

# **HOMEBREWERS** **WAREHOUSE**

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**BREW**

**KEG**

**DRINK**

**ENJOY**



**A START TO FINISH DETAILING OF WHAT YOU NEED TO KNOW TO PUT YOUR BEER ON TAP, FROM THE TEAM THAT HAS BEEN SUPPLYING KEG SYSTEMS IN TOWNSVILLE SINCE 1993**



## Homebrew on Tap – Real Beer

The following has been produced by 'Water Filters and Brew' to assist brewers in dispensing beer, and maintenance and cleaning of equipment.

### Filling Your Keg

To begin with we will make some assumptions:-

- That you have had a beer fermenting and it has been left some extra time to clear. If you have the cold space in a fridge, you may have let the fermenter clear there.
- It is important to note that if you do an SG test that you clean the tap immediately, as bacteria will build up very quickly on beer droplets that are left in the tap.
- That you have a keg that has been properly cleaned with YOUNGA`S FERMENTER KEG AND LINE CLEANER or a suitable alternative.
- That you have cleaned the transfer tube. This tube is usually a metre long and 12m.m. in diameter and is used to transfer beer from fermenter to keg.
- That you have removed the airlock.

If you can tick all these boxes, proceed with the following:

1. Clean your hands
2. Clean the tap
3. Open the tap and let the beer run into a container until your beer runs clear. This should be no more than half a litre.
4. Put the transfer tube on the tap and down into the open keg with the tube deep in the keg, usually on the bottom.
5. Open the tap and fill the keg. Do not overfill your keg, the weld mark is about right. No higher than 30mm below your lid opening.
6. Replace the lid, connect up gas at a fair pressure – usually 260kpa and release air out through the air relief valve for 3 seconds. This procedure pushes out regular air that could oxidize or contaminate the beer.



## Gassing Your Keg

In our experience an 18 litre keg takes the best part of 48 hours to get properly cold. For this reason our recommended gassing time is 48 hours. As beer chills it more readily takes in the gas at pressure, above it. The other side of this is cold beer poured into a warm glass. It foams up excessively, it is releasing gas as it warms. Cold beer dispensed through a hot beer tap will also foam excessively. You can gas the keg hot, although we are yet to see any advantage of this procedure, as the beer will take 2 days to get cold anyway. Furthermore, there are some real disadvantages as beer stored hot without any preservatives, can go off unless the brewing procedure was spot on whereas the cold will inhibit bacteria. Storing your made up beer in the fridge has an advantage in that the beer mellows out or "lagers". The best description I ever heard of lagering was that harsh alcohol was turned into smooth alcohol.

We will assume the keg has been filled and purged of regular air that could stale it. Put it into the fridge and connect up the gas disconnect. Set the regulator to 260kpa pressure. The gas bottle should be left on to provide the keg with the gas it needs to do the job. This will take 48 hours and then the beer will be gassed up and cold.

For kegs bigger than 18 litre you will need to gas for longer periods. A 45 litre for example will take 72 hours. When gassing up stouts you will probably not want it as gassy and so your gassing procedure should change to something like 180k.p.a. for 48hours for an 18 litre keg. Vary kpa to suit your taste. The beer continues to improve as it lagers. The regulator gets its name from the fact that it regulates gas pressure. Gassing procedures involving turning the gas bottle on and off are only for people that are unsure of their keg systems ability to hold pressure.



## Setting Pressure For Drinking

When the gassing time is up, it is important to release the pressure back to a pressure that you can pour with. If we tried to pour at 260k.p.a. the beer would be everywhere. If we were to leave the beer at 260k.p.a. the beer would be over-gassed and come out as foam.

When the set time is up, turn off the gas bottle, wind back the regulator at the same time releasing gas through the air relief valve until the gauge showing the line pressure has dropped to around 40k.p.a. You may now turn the gas bottle back on. Connect the pluto gun or beer tap disconnect up to the keg and pour beer. If the beer is pouring too fast or too slow, reduce or increase the pressure by adjusting the regulator.

Once a suitable pouring pressure has been established, the gas may be turned off. I feel this is a good procedure to follow, as any loss of pressure from the system will easily be noticed when you go to pour the next beer. If the pressure has dropped and you are sure it is not just due to the fact that the gas space has increased as beers were poured from the keg, you most likely have a problem somewhere that will need to be rectified.

