

Fermentation Egg



A special PolyEthylene fermentation barrel designed according to the golden ratio. It allows a smooth circulation of the yeast and guarantees both a gentle and complete fermentation.

The Ferment egg represents a new take on one of the oldest vessel shapes for winemaking. Oval vessels have been used to ferment and store wine for thousands of years, however Speidel's Ferment egg brings this concept to modern times with a lightweight yet heavy duty, food-safe polyethylene construction.

The egg shaped vessel results in convection currents during fermentation, unhindered by corners or edges. This movement results in your wine or beer constantly circulating, with an end result of a more complex, yet unified product. Fermentations will generally complete quicker due to the motion of the product, and hot spots will be eliminated as the product remains at a homogenous temperature.

- The egg is very easy to clean because of its smooth inside surface.
- Speidel's food-safe polyethylene have a high permeability of oxygen.
- This ensures the evenly influence of oxygen and perfect conditions for the fermentation and maturation.

Can be used to ferment wine, beer or even cider!



Size Litres	Width	Height	Weight	Code
60L	48cm	79cm	20kg	SP21090
250L	76cm	120cm	20kg	SP21070
600L	103cm	157cm	32kg	SP21080

Trolley base available:

- Raises tank by 15 cm in height
- Does not fit to stainless steel conical fermentation tank 60-litres
- Allows you to easily move your fermentation tanks



For more information, contact Sales on 03 9555 5500
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