

# Gas

In order to dispense a whole keg perfectly the correct gas and keg pressure is vital.

We need to create and maintain what is known as a state of equilibrium within the keg.

This is done correctly by using the co<sub>2</sub> vol of the product in the keg, and the keg storage temperature and calculating the correct pressure using these variables.

Then, and only then, can the correct pressure be calculated.

It's not a case of just pumping some gas into a keg and hoping for the best....if this is not correct the wastage and frothing can be obscene!

One of the most important things is to make sure you have a brewery spec primary regulator that is 'in test'. It should have a sticker on it with a year on. They have a five-year test on them due to the pressures they handle, mixed gas regulators handle approx 2500psi!!

If not, I suggest immediately isolating your gas supply and seeking assistance or replacing before you use your system.

- Co<sub>2</sub> and 60/40 is suitable for lagers and ciders
- 30/70 is suitable for bitters etc like Tetleys, John's Smiths and of course Guinness
- C<sub>02</sub> is identifiable by grey pipe
- 60/40 is identifiable by white pipe
- 30/70 is identifiable by green pipe