If you are pouring lots of beer, leave the gas bottle on and turn it off at the end of the session. As you finish a session, always leave the beer with at least pouring pressure on it, otherwise it is like a bottle of soft drink with the lid left off, it will go flat. The speed of the pour, controlled by the pressure has a bearing on the head, the other factor is the level of gas in the beer. Pouring pressure is a balancing act between too much or too little head. You get better!!



## Cleaning Your Keg

After you have enjoyed the contents of your keg, disconnect the gas and liquid lines. Do not remove the keg from the fridge or open the keg, unless you intend to clean it straight away. When you are ready to clean the keg, release all the pressure from it and open it up. Fill the keg with 2-3 litres of town water, shake, tip out and repeat the rinse with another 2-3 litres. This should ensure any residue is washed out of keg. Once this has been done add 50mL of Younga`s cleaner and 5 litres of town water, seal and shake keg. Connect gas and liquid lines. Pump the cleaner through the lines until all the beer is out of the line and your tap or pluto gun is dispensing the cleaner.

Leave the cleaner in your system for 30 minutes. Pump the 5 litres through your tap or gun into a bucket. The cleaner is corrosive so do not splash the fridge! It is not a good idea to keep your bottle of cleaner on the top of your fridge either, for the same reason. There will be some cleaner in your lines and this needs to be rinsed out. Disconnect your lines, release pressure and open keg. Rinse out at least twice and then fill with 5 litres of clean water. Rinse the keg lid as well. Seal up the keg. Connect up your gas and liquid lines and pump the 5 litres of water out through your tap or gun. This has rinsed your beer line free of cleaner. Younga`s cleaner has a free rinsing agent to help rinse away the active ingredient. Do a three second purge to clear out any regular air and now your keg may be stored until you have clear beer to fill it with. It is clean and ready to use. Enjoy your system. Cheers,

Younga.



## GLOSSARY OF TERMS

AIR RELIEF VALVE	The valve at the top of the keg that while being a safety feature also allows pressure to be purged.
BEVA TUBE	Short for beverage tube, also used for gas line.
CARBONATION	The measure of gas in a beer. It can be natural carbonation, as in bottles primed with sugar or forced carbonation, as in the keg systems, where CO2 is applied and absorbed into the beer over a period of time.
DISCONNECTS	The quick release fittings that connect the lines to the keg.
FERMENTATION	The process of yeast converting sugars into alcohol and CO2.
FERMENTER	Vessel used for fermentation.
KEG	Vessel the fermented beer is transferred into for gassing.
K.P.A.	Measurement of gas pressure.
LAGERING	The process of storing beer at 1-2°C. to improve the quality.
LINE CLAMPS	Clamps used to hold beva tube to disconnects and regulator barbs.
LINES	The tubing used for dispensing and gassing usually beva tube.
MAIN SEAL	The seal between the keg and the keg lid.
MUSHROOM	The tiny seal used in plugs and disconnects.
PICNIC TAP	Plastic tap, cheaper than a pluto. Not recommended for long term.
PLUG	The male fitting that screws into the keg. The disconnects hook up to the plugs.
PLUG GASKET	The gasket under the plug.
PLUG O`RING	The o`ring that is visible on the plug, that helps the disconnect seal against the plug. These should be replaced every 3-4 months.
PLUTO GUN	A gun used to dispense beer. Available in chrome and also stainless steel. Chrome guns which are brass inside, react with the beer. Stainless is preferable.

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RACKING	Transfer of beer from one container to another. Need to follow correct procedure.
REGULATOR	Device attached to gas bottle to regulate gas to the keg.
S.G.	Specific Gravity- Basically the thickness of beer. Original Gravity is the gravity before fermentation and Finishing Gravity is the gravity after Fermentation
SPEAR	The tube inside the keg that allows beer under pressure to transfer from the keg.
SPEAR GASKET	The gasket at the top of the spear, below the plug gasket.
YOUNGA`S	Line cleaner developed by Homebrewers Warehouse. The product unlike others has its own free-rinsing agents.