



KEG TAPPING KIT | BEER TAP AT HOME MADE EASY

Package Contents

1 x Coupler Option with Ball Lock Posts (A, D, or S Type)

Liquid Out Post



S-Type Coupler
(with ball lock posts)



A-Type Coupler
(with ball lock posts)



Gas In Post
D-Type Coupler
(with ball lock posts)



1 x iKegger 2.0 Mini Regulator (with remote gas line & SodaStream adapter)

Gas Disconnect
(white stripe)



Pressure Adjustment



Pressure Gauge

SodaStream Gas Bottle Adapter



1 x Tap Option (pluto gun, flow control tap or kegerator kit)

Flow Control Tap
(flow lever on side)



100mm Tap Shank
(drill 22mm hole)



Pluto Gun Tap



Liquid Disconnect
(black plastic)



Instructions for Tapping a Commercial Keg

Preparing the Keg:

- **Temperature:** Chill the keg to a temperature between 4-8°C. This temperature ensures optimal taste and carbonation.
- **Handling:** It's best to treat the keg gently where possible. Rolling the keg will agitate it and it will pour foamy for hours afterwards. You should ideally place it where you will be using it the day before the event in a bucket of ice or fridge.
- **Placement:** Position the keg where it will be used. A flat, stable surface is essential. The dip tube that draws up the liquid is a steel pipe so if the keg is tilted you won't get all the beer out!

Connect The Gas Source (SodaStream Bottle as Example):

- **TURN OFF REGULATOR:** Ensure the regulator is turned off (all the way anti-clockwise).
- Screw the SodaStream adapter into the mini regulator, finger-tight is fine.
- Screw the gas bottle into the adapter. Do by hand to start, then, when you get a little resistance then use a spanner to tighten the last turn.
- You may hear a bit of gas escape, tighten firmly and quickly till it seals.
- Turn on the regulator and the needle should go up on the gauge. If not the length of the pin in the adapter may need adjusting using the allen key.
- Turn off the regulator and see if the pressure drops. If it does apply soapy water to the connections to check for bubbles that indicate leaks and fix it before leaving turned on.
- You should always do this, a slow leak that you can't hear can still drain a whole gas bottle overnight!

The Coupler:

- Type A, D, or S: Choose the right coupler based on your keg type.
- Screw the gas and liquid ball lock posts onto the coupler. The liquid out on the coupler is the central one and the gas inlet is the offset one.
- The gas post has a single line around it, liquid post has no line, and multi-posts (can be used for gas or liquid) have 2 lines.
- The gas disconnect (steel one in regulator box with white stripe) and the liquid disconnect (black plastic one that comes with the tap) attach to these posts like garden hose fittings.
- Attach the coupler to the keg by either sliding on (A-type) or twisting in (D & S Types)
- Push the handle on the coupler down to open the keg. You can attach the tap and gas lines either before or after you do this as the posts have valves in them.

Setting the Pressure:

- Adjust the iKegger 2.0 regulator to the desired pressure. The typical serving pressure for beer ranges from 8-14 PSI, but this may vary depending on the type of beverage, temperature and tap setup.
- As a general guide stout and porter at 8-10psi, Ales at 10-12psi & Lagers or Sours at 12-14psi

Serving:

- Open the tap and serve the beverage. With a pluto gun always squeeze all the way.
- Adjust the flow if necessary and pour into a tilted chilled glass for best results

Troubleshooting:

- Foamy Beer: Can be due to a wide variety of factors, please see the page on our site for more detail.