



## Midwest Homebrewing Supplies

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## Brew Logic Single Tap Draft System Catalog #E8000

### Inventory List:

#### **1 Brew Logic Dual Gauge Regulator:**

- Fitted with a 5/16" barbed swivel nut and ball check valve

#### **1 Gas Line Assembly:**

- 4' of 5/16" I.D. gas line, 5/16" barbed swivel nut, gray threaded ball lock gas disconnect, and two stainless steel tubing clamps

#### **1 Beer Line Assembly:**

- 5' of 3/16" beer line, 1/4" barbed swivel nut, black threaded ball lock liquid disconnect, two stainless steel tubing clamps, and one picnic tap

#### **1-5 Gallon Reconditioned Corny Keg**

#### **1-5 lb. Aluminum CO2 Tank (Empty)**

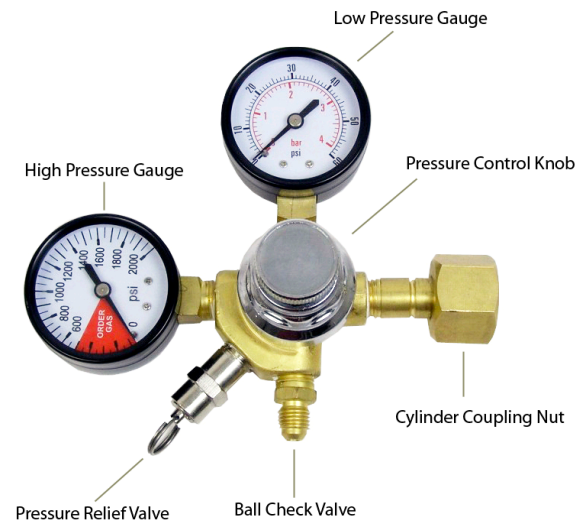
### Getting Started:

Kepping is an easy and convenient way to store and dispense your homebrew. You have complete control over carbonation levels, the option of filtering your beer for a commercial quality appearance, and can enjoy your beer just days after fermentation has completed, rather than weeks. It's also much easier to clean and sanitize a single keg than four dozen 12 oz bottles!

### **Connecting Regulator to CO2 Tank:**

Remove the nylon washer and place it in the cylinder coupling nut, thread the nut onto the CO2 Tank, and tighten completely with a wrench. Make sure the pressure control knob on the face of the regulator is turned all the way *counter clockwise* and feels a bit loose. This means the gas diaphragm is completely closed and no gas should flow. Now open the valve on top of the CO2 tank and inspect for leaks. In a very quiet room, you can usually hear a hiss, but you may find it easier to mist all of the connections with soapy water - leaks will be very evident.

At this time you should also turn the knob on the regulator very slowly to the right (clockwise) until the low pressure gauge reads about 5 psi. Now inspect the gas line assembly for leaks - if all is well you're ready to move on to the next step. If you find any leaks, just tighten the fittings as necessary and re-check.



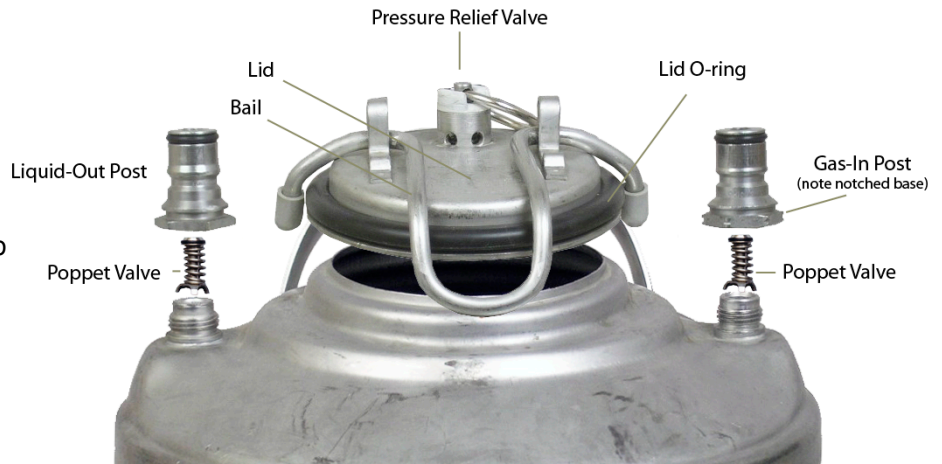
### **Getting to Know your Corny Keg:**

Before adding your beer and carbonating, it's a good idea to inspect your keg for leaks and learn how they work. **It only takes a slight leak to drain a full CO2 tank overnight**, so make sure you don't skip this step. Reconditioned corny kegs can be a bit fussy, e.g. some kegs seal more reliably with the lid oriented in a certain direction; some poppet valves will not seat properly on their own and may require a flick with your fingernail to seat. etc.

