

IKEGGER

23L Home Brew Package Contents

Congratulations On Your 23L Keg Package From iKegger!

Fittings For Gas and Liquid

- 1 x Pluto Gun with Push Fitting & 1.5m of 4mm Internal Line
- 1 x Dual Gauge Regulator with SodaStream Adapter
- 3 x Liquid Disconnects with Push Fitting
- 3 x Gas Disconnects with Push Fitting
- 1 x Spunding Valve with Gauge
- 1 x Flow Stopper with Sight Glass
- 2 x T-Line Splitters
- 1 x Inline Check Valve
- 4m of 5mm Internal Line
(for gas line and liquid transfers)



**Either: Steel 19L Keg or
20L Plastic Keg/Fermenter**

PLUS

**Either: 4L or 5L Mini Keg
with Ball Lock Spear**



23L Home Brew OPTIONAL Package Contents

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Optional: Snub Nose Fermenter, 400g SodaStream or 2.6kg Gas Bottle



**Optional: Insulation Sleeve (Mini Keg) Insulated Backpack (19&20L Keg)
Portable Mini Regulator (Uses 16g CO2 bulbs not included with either keg cover)**

IKEGGER

1ST TIME USING YOUR IKEGGER

Looking after your iKegger products

CLEANING

- Give all parts a good wash with hot water at least (except the regulator). We recommend using sodium percarbonate as a deep cleaner. This will remove anything stuck to the internal surfaces of steel, plastic and lines.

SANITISING

- We recommend using some no-rinse sanitiser like our phosphoric acid, you only need 1.5ml in 1L of water shaken in the vessel and left for 2 minutes. **NOTE:** It's a good idea to push it through the system prior to filling with beverage to ensure everything is bacteria free and also test that there are no liquid or gas leaks.

SPARES

- Your gear comes with all o-rings and seals in place, you don't need to add any. With many of our kits there are spare sets of them included for use when they wear down over time.

LUBRICATE

- We recommend using a non-flavoured, non-scented lubricant on all o-rings and posts to prolong their life, give a better seal and



IMPORTANT

ALWAYS ensure regulator is turned off (all the way anti-clockwise) before adding gas source. Not doing this will result in permanent damage, and means the warranty is void.

ALWAYS check your system for leaks by pressurising it and putting soapy water or a balloon on connections before leaving it alone. You will lose an entire bottle of gas the one time you don't, trust me. Connections will loosen with normal usage so this needs to be part of your routine.

TAPS WILL DRIP prices will rise, politicians will philander and liquid will sometimes drip out of taps for a minute after you turn them off. Have a cloth or drip catching receptacle.

HINT

Set up your systems and test it for pressure with cleaner / sanitiser. The bubbles will help you spot any leaks before you put your brew in there!

Hooking Up Your Gear - Options For Pressure Fermenter



BREWING AND THEN PRESSURE TRANSFERRING

- Set the spunding valve to the pressure you want it to release excess gas at (connect it to the regulator and adjust the yellow valve so that it starts releasing gas at the pressure you want on the regulator gauge).
- See this page: tinyurl.com/ikeg-carb for more info
- Fill your fermenter and pitch yeast.
- If you want to use the produced gas to flush air from your kegs and pressurise them then connect the gas post of the fermenter to the liquid post of the large keg, then gas post of large keg to liquid post of small keg and finally the spunding valve on the mini keg gas outlet.
- Now the CO₂ produced from brewing will leave the fermenter and fill the kegs with anything above your set pressure being released into the air. This leaves your kegs at the same pressure as your fermenter for easy transfer when brewing is complete.



ONCE FERMENTATION FINISHES

- Optionally chill the fermenter for a couple of days to clarify and absorb the head space CO₂ into the brew.
- Connect the regulator and the rest of the kegs in the method on the left above and then turn the pressure up a little. The brew will transfer, filling the large keg first then the smaller keg then stopping automatically once the ball floats.

TO DRINK

- The most important bit! Connect the pluto gun to either of the kegs (or both in series as in the image above). Put on your next brew and reward yourself with a beer while it does its thing.
- You can take either keg with you at any point and you can fill the mini keg as needed or leave them always connected so it remains full till after the large one empties.

Hooking Up Your Gear - Non Pressure Fermenter



BREW AS NORMAL IN YOUR BUCKET OR CARBOY

- Clean out your kegs with some sanitiser and then push the sanitiser out through the pluto gun.
- You can arrange the kegs in series using the gear set up as above left which will push liquid from one keg to the other.
- Or you can set up your gear in the arrangement above right to have the two kegs carbonating at the same time and switching the pluto gun between them as needed.
- Rack as you would into a bottling bucket of bottles into your kegs after you have sanitised them and flushed them with CO₂.
- Ideally fill from a hose hat reaches the bottom of the keg to avoid stirring things up too much and introducing oxygen.
- Set the regulator to the correct pressure (depends on beer style and temperature but might be 14psi for an ale at 5deg for instance. See the chart at www.tinyurl.com/ikeg-carb for more information.
- The time it takes to carbonate will depend on the volume and temperature. Just try it after a few days.

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