



Big Sky Homebrew Supply
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KEGGING INSTRUCTIONS

1. Vent pressure from keg by pulling the pressure relief valve on keg lid. Remove keg lid, and add one teaspoon of BTF solution and one gallon of warm water to keg. Lock down the lid and shake keg from side to side to distribute the BTF mixture around the inside of the keg. Pressurize the keg to 10 PSI, attach the liquid dispensing line, and run about 2 cups of BTF solution through the liquid dispensing line. Tilt keg upside down so that the CO₂ is near the bottom of the sink. Depress the CO₂ poppet to flush the BTF solution through the CO₂ port. It is a good idea to use rubber gloves when working with BTF solutions.
2. Bring two gallons of water to a boil. Vent all pressure from keg, remove lid, and pour out all the BTF solution. Place lid in a pan of boiling water with just enough water to cover the lid. Pour one gallon of boiling water into the keg. Put lid on and shake keg from side to side several times. Run two cups of boiling water through the liquid dispensing line. Depress CO₂ poppet to flush the poppet with sanitizing solution. Vent pressure, pour out water, and repeat this step one more time.
3. Filling your keg: Vent keg, remove lid and place in a pan of boiling water. Boil the lid and O-ring for approximately 5 minutes. Siphon the beer into keg, put lid back on, and pressurize to 10 PSI. Rock the keg back and forth gently. Placing your ear next to the keg, listen for a ringing sound. Keep rocking the keg back forth and listening until the ringing stops. This is the sound of CO₂ going into solution.
4. Carbonation can be done by priming or force carbonation.
 - Priming: Boil 1/4 cup of corn sugar in a 1/2 cup of water for 2 minutes, pour into keg and follow step 4. Once the keg is pressurized, store for one week at room temperature, then refrigerate and serve.
 - Force Carbonation: Follow step 4. Cool the keg to between 40-45 degrees. Once the keg is cool increase pressure to approximately 15 PSI. Listen for the ringing sound as in step 4. Rock keg and listen until ringing stops. Store the keg at this temperature and pressure for between 5 to 7 days. Desired levels of carbonation vary from person to person. Make adjustments to suit your tastes.
5. Dispensing: Set the regulator to 5 PSI. Vent excess pressure by using the release valve on the keg lid.