



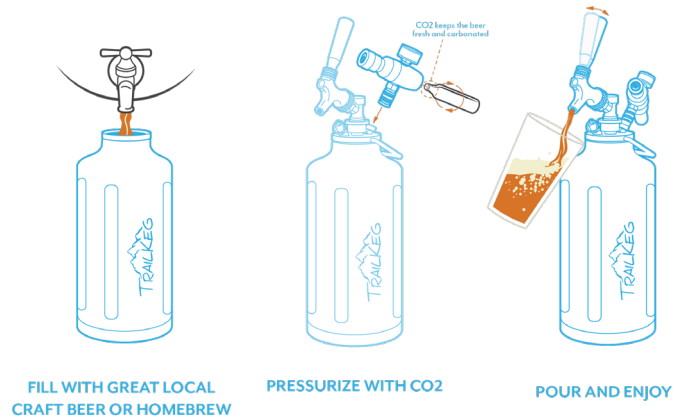
TRAILKEG INSTRUCTIONS



The idea of TrailKeg started around a campfire. We wanted a better way have that fresh-from-the-tap beer experience without being at a bar or brewery. Our first Kickstarter campaign to launch the TrailKeg product line was in 2015, followed by a Kickstarter campaign in 2017 to launch the Gallon product. Our customers have brought TrailKeg this far. Through your support and feedback, we have been able to develop the TrailKeg product line. Customer satisfaction is our number one priority.

Whether it's a fresh IPA at the end of a trail, a home-brewed creation in your friend's backyard, or kombucha on your own counter

How TrailKeg Works



top, TrailKeg helps you enjoy your favorite beverage cold and perfectly carbonated, in great places.



Before You Start

Watch this “Getting Started” video to learn the basics



<https://trailkeg.com/pages/how-to>

for instructional videos.

- 1 Your TrailKeg comes out of the box with the diptube installed and a Perfect Pour restrictor attached. The Perfect Pour restrictor slows down the flow rate of the beer to help reach a balanced pour, while the keg is at the proper storage pressure for the beer.

Pro Tip: You can remove the Perfect Pour restrictor to increase the flow rate by simply pulling it off the end of the dip tube.

- 2 Visit your favorite local brewery and fill your TrailKeg with fresh from the tap beer.

Pro Tip: Request that the bartender use a fill tube so there is less foam after the fill.

Pro Tip: Install the TrailKeg lid, not the plastic lid after filling. That way you don't have to open the growler again when you get to your destination. The plastic lid is best for drinks like coffee or water that are not carbonated.

- 3 Screw the lid onto the growler until it is tight. Connect the tap to the ball lock post.

Pro Tip: Transport your TrailKeg without the tap and regulator connected.

- 4 Turn the regulator counterclockwise to the OFF position. Screw a CO2 cartridge onto the



regulator. Attach the cartridge as quickly as possible to prevent CO2 leakage.

- 5 Turn the regulator adjustment knob until the pressure gauge reaches 3-5 PSI. Pour your first glass. Adjust the regulator as necessary to reach the desired serving pressure.

Pro Tip: *When storing, set your TrailKeg at the desired pressure, then disconnect the regulator.*

Pro Tip: *When the keg has just been filled or transported, the beer will need to settle for at least an hour, or you may notice more foam than usual.*

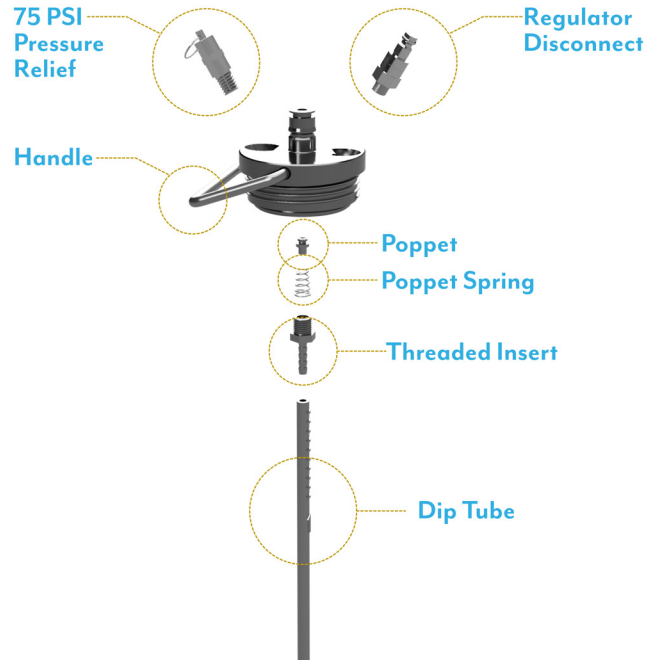
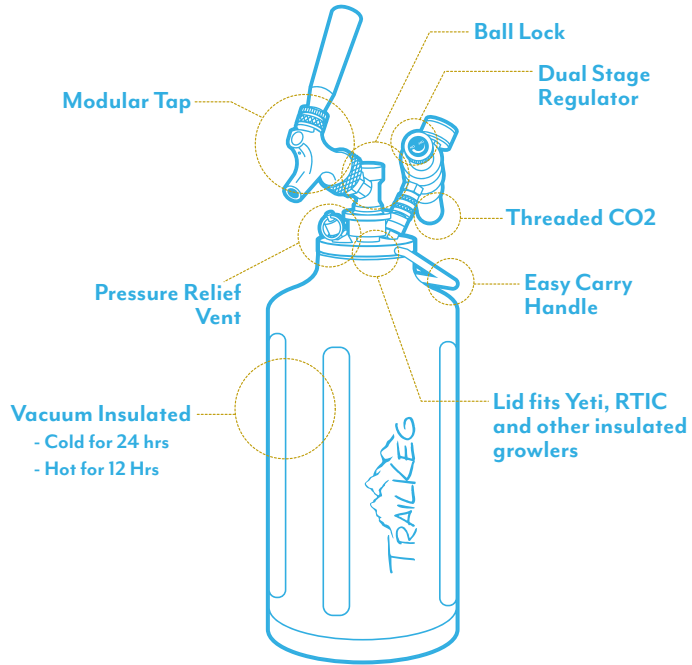
Pro Tip: *Always open the tap completely for the best pour.*

