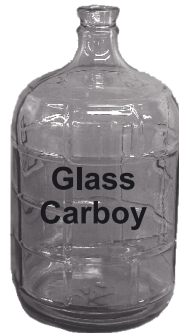## Step 1 Fermentation

Ferment beer for 10 days in fermenter. After 10 days transfer beer to Glass Carboy.

Step 2 Clearing

Glass Carboy

Ensure fermentation is complete
Add clarifier pack D1, stir well, add pack D2, stir well. When beer is clear 8-10 days transfer to keg.

Step 3 Keging

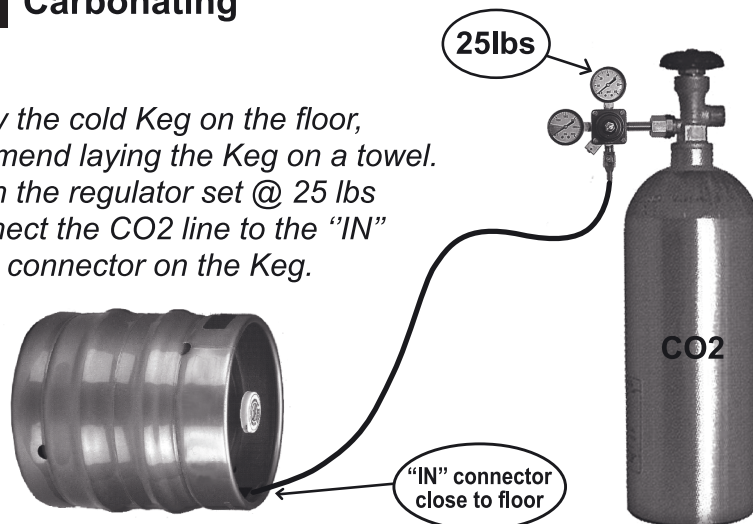*NOTE: If some beer remains in the carboy, transfer to beer bottles. Place keg in refrigerator.*

Step 4 Cold Stabelization

*Leave keg in refrigerator for 12 hours.*

Step 5 Carbonating

25lbs

Lay the cold Keg on the floor, we recomend laying the Keg on a towel. With the regulator set @ 25 lbs connect the CO2 line to the ''IN'' connector on the Keg.

CO2

''IN'' connector close to floor

NOTE : The ''IN'' connector on the bottom close to the floor. This will force the CO2 to travel through the beer for better absorption. Rock or roll the Keg back and forth like a rolling pin for 4 minutes. This will give the beer a standard carbonation level. Disconnect the CO2 line from the ''IN'' connector on the Keg and place Keg in refrigerator for 8 hours to equalize.

Step 6 Taping off the beer

12-13lbs

IMPORTANT
A restricter liquide line mesuring 72'' must be used otherwise excesive foaming will occur.

Restricter liquide line 72''

Braided CO2 Line

CO2
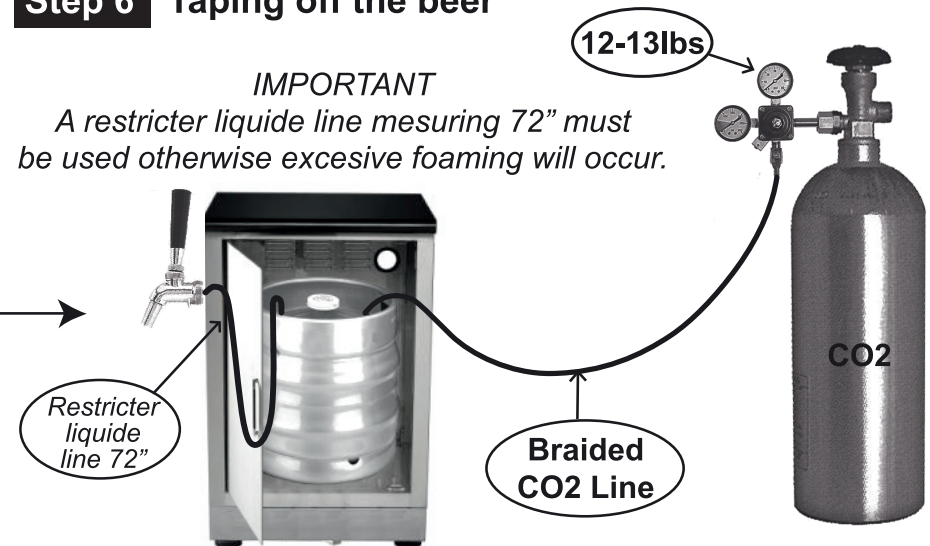
***IMPORTANT : To eliminate the back flow of beer from the Keg to the CO2 regulator.** Remove CO2 from Keg by quickly pulling on the pressure release valve. Set the regulator to 12 - 13 lbs on the CO2 tank. Connect CO2 line to the "IN" connector and the liquid line to the "OUT" connector on the Keg. Pull tap and discard the first glass, the second glass should have a 1" thick head. Enjoy!*