

# CENTRAL STREET FARMHOUSE

## Kegging Instructions

*PLEASE NOTE: You are about to keg your own beer. AWESOME.*

So you wanna keg your beer, eh? Tired of cleaning, sanitizing, filling, and capping 48 bottles every time you brew? Yeah, we thought so. Here are some easy instructions to help demystify the kegging process – and guarantee you ready-to-drink homebrew virtually overnight.

### **OK then. You will need the following:**

- \***Keg**, often a reconditioned 5-gallon soda keg (Cornelius and Firestone are the popular brands), though sometimes a brand-new stainless steel model;
- \***Co2 tank**, typically 5 lbs. or larger, used to carbonate and dispense your beer;
- \***Faucet**, either a black plastic “party tap” style or a wall- or fridge-mounted stainless/chrome tap;
- \***Gas and liquid disconnects**, used to push gas into your keg and push beer out;
- \***Tubing and clamps**, to piece all the parts together and prevent beer and/or gas from leaking.

### **Let's Keg This:**

1. Clean and sanitize your keg. Recommended products are PBW (to clean) and Star San (to sanitize). DO NOT use chlorine- or bleach-based products, as they will pit your keg, rendering it impossible to sanitize in the future.
2. Siphon beer into your keg, avoiding splashing and leaving as much sediment behind as possible.
3. Put your lid on, sealing your keg up tightly. IT IS VERY IMPORTANT THAT YOU DO NOT ATTACH YOUR BLACK LIQUID DISCONNECT OR FAUCET UNTIL AFTER THIS PROCESS IS COMPLETE. (Don't worry, we'll let you know when.)
4. Now it's time to purge oxygen (leaving oxygen in your keg will eventually spoil your beer). Purging is done different ways depending on keg style:
  - If you are using a Cornelius style *with* a relief valve in the center of your lid, connect your Co2 tank at 10psi. and pull up on valve for 10 seconds.
  - If you are using a Firestone style *without* a relief valve in the center of your lid, connect your Co2 tank at 10psi. for a moment – then disconnect gas and push down on poppet valve in center of gas post to relieve all pressure in your keg. Repeat this step 5 times.
5. Now that you've purged the oxygen, it's time to carbonate your beer. Connect your Co2 tank and turn up the pressure to 30psi. Vigorously rock the keg back and forth for roughly 3 minutes. You want to hear gas hissing into the keg while you're doing this, and you want to be tired by the time 3 minutes is up.
6. After you've rocked the keg, disconnect your gas and turn your pressure down on your regulator. (You can even turn your regulator/Co2 tank off at this point.) Now you wait – don't worry, though, it's not as bad as waiting for bottles to carbonate. Simply give the beer about 24 hours to absorb the Co2 – a colder spot will help the beer absorb Co2 better. If you're using a keg fridge, let it sit in the fridge for the 24 hours. Otherwise, you can place it in the basement or anywhere in your house where temps run a bit cooler.

7. After 24 hours have passed, it's time to try your beer! BUT FIRST, you must bleed off all the pressure remaining in your keg. For Cornelius kegs, simply pull up on your relief valve until all the gas has escaped. For Firestone kegs, push down on the poppet of your gas post until all the gas has escaped.

8. Now, reconnect your gray gas disconnect, turn on your tank, and increase to 5-8psi. Then attach your black liquid disconnect and faucet, and pour a pint! The first pour may be a bit foamy, but this should improve over time. And remember, beer will condition in your keg just like it does in bottles – so letting it sit for a few weeks tends to only make it better.

**What do I do if my beer is overcarbonated?**

Gently rock your keg twice, then release all pressure as you did in step #7. Sometimes this needs to be repeated multiple times over the course of a day. Also, the lower your tank pressure when serving, the less foamy it will be. And remember, warmer beer is foamier beer, so often you can decrease your carbonation simply by getting the keg colder.

**What do I do if my beer is undercarbonated?**

Repeat steps #1-8. Some beers just need some extra keg TLC, and the more you do this, the better you'll get at dialing in your system (and your taste).

**Can't I just using priming sugar to carbonate my beer, instead of Co2?**

Sure, you can, however it will take a solid 2 weeks to actually carbonate, and when it does, you will have a thick layer of yeast sediment on the bottom of your keg. You would either need to cut your dip tube or be willing to pull multiple pints of yeast slurry before getting to your clean, carbonated beer. We don't normally recommend doing it this way.