



## Quick Start Guide



- Wash and preferably sanitise all parts apart from regulator
- Assemble according to image here (swapping disconnect and tap types depending on your package)
- Check all connections are tight and o-rings not damaged (you have a full set of spares but none need to be installed to start)
- Black always on centre post, white or grey on offset post.
- **Ensure regulator is turned off (all the way anti-clockwise) before installing gas.**
- Cut dip tube to slightly higher than your keg.
- Fill your keg with WATER, pressurise and check for leaks of water or gas.
- Once sure all is good fill with your drink (avoid contact with oxygen if possible by putting CO2 into the keg first and filling with a hose).
- Screw in tap system and hold bleed valve open while turning on gas to vent any remaining air.
- Release bleed valve and pressurise up to 10 psi to pour if using a flow control tap or 3-5psi to pour with any other tap. Store at about 10psi once done pouring for the session.
- For Nitrogen systems store and pour at 35-40 psi through a stout spout.

**NEVER REMOVE THE LIQUID DISCONNECT IF THE PRESSURE IS OVER 10 PSI. IT MAY FORCE THE O-RING TO BE STUCK IN THE POST AND YOU WILL BE SHOWERED IN DRINK.**



## General Usage Notes

- When you first receive your iKegger gear give it a good rinse with hot water. Sometimes there is some residual marks from the liquid used to passivate the internal surfaces of the keg if these don't rinse off try putting some raw rice in the hot water and shaking the keg to scrub the inside.
- You can also use sodium percarbonate (an odourless active oxygen cleaner) this is useful for removing any caked on yeast sediment if you leave the keg too long between uses without rinsing.
- We recommend using some no rinse sanitiser like our phosphoric acid one, these sanitise without the need to rinse which can introduce pathogens unless you are using distilled water.
- Your gear comes with all o-rings in place, you don't need to add any. With many of our kits there are spare sets of them included but you don't need to install any to start with.
- We recommend using a non-flavoured, non-scented lubricant on all o-rings and posts to prolong their life, give a better seal and make adding and removing disconnects easier.
- Follow the instructions for assembling your particular package and make sure you check all connections for gas or liquid leaks before you use it. We recommend a trial run with water first. If you suspect a gas leak use soapy water to check all connections, we will not replace gas you lose due to not checking the connections. All connections will eventually come loose through normal usage so tighten everything and check the condition of o-rings regularly.
- **ALWAYS CHECK THE REGULATOR IS OFF BEFORE ADDING GAS BOTTLE**
- **ALWAYS REDUCE PRESSURE BELOW 10PSI BEFORE REMOVING TAP FROM KEG OR THE O-RING MAY JAM THE POST OPEN = BEER SHOWER.** If this happens immediately pull the pressure release while turning the gas off to stop liquid flow. You will need to unscrew the post and replace the o-ring correctly before using again.
- The black (liquid) disconnect will only fit the liquid post (central vertical post or one labelled "out") and the grey (gas) one on the gas post (offset post or one labelled "in"). They are not interchangeable and will leak or jam in place if you try.

## The Double Ender (Ball Lock Spear)



This spear converts any of our mini kegs or insulated growlers (with an adapter) into the same fittings as 19L Cornelius kegs making all the parts available for them completely interchangeable and compatible with our system.

