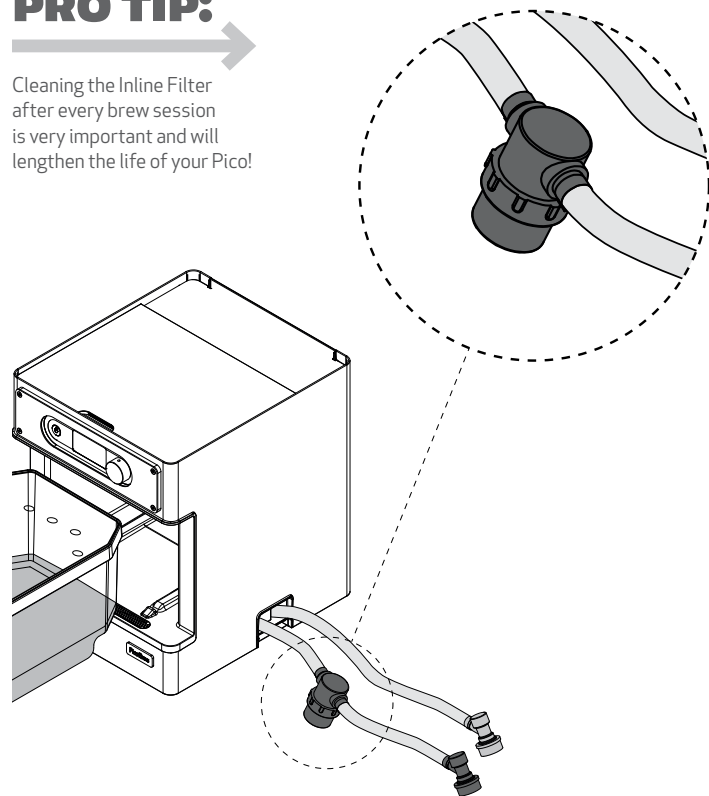
- 5** Insert the end of the BLACK Ball Lock Connector ("OUT") Keg Wand Extension into the Water Reservoir in the Pico. Press the Control Knob to run the pump until the Reservoir has drained. The water will be deposited into the Step Filter. To stop the pump press the Control Knob when the Reservoir is empty. Now press the power button on the Pico to turn it off.



- 6** Unscrew and remove the Inline Filter cap. Remove the blue filter insert and rinse it thoroughly using tap water. Place it back in the Inline Filter and screw the filter cap back on, finger tight.

JACK'S PRO TIP:

Cleaning the Inline Filter after every brew session is very important and will lengthen the life of your Pico!



- 7** Remove the Keg Wands from the Ball Lock Connectors by pulling up on the outer plastic rings. Remove the Step Filter and lid from the Pico and rinse thoroughly with tap water, they are both dishwasher safe.

Notes:

- Do NOT use the Heat Dry option on your dishwasher. This will cause damage to your Step Filter and lid. Condensation or Air Dry options are fine to use.

**PROCEED TO NEXT SECTION:
FERMENTATION**

**AWESOME!
IT WOULD
APPEAR
THAT
YOUR PICO
IS CLEAN
AS A
WHISTLE.**

**A CLEAN MACHINE
MEANS BETTER
BREWING.**

FERMENT YOUR BEER

**ESTIMATED TIME:
6 MINUTES**

YOU WILL NEED:

