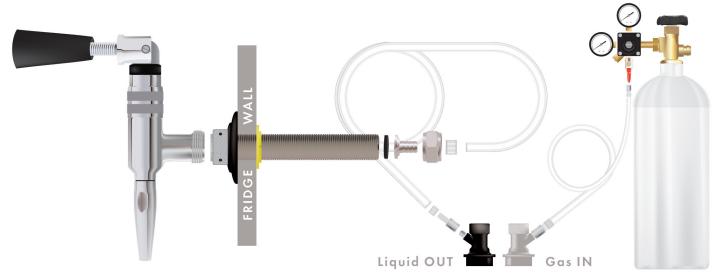
NITROGEN KEGGING SYSTEM INSTRUCTIONS

Official NORTHERN BREWER Instructional Document



THE NITROGEN KEGGING SYSTEM CONTAINS:

- 5 lbs Nitrogen cylinder
- Nitrogen regulator
- Gas connector kit (3 ft of 1/4" tubing and 1/4" MFL gas ball-lock disconnect)
- Faucet connector kit (5 ft of 3/16" tubing, 1/4" MFL liquid ball-lock disconnect and a barbed swivel nut)
- Stout faucet
- Shank Assembly

NEEDED BUT NOT INCLUDED:

- a 3 or 5 gallon ball-lock keg system with CO_2 cylinder
- N/CO₂ gas blend ("beer gas")

- 3″ shank
- Hex nut
- 1/4" barbed tail piece
- Neoprene washer
- Economy tap handle
- 2 Worm gear clamps
- Refrigerator
- Pint glasses

BEER GAS

Before you can use your system, you will need to fill your nitrogen cylinder with beer gas-a blend of 65-75% nitrogen and 25-35% carbon dioxide. Any gas supplier that can refill CO_2 cylinders should be able to supply beer gas.

INITIAL ASSEMBLY AND LEAK TEST

- Use a wrench to tighten the swivel nuts on the gas connector kit (gray disconnect) and the faucet connector kit (black disconnect). The swivel nuts should be snug, but do not over-tighten.
- 2. Attach the gas line to the regulator's check valve (male threaded fitting on the bottom of the regulator body) and tighten with a wrench.
- 3. Attach the regulator to the nitrogen cylinder. Tighten firmly with a wrench. Make sure the regulator's adjusting screw is backed all the way out. Crack open the valve at the top of the nitrogen cylinder. There should be no hissing or other signs of leaks and regulator gauge readings should remain steady.

WARNING

WORKING WITH PRESSURIZED GAS IS POTENTIALLY VERY DANGEROUS. NITROGEN CYLINDERS ARE UNDER VERY HIGH PRESSURE. IF THE VALVE WERE TO BREAK OFF OF THE CYLINDER, IT WOULD BECOME AN UNGUIDED MISSILE, POSSIBLY CAUSING INJURY **OR DEATH. FOR THIS REASON IT IS** IMPORTANT THAT YOU IMMOBILIZE NITROGEN CYLINDERS BY SECURING THEM WITH CHAINS, BUNGEE CORDS, ETC. ADDITIONALLY, A GAS LEAK IN AN ENCLOSED AREA COULD DISPLACE **OXYGEN AND CAUSE ASPHYXIATION. ALWAYS TEST GAS HANDLING SYSTEMS** FOR LEAKS.

NITROGEN CYLINDERS ARE PRES-SURIZED TO A MUCH HIGHER PSI LEVEL THAN CO₂ CYLINDERS; THEY ALSO HAVE A FEMALE CONNEC-TION INSTEAD OF A MALE CONNEC-TION. ONLY USE A HIGH-PRESSURE NITROGEN REGULATOR WITH A NITROGEN CYLINDER, AND BE SURE TO SECURE THE CYLINDER WHEN IN USE.

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PUTTING IT TOGETHER

INSTALL THE FAUCET AND SHANK

- 1. Drill a 1" hole in the refrigerator. .
- 2. Install the shank from the outside of the refrigerator. Remove the nut from the back of the shank and push the shank through the 1" hole; the black plastic flange should rest against the outside wall of the refrigerator. Working from inside the refrigerator, thread the nut back onto the shank and tighten it against the inside wall.
- 3. Assemble the shank assembly components in the following order: 1/4" barbed tail piece goes into the hex nut (barbed end should protrude), followed by the black vinyl washer. Use a wrench to tighten the hex nut assembly on the end of the shank inside the refrigerator. The nut should be snug, but do not overtighten.
- 4. Attach one end of the 5 ft section of 3/16" ID tubing to the 1/4" barbed tail piece on the shank. Attach the other end to the barbed swivel nut. A useful trick is to soak the end of the hose in very hot water to make it soft and pliable-it should slide right over the barb. Leave a small amount of space between the end of the hose and the hex nut, so that the nut can move freely.
- 5. Slide a hose clamp over the hose and position it over the barbed fitting. Use a screwdriver to tighten the clamp down and securely fasten the hose to the barb.
- 6. Mount the faucet on the end of the shank on the outside of the refrigerator.

