

## Kegging instructions

### What you need:

- Cornelius or “Corny” style keg
- 5 ft - 3/16” Inner Diameter (I.D.) Beverage Line
- 3 ft - 5/16” Inner Diameter (I.D.) Gas Line
- Gas-In (Gray) Quick Disconnect
- Beverage-Out (Black) Quick Disconnect
- Picnic faucet or other beer faucet
- Co2 Tank - 5lbs or larger
- Co2 Regulator

### Clean/Sanitize

1. If the keg is dirty or has residue left over from the last use, use a cleaner like PBW or OxyClean and some warm water to fill the keg at least half way.
2. Use a carboy brush or a soft scrub pad (not steel wool) to clean the shell of the keg inside and out, paying close attention to the areas that are hidden to make sure they are cleaned thoroughly.
3. Clean and inspect all pieces such as O-Rings, Poppets, Body Connects, etc., for signs of wear or breakage. Replace if needed.
4. Drain the keg and fill with no-rinse cleanser, we recommend Star San. Let stand for the 1-2 recommended contact time (2 minutes for Star San). Sanitize lid as well.
5. Drain the keg. *When using “no-rinse” sanitizers, such as Star San, a small amount of foam or sanitizer will not impart any flavors or odors.*
6. Transfer beer into keg using sanitized syphon hose or auto-syphon. **Take care to avoid splashing the beer.**
7. From here you can go several directions:

## **Natural Carbonation**

You can naturally carbonate the beer using corn sugar. The recommended amount to use for priming is about 1/2 what you would normally use when bottling — approximately 1/3 cup for a 5 gallon batch. The only disadvantage of natural carbonation is that it takes some time to reach full carbonation and it can leave additional sediment in the bottom of the keg.

## **Forced Carbonation**

A slightly cleaner and faster approach is to force carbonate your beer using the pressure provided by the CO2 tank. The pressure needed varies with the temperature of the beer and desired style. CO2 dissolves much more easily in cold beer than warm beer. It also dissolves more completely, which is why many of us use a separate refrigerator to carbonate and store the beer.

You can use a tool like BeerSmith to calculate the carbonation pressure needed for a given desired CO2 level and temperature.

In practice, most of us run our refrigerators at around 42-45 F and pressurize the keg at about 10-12 PSI. The simplest way to carbonate is to simply to put the beer in the fridge, set the pressure to 10-12 PSI and leave it there for a few days. After a day or so you will see hints of carbonation but within 3-4 days the CO2 will fully dissolve leaving nice tiny bubbles. If you find it a little over-carbonated, turn your CO2 pressure down a bit and release some pressure from the keg. If under-carbonated, just turn the CO2 pressure up a bit.

If you'd like a faster carbonation you can increase your PSI to 30-40 and leave for 36-48 hours.

Once beer is carbonated, shut off CO2 valve, bleed keg, reduce PSI to 10-12, re-open valve, attach beer line and enjoy.