THE COMPLETE BREW, KEG AND SERVE ON TAP PACKAGE



The Complete Brew, Keg and Serve System is designed from scratch to be the easiest way to produce great beer, quickly and accurately with perfect carbonation every time.

It includes everything needed to brew except the ingredients. As well as cleaning products, sanitising and maintenance gear

Basic Cleaning and Usage

- To Clean: Use the Enzy brew as instructed You only need to do this initially or when visibly dirty, the rest of the time you can use the no-rinse(chemipro oxi) sanitiser.
- To Brew: Follow directions for your style of brewing (eg extract can, boil in bag etc) ensuring not to put liquid above 45 deg into the fermenter. Make a splash filling the fermenter, you want oxygen in there! Use the carbonation guide to set your spunding valve release pressure.
- To Sanitise: Flush and sanitise your kegs, lines, taps etc <u>following</u> <u>this video</u>. You do not want any oxygen or bacteria touching your beer once it has finished brewing.
- Kegging: Cut the dip tube to the height of the mini keg and attach it to the bottom of the Ball Lock Spear, not doing this will result in your tap just pouring gas at some point and is one of the things we troubleshoot most often. All disconnects attach like hose fittings, you lift the collar to attach then release the collar to lock it in place. Some lubricant on posts will make connection easier, especially with steel disconnects, and will extend the life of orings and seals. Use this video for method, similar to cleaning.
- Pouring: With the flow control tap you can keep pressure at about 13psi and adjust flow using the lever, with pluto gun reduce pressure and be sure to pull trigger in completely to pour.

Important

- Check the packing sheet below, if anything is missing <u>lodge a</u> <u>warranty claim</u> under HELP menu at the homepage and we will sort it immediately.
- Always ensure regulator is OFF before attaching or detaching gas source or presurised kegs!
- Join our <u>iKegger Community</u>
 <u>Group</u> and the <u>AHB forum</u> for
 answers to your home-brewing
 questions. This is where you'll
 get expert advice.
 - Check your system for leaks before leaving it unattended, turn off the gas and see if the needle drops. If it does you have a leak and need to find it, even a small leak will empty your whole gas bottle overnight! Use soapy water on connections and look for bubbles if you can't feel or hear where it's coming from.

Items Lid with Ball Lock Posts, Release Valve 1 x 30L Fermzilla All rounder & Dry Hop Port 301 All rounder fermenter with a floating Dip Top (wider, Tube and hop filter with handles) Floating Dip If used with a Spunding Valve it carbonates your Tube and drink with the CO2 produced during hopfilter fermentation. Stainless Steel Stand 40 psi gauge Gas Disconnect Adjustment 1x Spunding Valve (For Adjustable Pressure Release) Knob Gas You can set the pressure with a mini regulator, it will release Outlet gas above the set pressure. Attach it to your fementer or keg Blow Tie to release any pressure buld-up. Also use for controlled Arrow indicating gas filling of your keg without the beer foaming up. flow direction (points away from disconnect 1 x Daisy Chain (Liquid to Liquid) Use to transfer liquid from pressure fermenter or large full keg to an empty keg. Use with a regulator on full keg and spunding valve/flow stopper/gas disconnect on empty keg to release gas. Liquid Disconnect Silicon Drip tray wraps around the keg

Items

1 x M30 Dual Gauge Regulator (for large gas bottles)

Regulator with two gauges, one shows the remaining pressure in your gas bottle, the other the pressure inside your keg.

The Type 30 thread is the standard thread for standard CO2 gas bottles, like the refillable 2.6kg Bottles.

Comes with a Remote Gas Line and Plastic Gas Disconnect to clip onto the gas post of your spear.

1 x 19L Keg (Stainless Steel)

A Stainless Steel Keg with metal dip tube and ball lock posts

1 x <u>Sodastream Adapter</u> (for dual gauge regulator)

An Adapter for the Dual Gauge Regulator to allow the use of Sodastream Bottles. It screws into the M30 Inlet. Make sure there is a nylon o-ring on each side of the Adapter. Use a spanner or Tap Tool to tighten to the inlet and Sodastream bottle, then adjust the screw to release the gas.

1 x Flow Control Tap

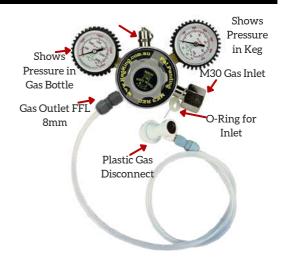
A Stainless Steel Tap with a replaceable Spout and a lever that allows you to control the flow of the beer to prevent frothing. It is forward sealing, and easy to dissemble for cleaning and maintenance when needed.

1 x <u>Tap Shank Adapter</u>

Stainless Steel connection that goes between the Tap and a Liquid Disconnect. Use a Spear Tool to fully tighten the tap, insert the notch into the hole of the collar.

