

# HOME BEVERAGE SYSTEM

## Compatibility

This system is a great way to get started in home brew keggling, as it can be easily expanded with readily-available parts.

## B62 Packing List

Before starting, check to make sure you have all the items and tools listed below.

- 1 D50 5 gallon NSF keg
- 1 D03 Gas Connector with gray gas connector and white washer
- 1 Q62 Regulator (boxed)
- 1 D21 Picnic Tap

## Tools Needed:

- $\frac{9}{16}$ " open end wrench for gas line
- $1\frac{1}{8}$ " open end wrench for regulator mounting (or a large crescent wrench)

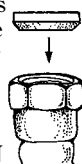
## C02 Cylinder Needed

You can buy a full 5 pound C02 cylinder from your local fire extinguisher or welding service center, or rent a filled tank at your C02 supplier. Some gas suppliers only rent tanks, so check to see what is available in your local area.

## Instructions

**1. C02 ASSEMBLY** It is usually easiest to place the C02 bottle and regulator in the refrigerator next to the keg, but they can be outside if there is not enough space. If outside, you will need to drill a  $\frac{1}{2}$ " hole through the side wall (watch out for freon pipes) to run the gas line.

Assemble the filled C02 tank to the boxed regulator, and lightly tighten with a  $1\frac{1}{8}$ " wrench. Now install the Gas Connector by screwing it onto the bottom of the regulator, placing the included white nylon washer in the hose end before tightening with a  $\frac{9}{16}$ " wrench. The grey end of the Connector snaps on the IN side of your filled keg.



**2. BEER SIDE ASSEMBLY** Just snap the black ball lock connector on the picnic tap assembly to the OUT fitting on the keg. Your system is now assembled and ready to use.

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**SAFETY WARNING:** The C02 cylinder must be secured upright when in use. Either brace it with the keg, or fasten upright with a chain or brace (not included) to make sure it cannot fall sideways when in use. If it falls sideways when in use, liquid C02 gas could escape the regulator so fast that it would cause the keg to explode, causing personal injury.

## KEG CORROSION WARNING

If chlorine-based sanitizers such as diluted bleach are left in the keg for more than 12 hours, they will corrode the stainless steel, voiding your warranty. It is best to not leave any sanitizing solution in the keg for more than 24 hours. The best way to take care of your keg is to rinse it after each use, let it drain, and store inverted with the lid removed to let the keg dry.

## Using the Keg

The ball lock keg included is very versatile, and can be used for keggling home brewed beer, as well as for carbonating soda or sparkling water. Carbonation can be achieved by the use of priming sugar, or by injecting the cold keg with C02 for 2 to 3 days before dispensing.

## Filling A Keg

Before using the keg for the first time, rinse it thoroughly with sanitizing solution (iodophor preferred) to remove any manufacturing residues. Then fill with beer to within 1 to 3 inches of the top and seal with the clamp lid. To assure a good seal, lightly lubricate the keg lid O ring with Keg Lube, and center the lid in the oval opening before clamping down and sealing. Check the seal by rolling the keg on its side and checking for leaks. If the keg leaks, unclamp the lid and center before reclamping.

## Priming Sugar Method

This is probably the easiest way to carbonate beer in a keg. Just think of it as a big beer bottle, and add priming sugar when keggling your raw beer. Add 3 oz. by weight (half a cup) per 5 gallons, as keg beer should have less carbonation than bottled beer. Seal and let the keg sit for 9 days at room temperature to carbonate before dispensing.

## C02 Injection Method

C02 injection is a versatile carbonation method that can be used on any cold (42° F. or colder) liquid. Carbonate beer, sparkling water, or soda easily by filling the keg to within a couple inches of the top, sealing, chilling to 42° F. or less, and attaching the gas line. Now turn the PSI up to 25 psi by turning the center knob of the regulator clockwise, and leave the gas on the chilled keg for 3 days. After 3 days, remove the gas line and release the excess pressure in the keg, by pulling up on the lid center relief valve. Then turn down the dispensing pressure to 4 psi or so, and dispense your carbonated beverage. Be sure to leave your Picnic Beer Faucet assembly off the keg during the carbonation process, as it is only rated at 15 psi.

If there is too much carbonation, remove the grey gas line, release all C02 pressure from the keg, and let sit in the refrigerator for 6 hours before reconnecting. If there is too little carbonation, hook up the gas line again, remove the picnic tap, and leave for another 24 hours at 25 psi in the refrigerator before trying again.

## Make Your Own Seltzer Water

To make your own carbonated water, fill the keg to within a couple of inches of the top with good drinking water, and then seal. Refrigerate to 42° F. or less and then attach the gas line. Adjust the regulator to 35 PSI with the red knob and leave it cold for 3 days in the refrigerator with the gas on. After 3 days, the water is carbonated, and reduce the dispensing pressure to 15 PSI to dispense.

## Cleaning

To clean your keg and picnic faucet assembly periodically, rinse the keg and then fill it  $\frac{1}{4}$  full of dilute sanitizing solution. Attach the picnic faucet assembly and hold the end down lower than the keg in an area that can drain. Lock open the picnic tap by pulling upwards on its release lever and let the sanitizing solution siphon through until the keg is empty.

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