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## Homebrew Kegging System BALL LOCK



### Product description:

This is our basic kegging system with a regular ball lock keg. The kit includes:

- Used 5 gallon corny keg
- Taprite dual gauge regulator (with 3/8" shut-off valve—barbed)
- Five (5) feet of 5/16" ID thickwall gas line with **G**as (**G**ray) MFL disconnect and ss adjustable clamp
- Picnic tap with four (4) feet of 3/16" ID thickwall dispensing hose and **B**eer (**B**lack) MFL disconnect
- New set of o'rings

You can add a CO2 tank for additional cost.

### Quick Carbonation Instructions:

(Note: Soak keg w/ 5 gallons of water and 1 cup baking soda overnight to deodorize)

- 1—Clean and sanitize keg
- 2—Purge your keg by attaching the gas fitting to input post and purging at 5 PSI for 10 seconds
- 3—Siphon homebrew into keg, attach lid and add pressure for a few seconds to force lid into place
- 4—Chill keg for 6-8 hours to get temperature below 40° F
- 5—Attach gas fitting to input post at 30 PSI, rock across your knee like a see-saw 100 times (about 2 minutes). Then let sit for another 1-2 hours on 30 PSI in fridge
- 6—Reduce regulator pressure to 5 PSI and release excess pressure in keg by opening relief valve
- 7—Attach beer disconnect to output post of the keg and enjoy a frothy glass of your homebrew!

There is more than one way to carbonate your homebrew, this is my method.  
Feel free to experiment with others!

Not sure how to set up your kegging system and/or need help finding a potential leak? [Click here](#)

Still have questions? Call our kegging experts at (313)277-2739

DO NOT USE BLEACH IN STAINLESS STEEL KEGS!