

CARBCLIP® BOTTLE PRESSURE GAUGE



Fits any glass beer bottle that accepts a bottle cap, and allows you to monitor carbonation as it develops in the bottle.

1. To install, get a freshly filled bottle of beer that has been primed with sugar, and first press the stopper with Duotight fitting into the bottle as far as it goes.

2. With the narrow opening on top, slide the Carb-Clip® over the slot in the grey Duotight fitting, and slide the large slot into the upper rim of the beer bottle.

Hold the gauge down firmly, you may need to twist the stopper into place the first couple of uses to be able to slide the CarbClip® into place.

3. Once in place, leave the beer in a warm (68° to 75° F. ideal) place for 4 to 7 days until you see the gauge rise to at least 15 PSI (20 Maximum). When the gauge rises to 15 PSI or a little higher, your

beer is carbonated and can be placed in the refrigerator if desired to lager. If the gauge rises over 20 PSI, refrigerate the beer to prevent further carbonation development.

Note that the carbonation level on the gauge will vary during the day, when it is cooler at night the gauge will drop, and rise again when the temperature warms. Refrigerating the beer will cause the gauge to drop by 10 PSI - **which is not a cause for concern** - the beer is still carbonated!

WARNING!

Do not exceed 30 PSI, as the bottle may explode, causing injury. Do not use with chipped or visibly damaged bottles, as they may explode, causing injury. Do not use with bottles not designed to hold carbonation pressure. Keep away from children.

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