

HOPPY DAYS KEGGING 101



Congratulations on your decision to keg your own beer – I bet you’re sick of bottling! Here are some basic tips and tricks on how to best transfer, carbonate and serve your keged brews.

TRANSFERRING FROM FERMENTER TO KEG

After your brew has finished fermenting, you’ll want to get it into the keg while limiting any exposure to oxygen. Get in the habit of **PURGING** your kegs of oxygen before filling them with beer, which will help maintain aroma.

Thankfully this is a super simple process:

1. Carefully move your fermenter to an elevated position above your keg.
2. Turn on your gas and connect your **GAS DISCONNECT** to your sanitised keg.
3. Pull the **PRESSURE RELIEF VALVE** (PRV) ring on the middle of your keg lid to ‘burp’ the keg.
4. Repeat this process for a few seconds at a time. Because CO₂ is heavier than oxygen, you will be replacing some of the oxygen within the keg with CO₂. You may repeat this process as much as you like.
5. Connect a transfer line from your fermenter tap to the very bottom of the keg so that the beer doesn’t splash while it fills. Remove the keg lid only when you are ready to fill.
6. Open the tap and fill the keg. Stop filling before the beer touches the bottom of the gas dip tube. You can weigh your keg on bathroom scales while filling for reference, and if the beer is cold you will see a condensation line on the side of the keg wall.
7. Replace the keg lid, ensuring it is seated correctly. Repeat the purging process a few times, then leave your gas disconnect connected at your carbonating pressure (more on this below).



GO OXYGEN FREE! (Closed Transfers)

1. Completely fill your keg with sanitiser solution.
2. Connect your gas and pour/transfer all the sanitiser into a second keg or empty container to save for later. Your keg is now 100% full of CO₂.
3. Create a **TRANSFER LINE** from your keg liquid out post to your fermenter tap. You will need a Liquid Disconnect with tubing to fit your fermenter tap - our silicone tubing and a splicer should suffice for standard plastic fermenters.
4. Create a **CO₂ RETURN LINE** using a Gas Disconnect attached to tubing long enough to reach the airlock on top of your fermenter.
5. Connect the transfer line to your keg OUT, and as the CO₂ is releasing, connect the other end to your fermenter tap. Connect your CO₂ return line to your keg IN and replace your airlock with the other end of the return line.
6. Open your fermenter tap to start the transfer.

FORCE CARBONATION. Now that your beer’s safely made it to your keg, we need to gas it up. Perfectly carbonating a keged beer is a delicate balancing act of three things: **TIME, TEMPERATURE**, and **PRESSURE**. The colder the beer, the quicker it will absorb CO₂; the same is true if we set our gas regulator to a higher pressure.

We can measure gas pressure using either: **KILOPASCAL (KPA)** or **POUND PER SQUARE INCH (PSI)**

- Your CO₂ regulator may also read **BAR**, which is equivalent to **100 kPa**

If we balance **TEMPERATURE** and **PRESSURE** just right, we can “**SET & FORGET**” our CO₂ system and just sit back and enjoy perfectly carbonated beer. Leave your beer to carbonate for a week or two following **the chart below**. There’s no need to adjust your gauges to increase or decrease pressure - your beer will reach (but not exceed) a perfect carbonation level.

DESIRED CARBONATION LEVEL

		British Ale / Cask (1.7 vol)	Pale Ale / Lager (2.5 vol)	Wheat Beer / Saison (3.5 vol)
		GAS PRESSURE REQUIRED		
BEER TEMP	0°C	0.6 psi / 4.2 kPa	8.2 psi / 56.5 kPa	17.6 psi / 121.3 kPa
	1°C	1.3 psi / 9 kPa	9.2 psi / 63.4 kPa	18.9 psi / 130.3 kPa
	2°C	2.1 psi / 14.5 kPa	10.2 psi / 70.3 kPa	20.3 psi / 140 kPa
	3°C	2.8 psi / 20 kPa	11.2 psi / 77.2 kPa	21.7 psi / 150 kPa