

Adventures in Homebrewing

Everything needed to brew Wine, Beer, Soda Pop and Liqueurs at home



Whats Your Adventure?

Complete Homebrew Kegging System

- Four (4) LB CO2 Tank (New)
- Dual Guage Regulator
- **G**as (**G**ray) Ball Disconnect
- **B**eer (**B**lack) Ball Disconnect
- Plastic Cobra Head Faucet w/ Line and 1/4" fitting
- Six Feet of Thick Wall Gas Line
- 5 Gallon Cornelius Keg (Used)

Quick Carbonation Method

Note: Soak keg w/ 5 gallons of water and 1 cup baking soda overnight to deodorize

Step 1: Clean And Sanitize Keg

Step 2: Purge keg with CO2 by attaching your gray gas fitting and filling with 5 PSI for 10 seconds

Step 3: Siphon homebrew into keg , attach lid, and add enough pressure to force lid in place

Step 4: Chill keg of beer below 40°F

Step 5: Attach Gray gas fitting with 30PSI, shake keg for the count of 100 (About 2 Minutes)

Step 6: Allow keg to sit for at least 1 hour with pressure attached (Not more than 24 Hours)

Step 7: Slowly lower pressure to 5PSI while releasing the pressure release valve on top of keg

Step 8: Attach Black beer fitting to the out side of the keg and enjoy a frothy glass of homebrew!

*There is more than one way to carbonate your homebrew, this is my method,
feel free to experiment with others!*

DO NOT USE BLEACH IN STAINLESS STEEL KEGS