

# SETTING UP YOUR KEG SYSTEM

## The Equipment

You have the choice of the following systems:

1. Stainless Steel Beer Gun

™ Hand held beer gun

™ 1 metre 4mm line

™ 1 black disconnect

™ 1 x stainless clamp

2. Fridge Tap that is mounted through the fridge door (OptiD3 (m0 Tw -1Td oo)2(u ha)-1(v)2(e

™ 1 black disconnect

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## USING YOUR KEG SYSTEM

### Fermenting your Beer

Ferment your beer in the normal way. When fermentation is complete, transfer your beer into a second fermenter, mix finings into 200ml of boiled water, add 3 teaspoons of dextrose, mix well and add



# k" \ V° u@8'

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Beer is too heady and tastes flat. The beer is over gassed and you are losing all the gas in the head when you pour your beer. (A tell tale sign of over gassed beer is that the line from the keg to the tap will turn straight to