PRESSURE TRANSFER

PRO TIP: Purge your cleaned and sanitized keg of oxygen before filling. To do so, connect your CO2 tank to the "IN" side of the keg and let the keg build pressure. Pull the pressure relief valve a few times to purge the keg of oxygen.

PRO TIP: When pressure transferring, keep the conical pressure gauge at roughly 5psi to help push the beer out. Use the gas manifold bundle to achieve this.

1. Using the pressure transfer kit, attach the hose with the 1.5" tri clamp to the racking port and connect the black ball lock to the "OUT" ball lock post on the keg.

2. Fill a bucket with sanitizer for use with a blow off. You can use the same bucket that you used previously for your blow off.

3. Open the racking valve. Beer will begin to flow into your keg.

4. Once the beer starts to flow, insert the bare end of the other hose in the blow off bucket and the gray ball lock to the "IN" ball lock post on the keg.

5. Once you see beer foam out of the blow off, you keg is full. Close the racking valve.

   - If a second keg is needed, repeat the process of purging, connecting and transferring the beer until your conical is empty.

Pro Tip: If you are using a racking arm, we recommend starting your transfer with the racking arm in the up position and you can slowly rotate the racking arm down until the wort no longer runs clear. The position of the racking arm can be determined by using the indicating post welded to it. To turn the racking arm loosen the clamp that attaches it to the conical by about 1 turn. Using the valve handle as leverage, you'll be able to slowly turn the racking arm to the desired position.

6. Once the conical is fully drained, close the racking valve, disconnect your keg and disconnect the hoses.

7. Purge all the pressure from your conical.

Pro Tip: To clean the closed pressure transfer hoses, hook them up to a pressurized keg filled with sanitizer for 30 seconds which will flush the lines clean.

Pro Tip: To clean the conical after fermentation you can dissemble the entire unit and soak in brewery wash or you can use our CIP ball following the steps in our knowledge base article here: https://spikebrewing.freshdesk.com/support/solutions/articles/35000049112-cip-procedure

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