First, lift the pressure relief valve in the center of the lid and let all of the pressure out of the keg. This will allow you to lift the bail on the lid and remove it. Check out the innards of the keg - note the liquid dip tube that extends to the bottom of the keg. Match this up with the liquid post on the top of the keg. This post may also be marked "out" and is where you connect the black ball lock disconnect with beer line assembly. The other post is the gas-in and is easily identified by notches at the base of the post. There is also a short gas-in post inside the keg that delivers gas into the headspace of the keg.

The two most common gas leaks occur with the poppet valves and the lid o-ring seal. The poppet valves are the spring valves located in the center of the posts. These valves will often leak if they are not properly seated - simply depress the valve slightly with your fingernail and allow it to pop back up.

With most corny kegs, the lid seals more reliably when oriented in a specific direction - with the bail facing front and the gas post to the right. If you notice any leaking around the lid o-ring, gently press down on the lid - this will usually allow the o-ring to seal. If it continues to leak, try orienting the lid in the opposite direction. Another trick is to lift the bail completely and let the pressure of the CO2 press the lid into place. Again, get to know the keg and its quirks. Most leaks are just a matter of a small adjustment.



### Cleaning and Sanitizing:

Keeping your keg and beer line clean is key to a good tasting beer time and time, again. We use a caustic cleanser to help remove the syrup and soda flavors from the keg and it **needs to be thoroughly cleaned and rinsed with hot water before sanitizing**. The caustic cleaner has a slightly sweet and soda-like odor, so be sure to rinse thoroughly.

- To sanitize, prepare a gallon or two of your favorite sanitizer and add to the keg. **DO NOT USE BLEACH** to sanitize stainless steel - it will cause "pitting" of the surface.
- With the lid in place, connect the gas-in disconnect (gray) to the gas-in post on the keg, open the valve on the CO2 tank and adjust the gas regulator to 5-10 psi. This will seal the lid and allow you to shake the keg for a couple of minutes to ensure the sanitizer comes in contact with all interior surfaces.
- Next, connect your beer line assembly to the liquid-out post and depress the picnic tap to let the sanitizer flow through the liquid dip tube and beer line assembly.
- After running the sanitizing solution through the system, disconnect the gray gas fitting from the keg post and pull up on the pressure relief valve on the keg lid to relieve the pressure. At this point you'll be able to remove the lid, rinse (if not using a no-rinse sanitizer), and turn keg upside down to drain.

### Carbonation:

There are two options for carbonating your beer in a corny keg: Natural conditioning (as you would with bottles), or forced carbonation with your CO2 system (recommended).

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#### Forced Carbonation:

1. Siphon beer into sanitized keg, attach keg lid and seal
2. With gas line connected, increase pressure to about **30 psi** - double check for leaks!
3. CO2 dissolves into beer much more easily when the beer is cold, so ideally, place keg with gas line attached into fridge and leave under pressure for about 24 hours.
4. Test carbonation level - turn down regulator pressure to about 10 psi and release excess pressure in keg by lifting the pressure relief valve.
5. Attach sanitized beer line assembly, pour a beer and enjoy. If more carbonation is needed, turn regulator up to about 20 psi and leave for another 24 hrs.

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#### Natural Carbonation:

1. Dissolve 1/3 cup corn sugar in a cup of water and boil for five minutes. Add to an empty, sanitized keg.
2. Siphon 5 gallons of still, finished beer into keg.
3. Add yeast.
4. Attach keg lid and pressurize with about 10 psi.
5. Remove gas line and check keg for leaks.
6. Store at room temperature for several weeks until carbonated.
7. Chill, tap beer, set regulator to about 10 psi, pour off first glass and discard (it's mostly yeast sediment).
8. Enjoy!

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Congrats! As always, we're only a phone call away if you have any questions. Also, check out our forum at [www.brew-wineforum.com](http://www.brew-wineforum.com).