



Fermentation Egg

Perfect for the fermentation of wine, beer and cider

The idea of fermentation or ageing in egg shaped vessels has been around for thousands of years. Since ancient times, beer has been placed for resting into egg-formed amphora. More recently there have been successful products for wine in egg-formed fermentation vessels made of concrete, wood and stainless steel.

Speidel's development combines historical concepts with modern times; by crafting an easy-to-clean polyethylene egg which is both lightweight yet heavy duty. The egg shaped vessel creates convection currents during fermentation. This maintains the yeast in suspension for longer resulting in more complexity and greater product homogeneity.

The circulation of the yeast also encourages a gentle and complete fermentation by minimising temperature hot spots. Speidel's food safe polyethylene egg has high oxygen permeability, providing the perfect condition for fermentation and maturation.

Volume	Diameter (mm)	Height (mm)	Order Code
60L	480	790	SP-21090
250L	760	1200	SP-21070
600L	1030	1570	SP-21080

Standard Equipment

- Includes 2 x Stainless steel ball valves and airlock.
- Tightening lid with cap.
- 60 litre: Outlet 2 x 3/4" female thread.
- 250 and 600 litres: Outlet 2 x 1" female thread.

Optional Accessories *(additional charges apply)*

Wheel Base - for 60L or 250L



Raises egg by 16cm and allows for easy movement.

Ball Valves



3/4" BSP for 60L.



1" BSP for 250L and 600L.