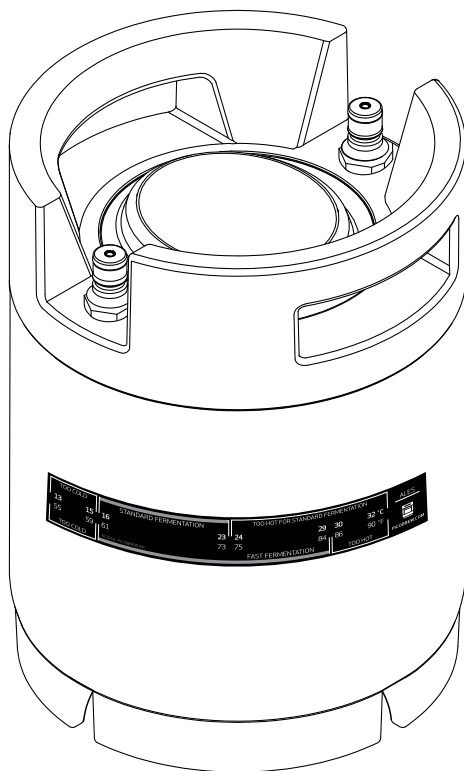
- Your keg of brewed wort, cooled to room temperature
- Fermentation Temperature Decal
- Yeast Packet
- Clean spoon
- For Fast Fermentation:
 - Metal Keg Lid
 - Fast Fermentation Adapter

OR

- For Standard Fermentation:
 - Black Keg Seal
 - Air Lock
 - Sterile water or liquor

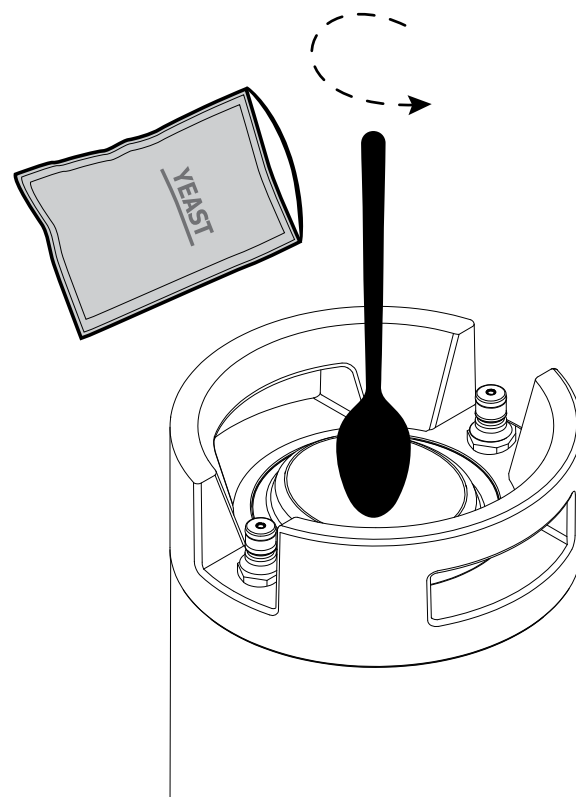
1 After brewing, allow the Brewing Keg to cool to room temperature, this may take up to 24 hours depending on ambient temperature.

Stick the Fermentation Temperature Decal on the outside of the cooled Brewing Keg. Do not stick the Fermentation Temperature Decal on the Brewing Keg if it is still warm.



2 Remove the black Keg Seal and Stopper from the Brewing Keg. Stir the wort (unfermented extracted malt liquid) inside the Brewing Keg with a clean spoon for about 30 seconds, this will help aerate the wort.

Open the provided Yeast Packet and slowly sprinkle the contents into the Brewing Keg. You do not need to stir the yeast into the wort.



3 REFER TO THE FERMENTATION TEMPERATURE DECAL:

FOR FAST FERMENTATION

(See steps 4-7) Confirm that the Red Fast Fermentation Adapter is installed in the Metal Keg Lid. The wort can properly ferment at any temperature in the Fast Fermentation range indicated on the decal, however you only speed up fermentation by keeping the keg temperature at the higher end of the range, above standard fermentation temperatures.

FOR STANDARD FERMENTATION:

(See steps 8-11) Confirm that a Keg Seal and Air Lock are installed on the Brewing Keg. The wort can properly ferment at any temperature in the Standard Fermentation range indicated on the Fermentation Temperature Decal.

