

23L Premium Homebrew Pack



Contents

- 1x 19L Cornelius Keg and / or 1 x 35L Fermentasaurus
- 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 Adapter for 74g Co2
- 1 x Brass Adapter for Sodastream Bottle
- 1 x 400g Sodastream Bottle (refillable)
- 1 x Premium Flow Control Intertap Beer Tap with Stout Spout
- 1 x Pair Stainless Steel Ball Lock 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
- 1 x Insulation Sleeve for 4L Mini Keg

[Video: Double Ender Tap Setup Guide](#)

The Budget Vs Premium Package

- The budget kit has plastic disconnects, the premium has steel ones with a 5 yr warranty
- The steel tap is much higher quality than the standard chrome. It doesn't stick and has much less chance of harbouring infection it also has a flow control module allowing you to maintain 10psi while adjusting the flow to the perfect pour.
- The sodastream bottle is a much cheaper and more convenient source of CO2. It costs about \$20 to refill for the equivalent of \$60+ worth of disposable canisters.
- The stout spout can have the sieve plate removed to use as an attractive addition or with it produces perfect cascading head for stouts.
- The insulation sleeve with shoulder strap is perfect for taking the mini keg out and about making it easy to carry and keeping it cold.

Usage Notes

- 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 or Fermentasaurus.
- 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.
- The black disconnect will only go on liquid post and grey on gas post as pictured above. Don't mix them up.
- The regulator can not get liquid in it so only leave it connected while lying the keg on it's side if it is set to at least 10psi and there is plenty of gas left.

[Video: How To Daisy Chain The Kegs](#)

Video: Best Possible Way To Sanitise Kegs Ready To Fill With Beer

Video: Filling Kegs From Your Fermenter

Force Carbonating Homebrew In Kegs

- The brew needs to be chilled in order to force carbonate it, the colder it is the more gas it can absorb.
- As it warms it will also lose gas. (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 higher the pressure and the colder the beer the faster it will be able to be carbonated and the longer the time the more carbonated it will be.
- The maximum our regulators should be set is around 20-25psi and if the beer is cold this will result in most ales being carbonated enough within 24hrs.
- Lagers generally require a higher amount of carbonation so may take longer.
- 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.

Video: How To Force Carbonate

Video: After 12-24hrs Carbonating