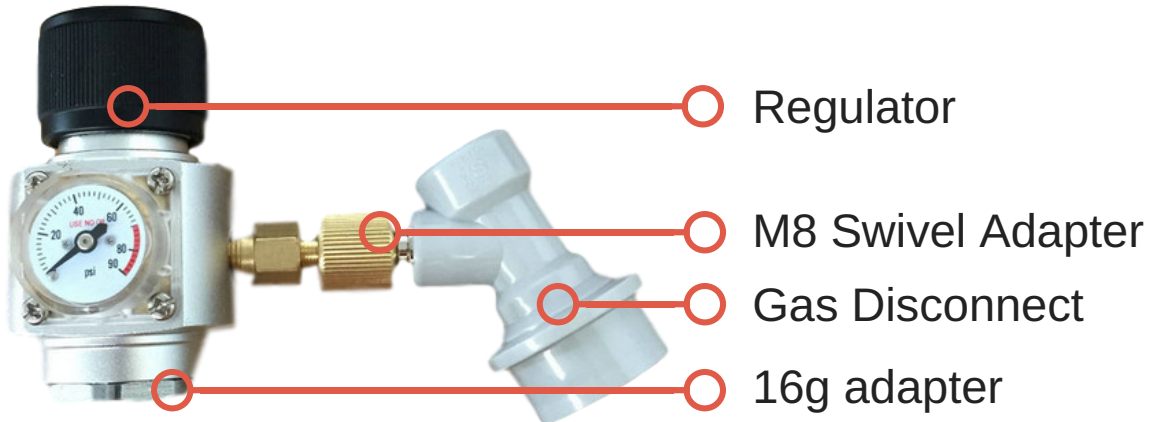
To assemble:

1. Cut the dip tube to slightly longer than the height of your keg.
2. If the tube is curled dip it in hot water and let it reform straight.
3. Check all nuts are tightened, there are 2 on each post and one underneath.
4. There is a spare set of o-rings included you do not need them now they are for future wear and tear.
5. While not necessary it is a good idea to use lubricant on all o-rings and posts to extend life and make usage easier.
6. The liquid and gas disconnects attach like garden hose fittings, lift the ring and press the fitting on till it clicks, same in reverse.
7. Inside the posts is simply a spring and a piece of metal with an o-ring around it. This forms a valve that is pushed in when the disconnect is attached and seals when it is released. It is very simple to disassemble if you suspect the valve is not sealing properly etc.

**NEVER REMOVE THE LIQUID DISCONNECT IF THE PRESSURE IS OVER 10 PSI. IT MAY FORCE THE O-RING TO BE STUCK IN THE POST AND YOU WILL BE SHOWERED IN DRINK.**

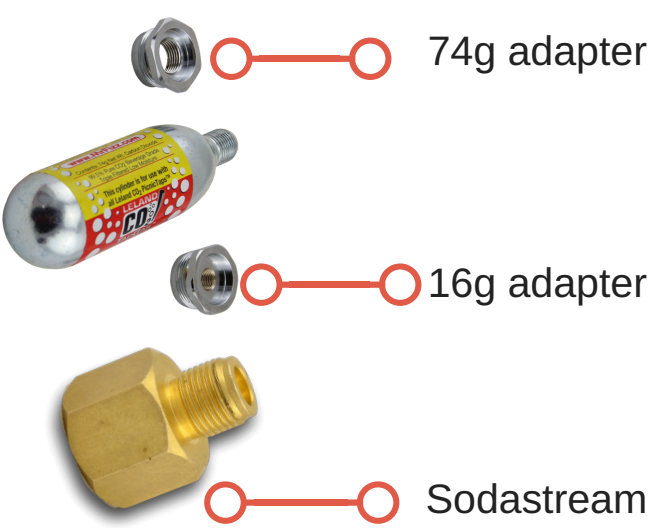


# Assembling The Mini Regulator Plus Soda Stream



- FIRST screw the M8 swivel adapter onto the gas disconnect (plastic pictured, steel one has a white stripe to signify gas, check valve is clear with grey trim)
- THEN screw the regulator onto the swivel adapter. This allows you to adjust the angle of the regulator without breaking seal. Always adjust in a clockwise direction to maintain seal.
- **ALWAYS ENSURE THE REGULATOR IS TURNED OFF (WOUND ANTI-CLOCKWISE ALL THE WAY BEFORE INSERTING GAS - NOT DOING SO CAN DO PERMANENT DAMAGE**
- **DO NOT LAY A KEG DOWN WITH REGULATOR ATTACHED WITHOUT A CHECK VALVE DISCONNECT. LIQUID CAN GET INTO REGULATOR AND WRECK IT.**
- There is a spare tiny white washer to replace the one in the regulator outlet if necessary in the future. You do not need it now.
- With a picnic, chrome or steel tap pour at 3-5psi and store at 10psi. With a flow control tap or flow control tap adapter leave at 10 psi and adjust flow rate at tap.
- Slow or zero flow of gas can just be you have screwed in the bulb too tight, try slightly undoing it.
- Gas coming out the valve marked 1.8k on the rear of the reg means it's f\*cked and is most likely due to the red writing above... It is not covered by warranty unless you can convince us you had the reg turned off before installing the gas.

