iKegger 23L Budget Homebrew Package

Contents

1x 19L Cornelius Keg
1 x 4L "Johnson" Keg
1 x Double Ball Lock Spear with bleed valve
1 x Flexible Beer Dip Tube (cut it to size of 4L keg)
1 x Mini Regulator
(ensure it is turned off before inserting gas!)
1 x Chrome Tap with Black Handle
1 x Pair Threaded Plastic Disconnects
1 x M8 - MFL Brass Swivel Adapter for Regulator
1 x Chrome Tap Shank to MFL Adapter for Tap
1 x Pair Barbed Disconnects with Beer Line and Clamps (Link Kit)
1 x 10 pack of 16g threaded CO2 cartridges

GREAT NEWS!
Kegs can be used separately or together

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Keg & Tap Usage

- The disconnects with tap and regulator can be swapped between the kegs so you can pour from either.
- The link kit can be used for filling the 4L keg from the 19L keg.
- If you have a fridge that can hold them both you can leave them linked together and the smaller keg will always be full and ready to remove to take with you.

Important

- The black disconnect will only go on liquid (out) post and grey on gas (in) post as pictured above. Don't mix them up.
- The regulator can not get liquid in it so if you want to lay the 4l keg on it's side in the fridge while connected to the regulator (while force carbonating) you will need to buy a check valve gas disconnect which prevents liquid flowing back into the regulator.

See the check valve disconnect on our shop

- Never insert a gas bulb with the regulator turned on. Make sure the adjustment knob is turned all the way anti-clockwise before you insert gas. Not doing so will irreversibly damage the regulator and is not covered by warranty under any circumstances.
- If you do a lot of force carbonating you will find that the gas bulbs get expensive, a much cheaper option is to use a sodastream gas bottle. These are $19 to swap and go for the equivalent of 25 x the 16g bulbs. You just need an adapter that screws in where the bulbs go in order to use a sodastream bottle.

See the soda stream adapter on our shop

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Force Carbonating Homebrew In Kegs

- The brew needs to be chilled in order to dissolve CO2 into it (force carbonating) the colder it is the more gas it can absorb.
- The gas will dissolve until it is at equilibrium with the gas pressure in the vessel above the liquid.
- The approximate carbonation level of beer generally aimed for is when absorption is complete at 12-15psi at 5deg C
- As it warms it will also lose gas into the space above it in the keg. (the reason a warm beer goes flat as soon as you open it while a cold one stays gassy).
- Time, pressure and temperature all affect how quickly and to what level you can carbonate a brew.
- The recommended way to carbonate in our kegs is to set the regulator to 12-15psi and leave in the fridge for about 5 days, if you have a flow control tap leave the pressure set at this and pour a beer as needed. With any other taps you will need to reduce the pressure to pour (3-5psi) and turn back up to 12-15psi to store to prevent it going flat.
- You can carbonate faster by increasing the pressure, the higher the pressure the faster it will carbonate but check it every 6-12 hours as you can over-carbonate the beer this way.
- Beer style and level of carbonation required for personal taste also differ so you will need to experiment to figure out what you like.
- You can speed up carbonation by gently rocking the keg and by using the regulator on the black disconnect and the liquid post rather than the grey so that the gas bubbles up through the liquid however only do this with a full gas bulb and while actually holding the keg. If the gas runs out the pressure can force liquid up the tube and ruin the regulator.

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Video Setup Guide Links

Below are a list of links to our videos to help guide you with setup:

- Assembling and Using The iKegger Double Ender Tap
- Daisy chain beer kegs together
- Cleaning Your iKegger With The Brewers Tap
- Transferring from fermenter to mini keg with iKegger
- Force Carbonating Using iKeggers
- iKegger Pouring in The Fridge Door