CONNECTING THE NITROGEN KEGGING SYSTEM

- Attach the regulator to the nitrogen cylinder. Tighten firmly with a wrench. Make sure the regulator's adjusting screw is backed all the way out. Open the valve at the top of the nitrogen cylinder. There should be no hissing or other signs of leaks and regulator gauge readings should remain steady.
- 2. Connect the gray disconnect to the "In" post of the keg.
- 3. Make sure the faucet is shut (handle pointing straight up). Connect the black liquid disconnect, with liquid line attached, to the "Out" post of the keg.

USING THE NITROGEN KEGGING SYSTEM

This method assumes that you already have a separate CO_2 cylinder and regulator. The beer is carbonated to a very low level with pure CO_2 , then dispensed at a high pressure using beer gas.

- 1. Cold-condition the beer for several weeks to maximize yeast flocculation; alternatively, use a fining such as gelatin or isinglass. This will help prevent the restrictor disc in the faucet from becoming clogged.
- 2. Rack the beer to the keg and chill to facilitate absorption of gas.
- 3. Force-carbonate the beer with CO_2 only to approximately 2 vols of CO_2 . Refer to the Table 1 to find the correct regulator setting based on the temperature of your beer.
- 4. Disconnect the $\rm CO_2$ and relieve any pressure in the head-space of the keg.
- 5. Connect the nitrogen regulator/cylinder assembly to the keg. Back the adjusting screw on the regulator all the way out.
- 6. Connect the liquid line to the keg.
- 7. Open the valve on the cylinder to begin gas flow. Using the adjusting screw, set dispensing pressure to 25 psi; pour a sample and adjust pressure as necessary.

Temp	5 PSI	10 PSI	15 PSI	20 PSI	25 PSI	30 PSI
30° F	2.23	2.82				
35° F	2.02	2.52	3.02			
40° F	1.83	2.30	2.75	3.19		
45° F	1.66	2.08	2.51	2.94		
50° F	1.50	1.90	2.30	2.70	3.10	
55° F		1.75	2.12	2.47	2.83	3.18
60° F		1.62	1.95	2.27	2.60	2.92

TABLE 1. CARBONATION CHART

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POURING WITH A STOUT FAUCET

- 1. Hold a glass under the spout and pull the faucet handle forward; it will lock at 90°. Fill the glass to 3/4 full.
- 2. Admire the cascading bubbles while you allow the beer to settle 1-2 minutes.
- 3. Hold the glass under the spout again while pushing the faucet handle away from you. This will inject air into the line as the glass is topped off, finishing the beer with a frothy head.

CLEANING

Clean the faucet spout frequently. After emptying a keg, clean the liquid line and faucet with Beer Line Cleaner or a homebrew cleanser such as PBW. Sanitize the liquid line and faucet before tapping a new keg.

TROUBLESHOOTING

NO CASCADE OF BUBBLES WHEN POURING

- The dispensing pressure on the nitrogen regulator is too low; use the adjusting screw to raise the pressure.
- The beer was not carbonated with CO₂ sufficiently; disconnect the nitrogen regulator and increase carbonation level using CO₂.
- Note that a stout faucet is necessary to achieve the cascade; ordinary faucets will not create this effect.

BEER IS TOO FOAMY

- The beer is overcarbonated. Disconnect the nitrogen regulator and allow the keg to warm up, gradually relieving the pressure that builds in the headspace. Reconnect the nitrogen regulator and try again.
- The dispensing pressure is set too high. Lower the pressure on the nitrogen regulator, relieve pressure in the headspace and try again.

BEER WON'T POUR

- The dispensing pressure is too low; use the adjusting screw to raise the pressure.
- The nitrogen cylinder is out of beer gas, or the valve is shut.
- The restrictor disc in the stout faucet is clogged. This can occur if too much yeast or sediment was racked into the keg, or if the faucet is not cleaned regularly. Disconnect the liquid line from the keg. Unscrew the faucet spout and soak in a solution of PBW (or a comparable cleanser) to unclog the restrictor disc.