

# Water 'N' Wine

## Kegging Beer Instructions

1. Ensure your beer has finished and is as clear as you would like it to be. Your beer will clear over time. See your retailer for instructions on how to clarify your beer faster.
2. Sanitize your keg and its parts and your equipment\* including your siphon.
3. If you've brewed a 23L batch of beer, you may want to bottle the remaining 4L that won't fit in the keg. If so, sanitize your bottles, caps and a bottling wand.  
One option to avoid having leftover beer is to brew two batches (46L) and split them into three kegs (around 15L each)
4. Fill your keg: Carefully siphon your beer into your keg. Avoid splashing and make sure that you leave any sediment behind.
5. Bottle the remaining beer as you normally would. The amount of priming sugar needed for 4L of beer is 37g or 1/4 cup (55g or 1/3 cup for plastic PET bottles).
6. Put the top on your keg and hook it up to your CO2. To set the keg's seals, the regulator should be at 30psi.
7. Make sure your keg is sealed and there are no leaks.
8. Purge the keg by pulling the pressure release valve for 1 second. Do this four times.
9. Chill your keg to serving temperature (4°C/38°F).
10. Carbonate your beer: Hook your keg to your CO2 and set the regulator to the following pressure (this will also be your serving pressure):
  - Stouts & Porters: 4psi
  - Ales and Lagers (most beers): 11psi
  - Lambics and Wheat beers: 18psiLet sit and your beer should be carbonated in a week. This can be sped up by increasing the pressure and/or rocking the keg but is not recommended as your beer can easily become excessively foamy.
11. If your beer is too foamy when serving, try reducing the pressure but don't go less than 3psi below the recommended pressure. If reducing the psi didn't solve the foaming, try running a longer hose from your keg to your tap.
12. ENJOY!

\* Cleaning your equipment means rinsing any debris off then soaking it in Chlori-Clean (1tbsp per 4L of water) for a few hours. Then wipe with a soft cloth to avoid scratching any plastic and then rinse thoroughly with clean water. Let drip dry.

\* Sanitizing your equipment means rinsing any clean equipment including buckets, lids and bottles that may come in contact with your mash with diluted Iodophore or Star San (1ml or 1/4tsp per 1L of water) and letting it drain for at least two minutes. Do not rinse with water. Your equipment does not have to be dry before use.

**For further assistance, contact Water 'N' Wine @ 902-755-9463**