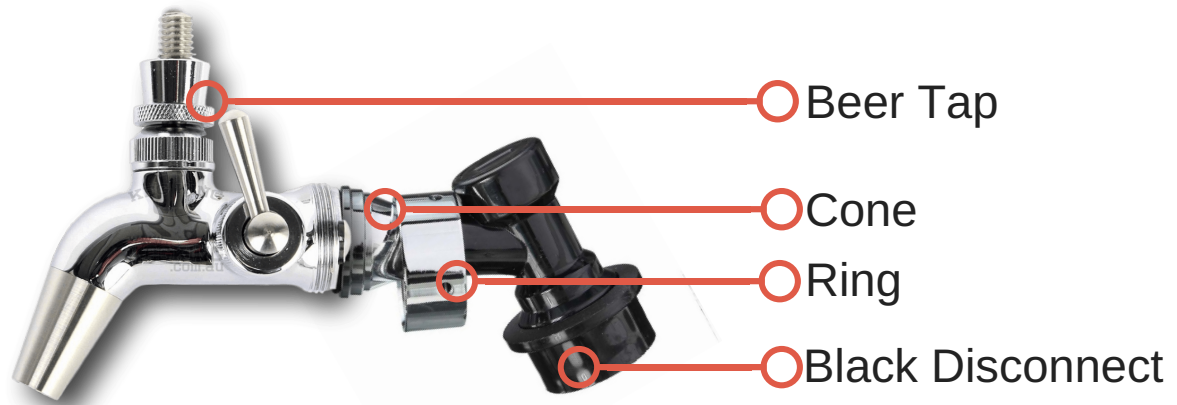
## Installing The Sodastream Bottle



- Remove the 16g chrome adapter that comes installed in the base of the regulator
- Replace it with the similar looking 74g one.
- Ensure you leave the clear plastic disk in place.
- Screw sodastream adapter into 74g adapter, ensure both are tight with spanner or shifter.
- Screw Sodastream bottle into the adapter, a small leak as the valve depresses is normal continue screwing firmly till it stops. If it doesn't stop immediately unscrew the bottle to stop waste.
- If no gas seems to come out you may need to lengthen the pin in the adapter with an allan key.



## Assembling Any Metal Tap On A Disconnect



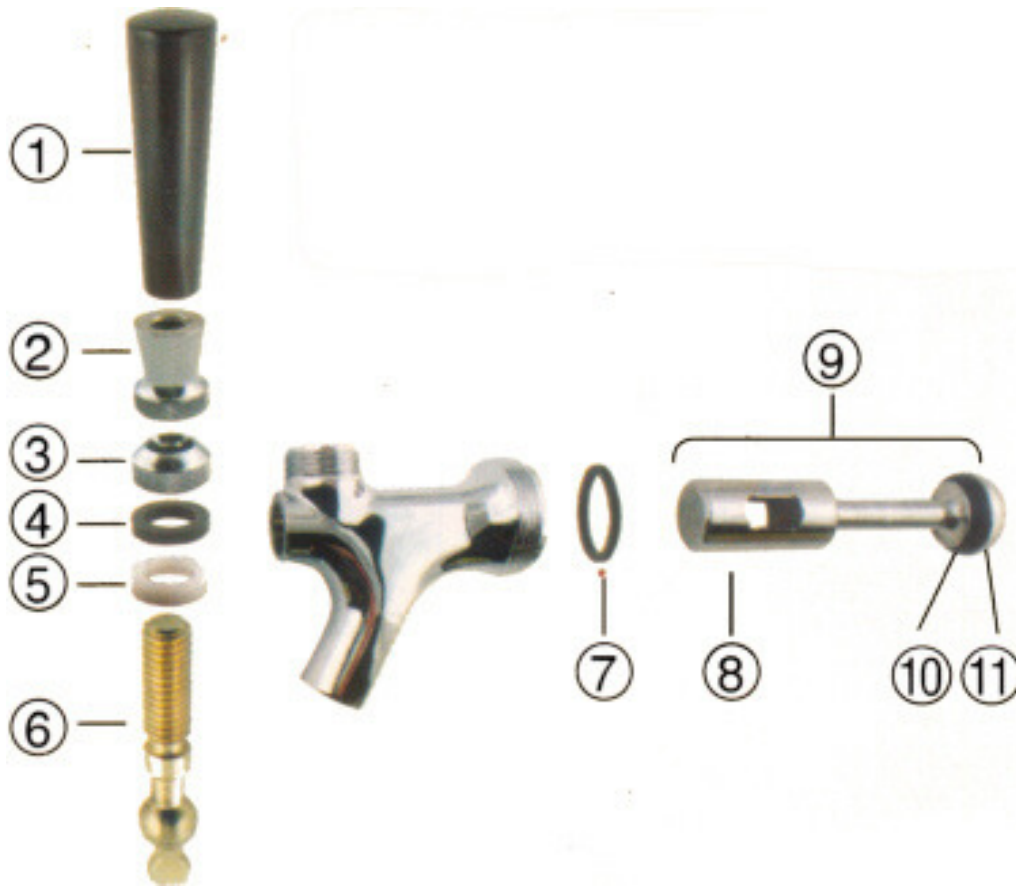
To attach a beer tap directly to our kegs we use a tap shank adapter and a liquid disconnect.