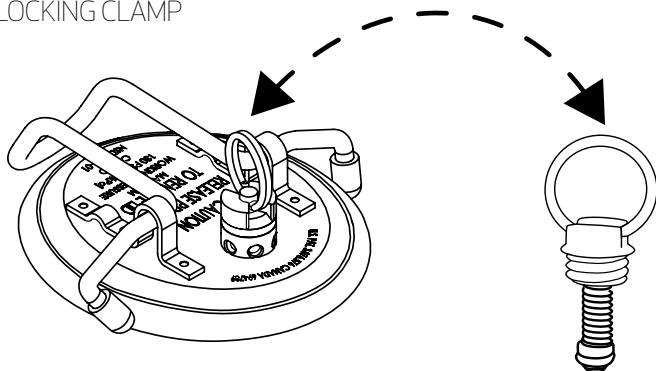
IF YOU PREFER FASTER FERMENTA- TION FOLLOW THESE SIMPLE STEPS

YOU NEED YOUR BEER QUICKLY? WHO DOESN'T?

- 4** Locate the Metal Keg Lid and remove the **GRAY** Pressure Release Valve from the lid by unscrewing it counter clockwise.

Locate the **RED** Fast Fermentation adapter (it looks like the gray one you just removed) and screw it clockwise all the way into the pressure release hole of the Metal Keg Lid.

LOCKING CLAMP



- 5** Insert the Metal Keg Lid into the Brewing Keg, confirm it is seated correctly, and push down on the locking clamp.

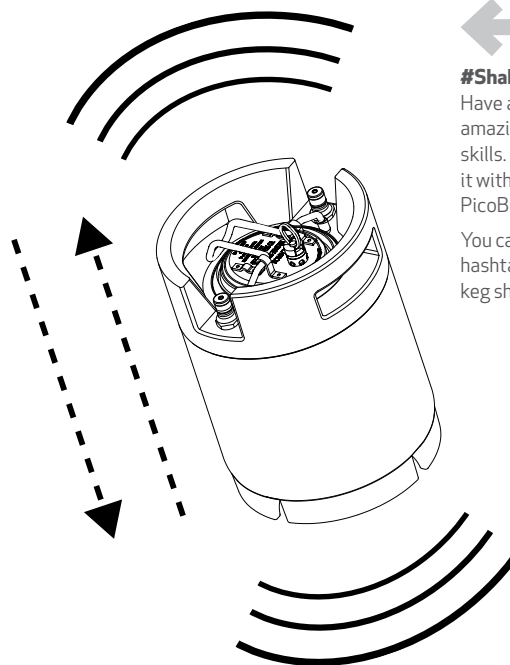
Let the Brewing Keg stand for 3-5 minutes and then shake it vigorously. Make sure no wort leaks from the Keg Lid. If you see a leak, unlock the Metal Keg Lid and ensure it is seated correctly before locking again.

LINDSEY'S PRO TIP:

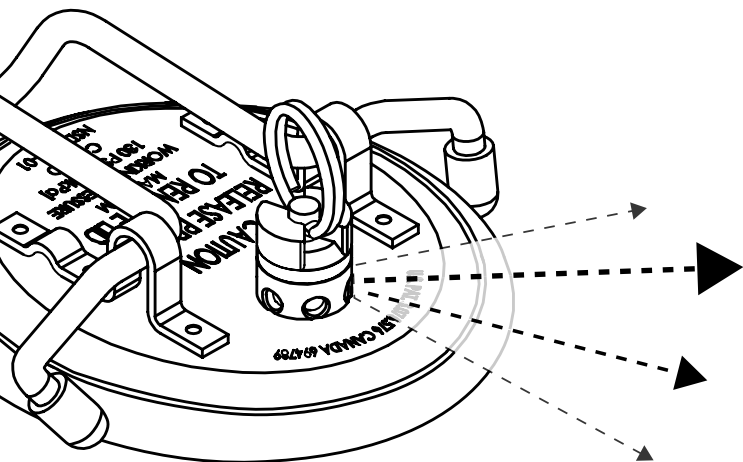
#ShakeYourKeg

Have a friend record your amazing #ShakeYourKeg skills. Upload and share it with us and other PicoBrewers!

You can also search that hashtag to see other Pico keg shakers.



