

# KEGGING

## Transferring into the keg:

1. Sanitize all the equipment that will come in contact with the beer (tubing, siphon, keg, etc.)
2. Attach one end of the tubing to the bucket spigot or siphon.
3. Run the other end of the tubing to the bottom of the keg. Filling the keg from the bottom reduces splashing, which also reduces the chance of oxidizing the beer.
4. Open the spigot or start the siphon and fill the keg.

## Carbonating:

1. Once the keg is full, secure the lid in place making sure it is centered within the keg opening.
2. Attach the CO2 disconnect (grey) to the “IN” tank plug on the keg.
3. Open the CO2 cylinder by turning the knob counterclockwise until it stops.
4. Set the pressure on the regulator to 15-20 psi by turning the knob/screw on the regulator.
5. To start the flow of CO2 into the keg, turn the lever on the regulator so it is parallel with the gas tubing.
6. Place the keg in a refrigerated area with the CO2 connected. The CO2 cylinder can be inside or outside the refrigerated area, but the keg needs to be inside.
7. It may take 5-7 days for the beer to fully carbonate.

## Check carbonation:

1. After 5 days or so, check to see whether the beer is carbonated to your liking.
2. Turn off the regulator by turning the lever so it is perpendicular to the gas tubing.
3. Degas the keg by pulling on the pressure relief valve in the lid until only a small amount of gas comes out.
4. Connect the liquid disconnect (black) to the “OUT” tank plug on the keg and pour yourself a sample. If the carbonation is good, you’re ready to serve. Otherwise, let the beer sit for another day or so and re-check.

## TIPS:

- To get the lid to seat properly, it may help to pull up on the lid while the keg is pressurizing with CO2.
- Before placing the pressurized keg in the refrigerator, check for leaks by pouring some water over the lid and tank plugs once you’ve pressurized the keg.
- Periodically purging the keg by pulling on the pressure release valve in the lid can speed up the carbonation process and ensure there is no oxygen within the keg.

## Serving from the keg:

1. Once the beer is carbonated to your liking it’s time to serve it!
2. Keep the lever on the regulator in the off position. Reduce the regulator pressure to about 10psi.
3. With the regulator off, see how the beer pours under its own power before turning the lever back on.
4. The beer will pour on its own without the need for constant CO2. If not, turn the lever on for a few seconds until the beer pours and then shut the lever off again.
5. Whether pouring from a normal faucet or a black picnic style faucet, its important to open the faucet all the way. If you just crack it, you’ll get beer spraying instead of pouring from the faucet (think what happens when you put your thumb over a garden hose...).

**The RENO HOMEBREWER**  
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What's that thing called?

- A. **Lid** — This is the piece that goes onto the top of the keg to close it. It consists of a bail (handle) to hold it in place, a pressure relief valve, and a large o-ring to form a seal against the keg.
- B. **“IN” Tank Plug/Post** — This is the part that the gas (grey) disconnect fits on. This fitting is commonly identified by having either a star pattern and/or hash mark on the base. It usually takes a deep socket to remove these; typically, they will be either 7/8" or 1 1/16".
- C. **“OUT” Tank Plug/Post** — This is the part that the liquid (black) disconnect fits on. This fitting will not have a star pattern or hash mark identifying it.
- D. **Poppet** — In each of the body connects is a poppet. These are spring-loaded and allow either gas in or beer out when the disconnects are placed on the tank plugs. These sit on the dip tube flange.
- E. **Gas Dip Tube** — These are made of stainless or plastic and are usually 1–2 inches long. There is a gasket that seals the connection where the tube slides into the keg. This is how the gas gets into the keg.
- F. **Liquid Dip Tube** — These are always made of stainless and can be curved or straight. These are made to reach all the way to the bottom of the keg. There is a gasket that seals the connection where the tube slides into the keg. This is what draws the beer from the bottom of the keg.
- G. **O-Rings** — There are 5 o-rings on each keg: 1 for the lid, 1 for each tank plug, and 1 for each dip tube. O-rings need to be replaced when cracked or worn out to ensure no leaks.



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