It could be any metal tap (flow control stainless steel is pictured) and either a plastic or steel disconnect (plastic is pictured, steel has a black stripe to signify it is the liquid one or a white stripe to signify gas).

To assemble:

1. Place the ring over the threaded part of the disconnect.
2. Screw the cone shaped part onto the disconnect thread.
3. Match up the cogs in the tap with those on the cone.
4. Use the tap to tighten the cone onto the disconnect thread.
5. Align the base of the disconnect with the spout of the tap so the tap is perfectly vertical when the disconnect is attached to the keg.
6. Use the ring to hold the tap in place on the cone shaped piece.
7. Attach the handle to the tap
8. Attach the whole tap assembly to the upright post on the keg spear using a motion similar to a garden hose fitting.

## Assembling The Standard Chrome Tap

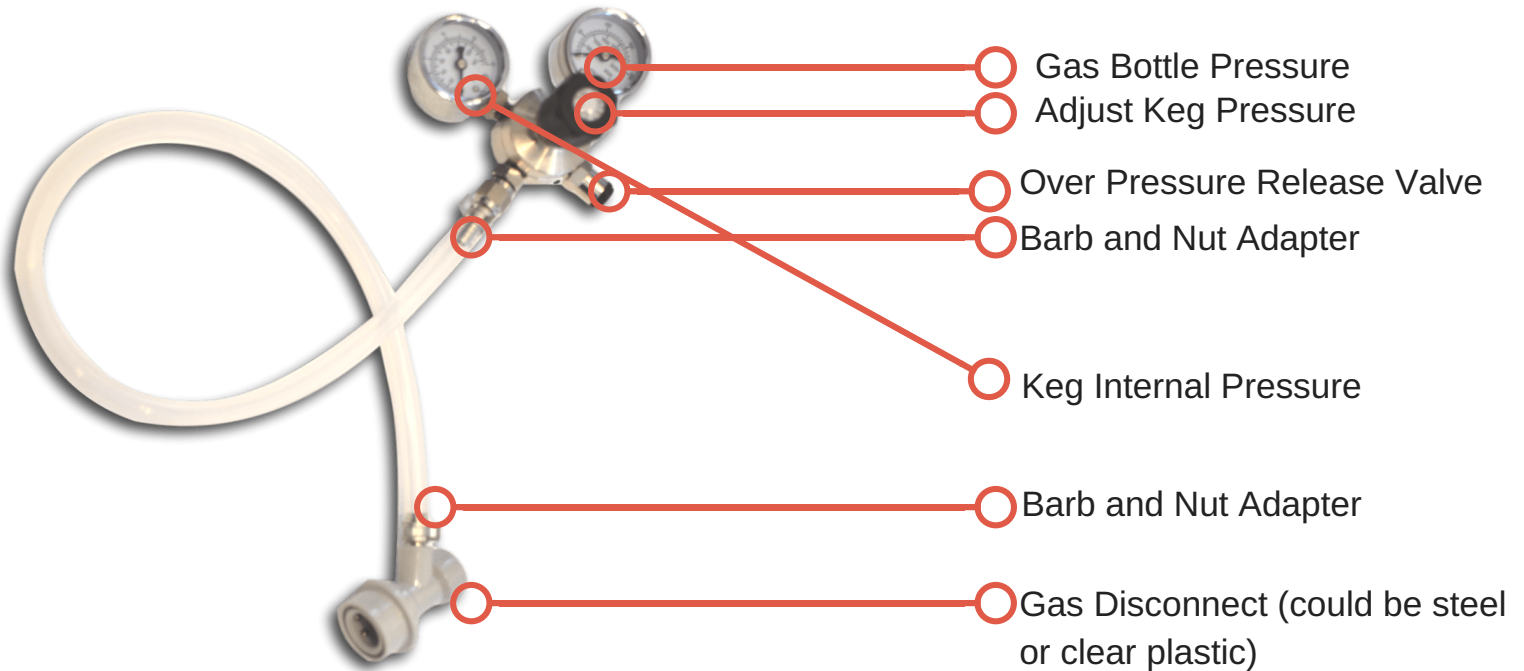


The tap comes assembled apart from the tap handle (1) however you should take the tap apart to clean it fairly regularly.

If the tap drips or seems to be loose and not staying in the position you put it in the most likely problem is that the textured ring (3) is loose.

The only other reason that the tap would drip from the spout is that o-ring (10) is damaged.

## The Inert Gas Dual Gauge Regulator



The inert gas regulator is a small dual gauge regulator that shows pressure in keg and in the gas bottle, you can also use a t-splitter to connect 2 kegs at the same time. **CLAMP AND TEST EACH CONNECTION BEFORE USE!**

- It allows the use of our large disposable bottles of CO2 which are a much more cost effective option for homebrewers who are force-carbonating or dispensing a lot of beer.
- You can swap CO2 for a bottle of pure N2 and use it for dispensing drinks that you don't want carbonated (cocktails like espresso martini for example) or want to serve at high pressure through a stout spout (nitro cold brew coffee) so you get that creamy mouthfeel and cascading look.