6 Carefully place your Brewing Keg in a temperature-controlled area where it will remain at the “Fast Fermentation” range indicated on the Temperature Decal on the Brewing Keg. It is normal for the Fast Fermentation Adapter in the lid to occasionally release CO₂ as it builds up in the keg due to fermentation. This occasional release may result in some bubbling of krausen, which is the slightly sticky fermentation foam, onto the Metal Keg Lid. If any krausen bubbles out just wipe it off with a damp paper towel.



7 Read the temperature indicated by your Fermentation Temperature Decal on the side of the Brewing Keg and consult the tables below to see how long Fast Fermentation should take to complete for your beer recipe.

BEERS:

Half Squeezed, Tweakies, Annie's London Pale, Pico Pale

KEG TEMPERATURE (F)	DAYS TO FAST FERMENT
75-84	4
70-74	4-5
65-69	5-6

BEERS:

All Others

KEG TEMPERATURE (F)	DAYS TO FAST FERMENT
75-84	5
70-74	5-6
65-69	6-7

IF STANDARD FERMENTA- TION IS MORE YOUR THING USE THE FOLLOWING STEPS

**THE CHILL OUT
ROUTE.**

UNBOXING

SETUP

FIRST
RINSE

LET'S
BREW

AFTER
BREWING

**FERMENT
YOUR BEER**

DRY
HOPPING

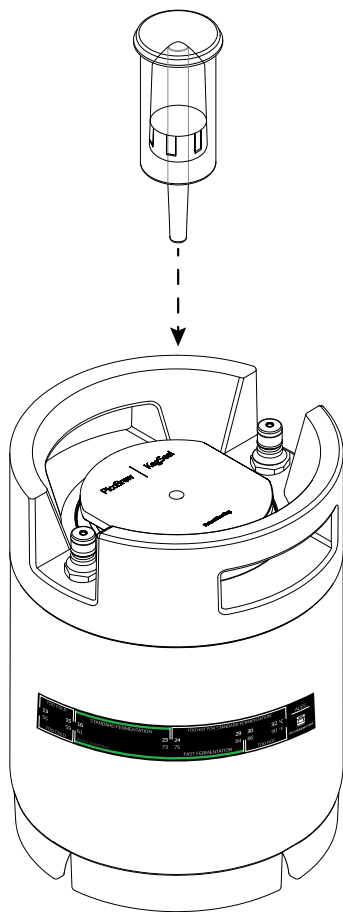
RACK &
CARBONATE

SERVING

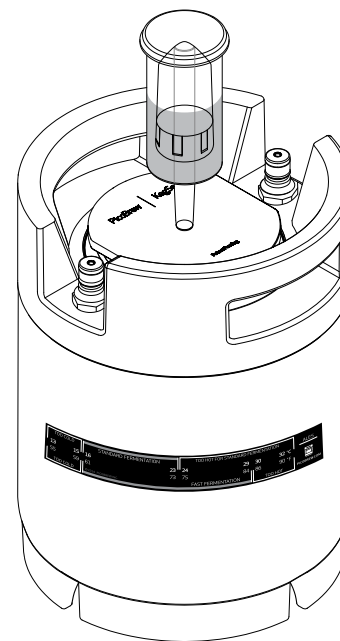
USAGE &
CARE

GLOSSARY

- 8** Insert the Keg Seal into the top of the Brewing Keg. Insert the Airlock into the Keg Seal hole until it feels snug.



- 9** Sanitize your Airlock with sterile water (or liquor) to fill line. The Airlock keeps the Brewing Keg properly sealed against any wild yeast or bacteria, while still allowing CO₂ to release as the beer ferments.



10

Place your Brewing Keg in a temperature-controlled area where it will remain at the “Standard Fermentation” Range indicated on the Temperature Decal on the Brewing Keg. Fermentation can take anywhere from a week to several weeks depending on the beer recipe.

11

As your beer ferments, CO₂ is released through the Airlock. The bubbling will slow down or completely stop when fermentation is nearing completion (on average 10 days).