



Using 5-liter party kegs with the Beer King tapping device

First use of a new keg

Even though the keg is clean when it is new, it is still recommended to rinse the keg and the stopper with Star San or Saniclean to make sure it is sanitized before filling the first time.

Kegging and carbonation

Sanitize the keg, the stopper and its center plug by rinsing with Star San or Saniclean. Put the center plug back into the stopper. There is no need to rinse with water afterwards – any residual foam from Star San will not harm the beer.

Fill the keg with fully fermented beer. With access to a cornelius system and a BeerGun, it is possible to fill with carbonated beer and retain the carbonation, otherwise the party keg can be primed with sugar to carbonate by refermentation, just like when bottling homebrew.

The keg is easily dented if the internal pressure becomes too high. Less priming sugar should be used compared to what is customary for bottle refermentation. It is recommended to go no higher than 2-3 grams per liter, unless using the rubber stopper with safety valve. Don't fill to the rim - leave about 2-3 cm head space.

Close the keg with the rubber stopper while it is still moist from Star San or Saniclean. Leave the keg to carbonate at room temperature for a few days, before storing it cool or cold until it is to be served.

Dispensing

When the time has come to start serving the beer, the Beer King tapping device is attached to the party keg. Prepare by rinsing the device (notably the internal beer line and the outside of the dip tube) and the top of the rubber stopper with Star San or Saniclean.

When the Beer King is firmly pressed straight down into the party keg, the dip tube pushes the center plug out of the stopper into the keg and makes a tight seal. Snap the device into place.

The first few glasses can typically be served using the pressure from the CO₂ in the keg. When the pressure becomes too low, the rest of the beer can be served using a 16-gram CO₂ cartridge.

Cleaning

When there is no more beer in the keg, the Beer King and the rubber stopper are removed and the center plug is shaken out of the keg. Everything is rinsed with water, not forgetting the beer line inside the tapping device. If one fails to rinse promptly afterwards, PBW can be used for cleaning the equipment before the next use.