Note: The regulator can be disconnected from the TrailKeg and there will be no pressure loss in either the keg, or the cartridge.

- 6 When you are finished pouring a beer, return the keg to your desired storage pressure. Depending on the beer, optimal storage pressures can range from 9 PSI to 15 PSI.
- 7 If a beer is not as carbonated as you would like, store it at a higher pressure overnight to allow additional CO2 to dissolve into the beer.
- 8 If you are getting too much foam on a pour, try dispensing at a lower pressure (2 to 3 PSI), or store at a lower pressure overnight.








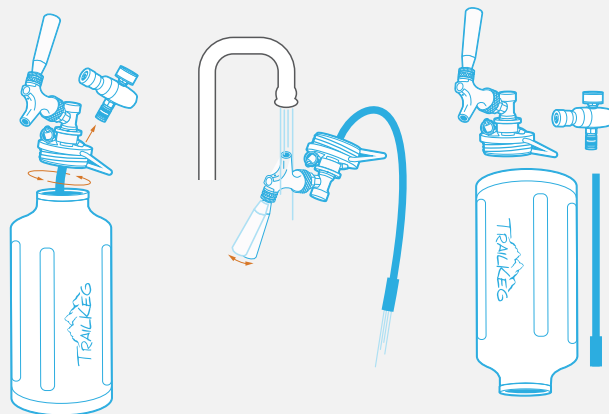
Product Diagrams





Care Instructions and Warnings

-  Wash before first use.
For a thorough cleaning, remove both gaskets from lid.
Clean and dry before reinstalling.
Only use a mild dish soap. Do not use bleach or abrasive cleaners.
Dishwasher safe.
-  Do not place in freezer.
-  Do not place in microwave. Fire and personal injury can occur.
-  Hot beverages will stay hot for several hours. Please use caution to prevent burns.
-  Carbonated beverages can build up pressure over prolonged periods of time. Be careful when opening.



- 1** After every use thoroughly rinse your TrailKeg with warm clean water.
- 2** Disconnect the regulator from the lid and remove the lid from the growler.
- 3** Connect the tap to the lid, open the tap and run warm water through the dip tube and tap.
- 4** Allow all components to dry.

Pro Tip: Storing the keg upside down with the lid removed and the lid components in open air will keep your TrailKeg fresh by preventing off odors from collecting in the keg while sealed.

visit www.TrailKeg.com for additional usage and cleaning instructions.



Warranty



TrailKeg stainless steel beverage containers are warranted to be free from any defect in workmanship or materials for a period of 2 years, as long as they are used according to these instructions.

Great for



Draft
Cocktails



Water



Carbonated
Beverages



Kombucha



Coffee



Hot
Chocolate



Nitro Coffee

Recipes

Mojitos (Makes 64 oz)

- Juice from 6-8 limes
- 24 oz Rum
- 30 oz seltzer water chilled
(or chilled filtered water if you want to self carbonate)
- 16 oz simple syrup
- 4 Springs of mint (30-40 leaves)

Juice the lime and muddle the mint leaves in the lime juice. Strain lime juice into TrailKeg to remove the mint leaves. Add simple syrup and rum, place the lid on the TrailKeg and shake vigorously. Remove lid and add water. If using carbonated water then attach the TrailKeg lid and pressurize to 15 psi, attach the tap, and serve. If self carbonating the water, attach the TrailKeg lid, turn the regulator to max pressure and place in a refrigerator for 24 hours then tap and serve. *(Note: carbonating water will use one full 16 gram CO2 cartridge.)*

Mo's Mexican Hot Chocolate (Makes 32 oz)

- 4 cups whole milk
- 4 tablespoons turbinado *(or light brown)* sugar
- 8 ounces dark chocolate, chopped - 6
- 1/2 teaspoon pure vanilla extract (Replace with almond extract for an added dimension)
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon of ground cayenne pepper
- 1/8 teaspoon salt

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“THE MOUNTAINS ARE
CALLING AND I MUST GO.”

– JOHN MUIR

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