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[BSHB] How to Keg Your Home Brewed Beer

1 meddelelse

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18. sep. 2011 04.58

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BeerSmith Home Brewing



Kegging your Home Brewed Beer!

Would you like to learn how to start kegging your own beer? Kegging your homebrew saves time and offers a very convenient way to serve your beer. This article walks you through the basics of purchasing a kegging system, filling your kegs and serving your kegged beer at home.

Purchase a Beer Kegging System

If you don't already have a beer kegging system, you can purchase one from your local homebrew store or a major online brewing supply store. A kegging system consists of a keg, a CO₂ (carbon dioxide) gas tank, a pressure regulator and two hoses. One hose feeds CO₂ gas into your keg inlet, and the other hose brings the beer from the keg to your tap. Keg sizes vary, but the most popular size is the 5 gallon Cornelius or "Corney" keg.

If you are just starting out with kegging your own beer, it is best to purchase a complete starter system from a single store. Complete systems typically run less than \$200 for an initial setup including all of the supplies mentioned above. Several popular brewing supply stores that sell kegging equipment can be found online. Once you have your kegging system you will need to fill the CO₂ tank with CO₂ from a local beverage supply or gas supply store.

Filling a Keg

Give your keg a thorough cleaning before use, as many used Cornelius kegs have soda residue present. Pressurize the keg with gas once and check for leaks by applying a small amount of soapy water around the hose fittings and valves. Sterilize the keg with a stainless steel-safe agent such as iodophor before filling. Fill the keg by siphoning from your

Got Kegging Equipment?

Kegging equipment is a great lifetime investment that will save you many hours of time and hassle. You can order kegging equipment and [support the BeerSmith sites by ordering here.](#)

BeerSmith can Help You Keg

BeerSmith has full support for kegging your beer - it can help you calculate the keg pressure requires for your beer. Give BeerSmith a [free trial for 21 days.](#)

BeerSmith Home Brewing Guide

We've compiled all of our best articles into a book form called the [BeerSmith Home Brewing Guide](#) - access over 100 articles on a variety of beer brewing techniques, styles and more.

homebrew fermenter, being careful not to splash or aerate the beer.

Once the keg is full, put the top on it and pressurize the keg using your CO2 tank. Purge any remaining air in the keg and displace it with CO2. Do this by pressurizing the keg with CO2, then release air using the release valve on the top of the keg. Repeat this 4-6 times to make sure that all of the air is out and replaced by CO2. Once the keg has been pressurized with CO2, you can store it in this configuration for several months as long as the keg has no leaks.

Carbonating the Keg

Kegs must be stored under pressure and refrigeration to carbonate properly. I use an old refrigerator to keep 3 of the 5 gallon kegs on tap at all times, and I've drilled a hole in the side of the fridge so I can keep the CO2 tank on the outside. To calculate the carbonation pressure needed, put a thermometer in your refrigerator and leave it for a few hours. This will give you your carbonation temperature.

Next, using a Carbonation calculator such as [BeerSmith](#) (Carbonation item on the Tools menu), enter the volumes of CO2 desired to set the carbonation level (2.4 is a good starting number to use), enter the refrigerator temperature and volume of beer. BeerSmith will calculate the CO2 pressure needed to force carbonate the beer. If you don't have access to a carbonation tool, start your system at 10 psi of pressure and adjust it later. Set your CO2 tank regulator to the desired pressure, hook it to your keg and place the keg in the refrigerator. Again, it is not a bad idea to check your lines and connectors for leaks if you have not used the system before. The keg will begin to carbonate in a day or two and reach full carbonation within a week.

Enjoy Kegged Homebrew

You are now ready to enjoy your kegged homebrew! Always pour your beer down the side of the glass and open the tap fully. If you find that the carbonation level is too high, simply dial your CO2 pressure down a bit. If the beer is too flat, adjust the keg pressure up a bit. Invite some friends over and enjoy fresh homebrew from the tap!



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