1 x Steel Liquid Disconnect (MFL Thread - black)

A stainless steel connector that attaches like a garden hose to the liquid ball lock post (un-notched) of the keg, just lift the locking collar to click it on. Marked with a black rubber ring to indicate a liquid connection





Valve to Open

and close

Screws into M30

Dual Gauge

Regulator

Screws on Sodastream Bottle

O-Ring (inside

Adapter)

In post for gas

connections,

out post for

liquid connections







Items

Squeeze Trigger 1x Pluto Gun (on plastic liquid disconnect) Liquid Disconnect A Nylon Pluto Gun on a Black Plastic Liquid Disconnect with FFL Duo Tight Push Fittings and 1.5m of 4mm internal diameter DuoTight Hose. 1 x 5L Keg Black (Double Wall Stainless Steel) A 5l or 15 "stubbies" Mini Keg. double-walled 304 stainless steel. 17.5cm diameter, 36cm high. Stout Spout for FC tap unscrew the short spout and screw this long spout on the fc taps for dispensing nitro> stouts, nitro coffee, espresso 1 x Double Ball Lock Spear (For Mini Kegs using CO2) Liquid Post (no A Stainless Steel Spear for Mini Kegs with liquid and gas ball notch) Pressure Release lock posts, pressure release valve and a flexible silicone dip lotch to indicate Valve Gas Post tube (cut to length of keg). Posts have valves, so tap and gas Keg Mouth Thread can be removed without losing pressure or spilling beer. Barb for Dip Tube 1 x Mini Regulator (For CO2) Regulating Knob Hexagonal Mfl Gas Outlet Regulates and maintains pressure inside the keg. Inlet for threaded 16g or 25g CO2 gas bulbs, or use Sodastream Adapter. $^{ m Steel\,gas}$ M8 to MFL Swivel Adapter to fit onto a gas disconnect. Use a Remote Gas Line to detach Regulator from Keg and use it lying

1 x Check Valve (MFL Thread - Clear)

on its side

one way valve prevents liquid from entering the Regulator and allows the Keg to be kept on its side. It attaches to the gas disconnect, and whole thing screws into the regulator's outlet

1 x 16g CO2 Bulbs (For Mini Regulator)

Each Bulb contains 16g of CO2. One Bulb will lightly carbonate approx 4L of liquid or dispense approx 5L of carbonated drinks. You will need more bulbs to dispense if the Keg is not filled to capacity.

Please refer to our Carbonation Table for more accurate numbers at www.tiny.one/pressure



CO2 Bul

Indicator for

Knob Pressure

Needle

16G bulb

inlet

One way Valve

unthreaded bulb holder

The thread is necessary for use with our mini regulators, unthreaded bulbs cannot be used.

Items

1 x Sodium Percarbonate (For Keg Deep Clean)

A professional cocktail of cleaning enzymes specially designed for daily cleaning in microbreweries. Enzybrew 10 breaks down the organic residues that are left behind when brewing beer. These include vegetable matter (hops, malt), starch, caramelised sugar, etc. Ideal for cleaning filter pads, wort chillers, brew kettles and fermentation tanks. Enzybrew 10 ensures thorough, safe cleaning of all installations, including Teflon.

Manual application:

Suitable for cleaning after each use.

Recommended dosage: 5 to 10g/l depending on the fouling of the equipment. For equipment with a CIP system, use a 10g/l concentrate.

- 1. Dilute the product in warm water (45-60°C) and mix well
- 2. Leave the material to soak for 30 minutes or scrub it.
- 3. Rinse with warm water.
- 4. Disinfect.
- 5. Rinse with clear water.

1 x Keg Sanitiser (High Foaming, Food Safe)

THE no-rinse, multifunctional cleaner for all light duty cleaning in just one treatment! Active oxygen minimises contact time and guarantees hygienic cleaning.

Dosage: 4 g/litre hot water. Rinse or immerse bottles and other materials.

Contact time: 2-5 minutes.

Allow to drain dry. No need to rinse afterwards.

1 x Keg Lubricant (For posts, threads, disconnects)

We recommend using this on any rubber o-rings and on the post and threads of all our kegs and components. It will extend the life of any seals, give a better seal and also make it a lot easier to attach and detach disconnects from ball locks posts.



WARNING: Sodium Percarbonate is a caustic substance, as such precautions should be made to avoid contact with skin and eyes. Protective gloves, eye protection and protective clothing should be worn when handling this chemical.



WARNING: This Sanitiser is not food safe if not diluted correctly!





HELPFUL INFORMATION

Have questions about the gear feel free to utilise all the information below, or for specific home brewing questions, we recommend joining our IKEGGER Community Group on Facebook and letting the experts help. There are over 4,000 experienced home brewers with a wealth of knowledge they are happy to share.

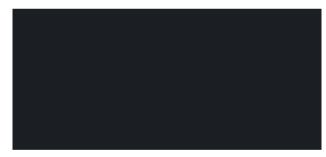












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