While nitrogen is good for pouring stout to get that cascading head like Guinness it does not maintain carbonation so you will need to pour with nitrogen and then when finished for the day switch to CO2 at 8-10psi to store the remainder. For coffee and cocktails you don't have that problem, the only choice is if you want foamy (like a espresso martini) then connect nitrogen at 35-40 psi give it a quick shake and then pour through a stout spout, if you just want to pour a flat drink (like negroni) then use 5 psi and a standard tap. In this case you are just using the nitrogen to preserve and push the drink out the tap. In a foamy cocktail / coffee you are aiming to infuse some nitrogen into the liquid and then push it with high pressure through a fine sieve (the stout spout)

**ALWAYS REDUCE PRESSURE BELOW 10PSI BEFORE REMOVING TAP FROM KEG**



## Assembling The Picnic Taps



Our cheap and cheerful tap option is lightweight and compact so it's great for taking out and about with you.

There are 2 options:

- The ball lock picnic tap add-on (and the picnic tap option in the build your own mini keg packages is simply a plastic picnic tap clamped onto a piece of beer line with a liquid disconnect on the other end. This attaches to any liquid ball lock post.
- The complete picnic tap comprises of a plastic screw in spear (the part that goes into the mouth of the keg), a plastic picnic tap attached to the side of the spear, a flexible dip tube from the base of the spear into the keg and a manual CO2 injector used to pressurise the keg and push liquid out the tap.

Warning: It takes a bit of practise to get used to pouring with a picnic tap, especially when using the manual injector. Always open the tap completely while pouring, holding it slightly open will result in foaming. Use the injector in small bursts to maintain the flow of liquid, do not inject gas for more than one second without the tap open or you can over carbonate your drink.



**IKEGGER**

## The Daisy Chain Link



This piece of kit simply comprises of a black liquid disconnect joined to a grey gas disconnect via a length of beer line and clamped at both ends.

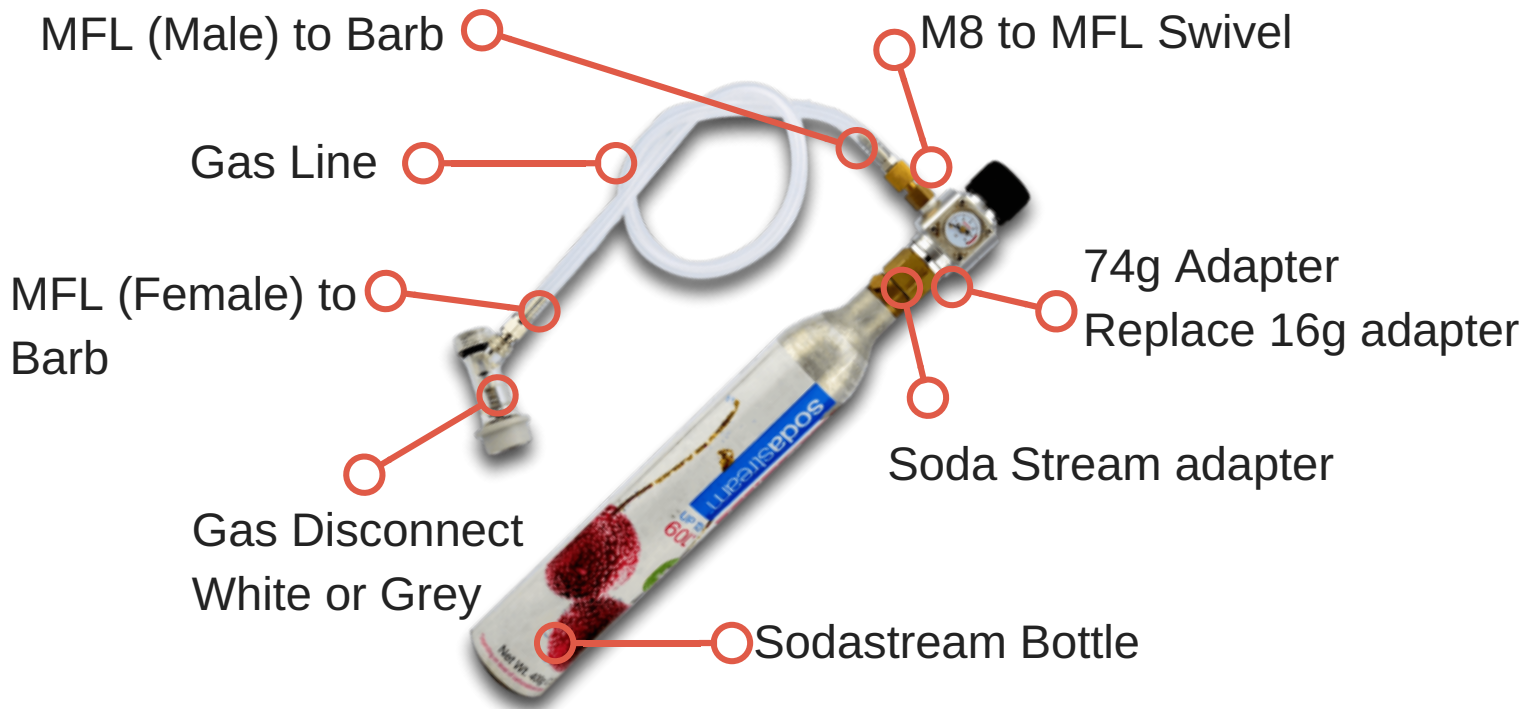
It is used in one of two ways:

- If you store 2 kegs separately (for instance you store your home brew uncarbonated in the 19L in the garage and then carbonate to order in the smaller keg in your fridge then you can use this kit as needed to transfer the brew without exposing it to air or risk of contamination. Simply attach the black disconnect to the liquid out of the large keg and the grey to the gas in on the smaller keg. Increase the pressure in the large keg and pull the pressure release on the smaller one and your brew will transfer across. Don't fill completely if you want to carbonate the smaller keg as you need headspace to increase the surface area the CO2 can absorb through.
- If you store both your kegs together in a fridge you can leave them attached to each other. Attach the regulator to the large keg and the tap to the smaller keg and your small keg will always be full ready to go with you if you decide to take it to a bbq etc. It also means that when the large keg runs dry you can detach it, clean it and refill it while still drinking your smaller keg.

Warning: It can take quite a bit of CO2 to pressurise the 19L keg especially when it is not full, it is recommended you get a sodastream bottle if you use either of the daisy chain methods regularly.



## The Remote Gas Line / Splitter Kit



This piece of kit allows you to use your regulator remotely from the keg on the end of a piece of gas line and can allow you to split the line between multiple kegs at once.

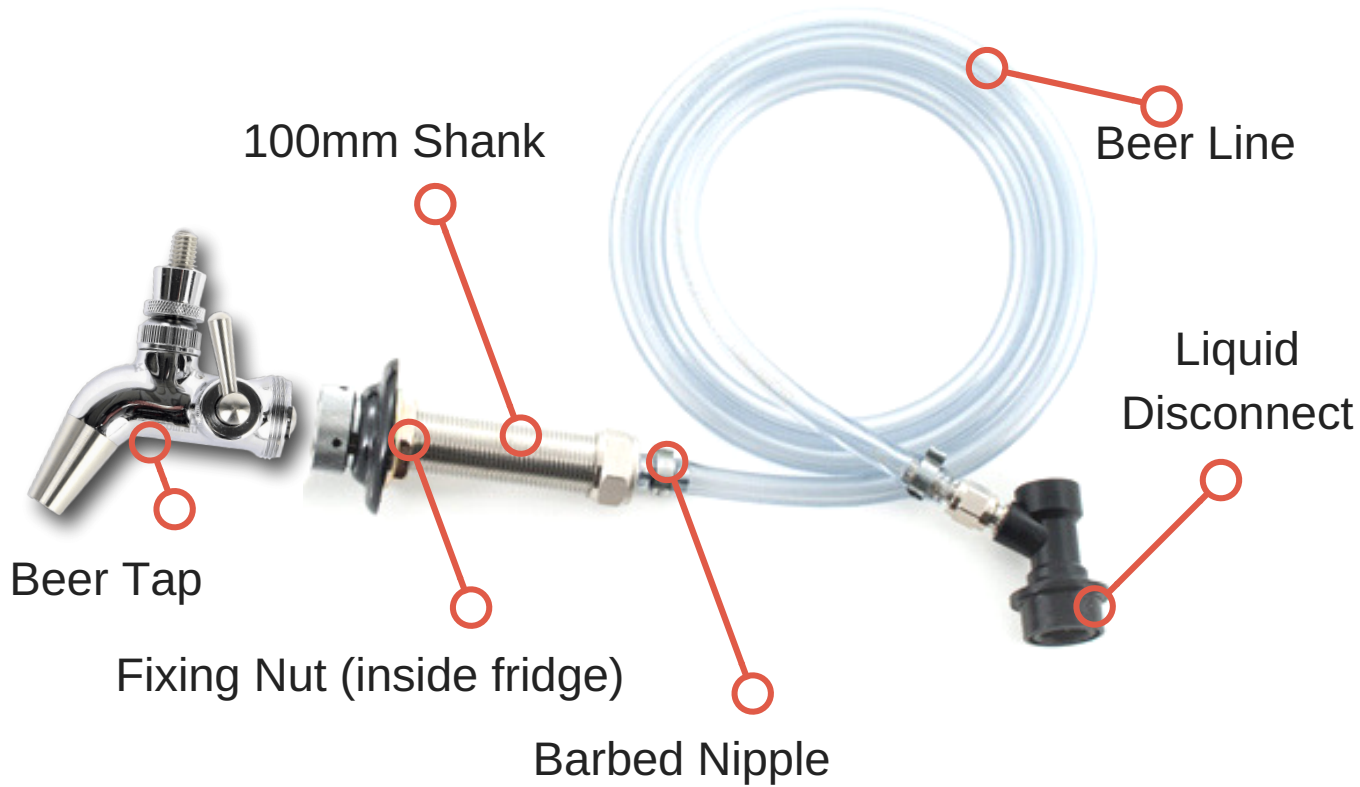
The 2 options are:

- The single outlet kit comprises of a barb outlet that screws into the swivel adapter on the regulator outlet and either a barbed gas disconnect or a threaded disconnect with a barb adapter. The 2 barbs are joined with a piece of gas line and clamped into place.
- The dual outlet kit is basically the same however a T-shaped joiner is used to split the gas line between 2 gas disconnects both receiving the same gas pressure from the regulator.

**Warning:** Ensure all connections are tight and clamped before leaving under pressure or you may lose all your gas. Check connections with soapy water to find if any leak (bubble).



## Assembly Of Beer Tap On Shank



For using with eskies or fridges this allows you to attach the taps externally. All you need to do is drill a 22mm hole through the surface.

If you use a flow control tap like the one pictured you can reduce the beer line to the bare minimum you need to reach the keg. If you have standard taps then you will need to lengthen the beer line to a point where you have enough back pressure on the system to allow you to keep the pressure in the kegs at 8-10psi without blowing foam out of the tap. This is usually around 3-5m of line but there are many variables including internal diameter, temperature and style of beer.

We always recommend the flow control taps for each of use and on the go balancing of the system.



# General Home Brewing Information

iKegger systems are an ideal way to begin kegging your home brew.

They are infinitely expandable, completely compatible with standardised kit world wide but allow you to get started without 2 of the major expense, a second fridge and a full size gas bottle.

Below are some general tips for getting started.

- Using kegs will save you hours of work scrubbing, sanitising, storing and capping bottles (a single 19L keg fits 50 stubbies in it!) however keep in mind that not sanitising one bottle properly loses you one bottle of beer, not sanitising a keg properly? You get the picture...
- Always check every connection before trusting your precious home brew to kegs, you don't want to end up with either all your beer or all your gas leaking out.
- Take apart taps and fittings or at least run sanitiser through them regularly to avoid infection.
- Yes you can do a secondary fermentation in our kegs... However
- Force carbonating is one of the best reasons to keg. No longer do you have to measure out primer into each bottle or rack into bottling buckets with sugar syrup. Now you can just dump your brew straight from the fermenter into a sanitised keg (put some CO<sub>2</sub> into your keg and use a long enough hose to reach the bottom of the keg to fill it so the beer never touches air) then chill it and use CO<sub>2</sub> pressure to carbonate it in as quickly as 2 hours if need be!
- To force carbonate your liquid must be chilled. Temperature combined with pressure and time are the 3 factors that will affect carbonation.
- The fastest carbonation occurs at the coldest temperature with the highest pressure and some form of mild agitation to increase surface area in contact with the gas (gently rocking your keg).
- Our 3 most common methods are 1. Place the keg in the fridge with the regulator set to 8-10 psi. It should be ready within 3-7 days (depending on keg size) but will not over carbonate if left longer. 2. Set the regulator to 25psi and place the keg in the fridge overnight, check regularly to prevent over carbonation. 3. Set to 25psi and gently rock or swirl your chilled keg. It will be carbonated in about 15 minutes but will need to rest for an hour or so to settle.
- If you over carbonate your beer you can adjust it by releasing pressure in the keg waiting for more gas to leave the beer and releasing it again. Test as you go to prevent under carbonation.
- Beer straight from the fermenter will taste "green" or fresh and will get better with age however beer also ages much faster in kegs than in bottles so it will reach its peak flavour much earlier.
- See the information sheet about the daisy chain for recommendations about how to use and store your home brew kegs depending on your circumstances.
- So long as your kegs were properly sanitised and correctly flushed with CO<sub>2</sub> they will keep well in a cool environment for up to many months. The higher the ABV and the more complex the beer the better they will keep un-refrigerated.