



BrewKeg50™ User Guide

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OVERVIEW

BrewKeg50™ Structure



1

Optional Wheelset Accessory



BREWKEG50™ USER GUIDE

INTRODUCTION

The BrewKeg50™ User Guide provides you the basic information you need to:

CLEAN: Prepare your BrewKeg50™ for use;

MIX: Create a beer from your ingredients;

ADJUST: Ferment and then clarify the beer ready for drinking;

DISPENSE: Enjoy your finished product — a chilled, carbonated and clear beer or cider.

VIDEO RESOURCES

There are a series of instructional videos under the [Video Resources](#) option off the main menu on the WilliamsWarn website. Please step through these videos at your leisure before you make your first beer or cider to support the content you read within the Quick Start guide.

You can scroll to specific videos, search by title or use the tags to filter those videos relevant to your needs. If you choose the tags of BrewKeg50™ and QuickStart when searching, you will find the videos that support the content of this guide.

Alternatively, all videos are available on the Youtube Channel [williamswarn.com/youtube](https://www.youtube.com/channel/UCw1m1m1m1m1m1m1m1m1m1m1)

You will also find a wide range of videos to assist with techniques, tips and tricks, recipe ideas how-to's and more. We encourage you to bookmark this site and work your way through all relevant videos.

NOTE: you may find that in some instances the videos do not match exactly the instructions within this guide. It is worth noting that there are multiple ways to achieve the steps below and they are all correct. So, consider your options and do what works best for you.

IMPORTANT VIDEOS TO WATCH

- Connecting Gas and Liquid Correctly
- Disassembling and assembling the BrewKeg lid
- BrewKeg Easy Cleaning
- Dispensing from a BrewKeg
- Doing a basic brew
- Successfully pouring your beer
- Using the new Sodastream adaptor
- The BrewKeg: Step 1 Clean
- The BrewKeg: Step 2 Mix
- The BrewKeg: Step 3 Adjust
- The BrewKeg: Step 4 Dispense

EQUIPMENT YOU NEED

You will need the following items to make and enjoy your own beer or cider:

- A BrewKeg50™
- Sundry Accessories
 - spatula to mix
 - Clarification Agent
 - Brewery Detergent
 - non-scratch sponge
 - thermometer
 - hydrometer
- A jug or kettle to boil water or very hot water, 80°C plus (176°F)
- A pair of scissors
- A bucket or plastic jug
- A Dosing Device to add the Clarification Agent
- A Pressure Gauge used to monitor pressure during fermentation
- Beer or cider ingredients for the BrewKeg50™
- A warm environment to ferment (18°C-28°C ideally, (65°F-83°F))
- A chiller or fridge for chilling your beer
- A CO₂ Gas Bottle with CO₂ regulator and gas line connector
- A beer tap to dispense your beer



PROCESS SUMMARY

CLEAN

01. Rinse off the internal yeast ring — ensure the internal surface is visibly clean.
02. Add hot water and detergent — shake with lid on — take some liquid out of the beer line.
03. Open the vessel butterfly valve and add remaining detergent to the sediment bottle.
04. Rinse the detergent from the BrewKeg50™, its lid, sediment bottle and beer line.

MIX

01. Add the extracts to the vessel with hot water and stir to dissolve.
02. Add any extra ingredients (e.g. hop tea).
03. Top up with water. Target 25°C (77°F) when full. Stir.
04. Rehydrate yeast in 250ml of 25°C (77°F) water and add to vessel.
05. Attach sediment bottle and open vessel valve.
06. Top up again, attach lid, set VPRV to approx. 2.5 turns and set temperature to ideally 25°C (77°F) or within the range of 18-28°C (64-82°F) in your fridge or room.

ADJUST

01. Maintain temperature for 4 days.
02. Check and adjust the pressure as required after 24 hours. Target 1.5 bar (22 psi).
03. Drain sediment from sediment bottle if required to create room for additional clarification sediment.
04. Chill to 1-4°C (34-39°F) when fermentation is finished.
05. Clarify beer — 2 step process. Cider does not require clarification.

DISPENSE

01. Close the vessel butterfly valve and drain the sediment bottle. Remove the bottom half components of the sediment bottle to rinse clean. Rinse the underside of the valve and replace the cleaned components.
02. Ensure CO₂ is connected to the gas-in port on the lid.
03. Connect draft tap to the beverage-out port on the lid and pour a beverage.

Transfer the beverage to bottles or kegs if required.



CLEAN

The cleaning process requires the BrewKeg50™ and all parts to be: cleaned with cold water (removing all visible brewing residues), washed with Brewery Detergent (removing unseen build up), rinsed (removing all Brewery Detergent residue), and sanitised with boiling water. Once this is done you are ready to mix in your ingredients.

01. Boil 2L (0.5 gal.) of water, ready for use later.
02. Disassemble BrewKeg50™ into individual parts: lid, silicon lid seal, Variable Pressure Relief Valve (VPRV), beer tube, black anti-block fitting (on end of plastic beer line) and all base components of the bottom half of the sediment bottle.



Fig 1: Disassembled BrewKeg™ Lid

03. In a sink, jug, or small bucket, add 1 teaspoon (0.17 fl. oz.) of detergent per litre of hot tap water. Soak all disassembled lid parts and sediment bottle components in hot water, wiping clean with the non-scratch sponge to remove any visible yeast/krausen/hops residue of previous brew.
04. Rinse the entire BrewKeg50™ with cold water over a drain or sink. Using the non-scratch sponge remove the yeast ring, krausen and hops residues at the BrewKeg50™ fill mark. Pay special attention to the underside of the seal area and bottom valve area. Turn the BrewKeg50™ over and clean the underside of the bottom valve and sediment bottle component. Ensure it is thoroughly clean before closing the bottom valve

and pouring a small amount of boiling water into the underside of the closed bottom valve fitting to sanitise.

05. Return to upright position and re-rinse with cold water. Open the bottom valve to drain excess water.
06. Re-assemble lid, beer tube, anti-block fitting, and VPRV. Ensure the anti-block opening is facing inward and beer tube is inserted firmly into the lid beneath the correct port (Liquid Port marked 'L').
07. Turn the VPRV to fully closed position.
08. Install sediment bottle and fill BrewKeg50™ with 3L (3 qt.) of hot water and add 2 teaspoons (0.34 fl. oz.) of brewery detergent. Wipe interior stainless-steel surfaces of BrewKeg50™ with non-scratch sponge.
09. Fill jug again and boil 2L of water (0.5 gal.), ready for use later.
10. Install lid with silicon seal properly. The small tabs on the silicon seal should line up with the seams down the long length of the lid. Shake vessel upright, inverted, and on its side for at least 10 seconds.
11. After every 4-5 uses of the BrewKeg50™ it is a good idea to run the Brewery Detergent through your Beer taps. Attach draft beer taps and flush beer line and beer out port with the hot detergent.

NOTE: Enough pressure should build up via shaking of boiling water in the BrewKeg50™ to allow flushing of the beer line. If there is not enough pressure, attach CO₂ gas cylinder Gas-Disconnect (Grey) to the gas port (marked with a 'G' on the lid) and pressurise slightly to 0.3 bar (5 psi). The correct methods for connecting and disconnecting your gas and liquid disconnects to your BrewKeg50™ lid can be found in the [Video Resources](#) on the WilliamsWarn website.

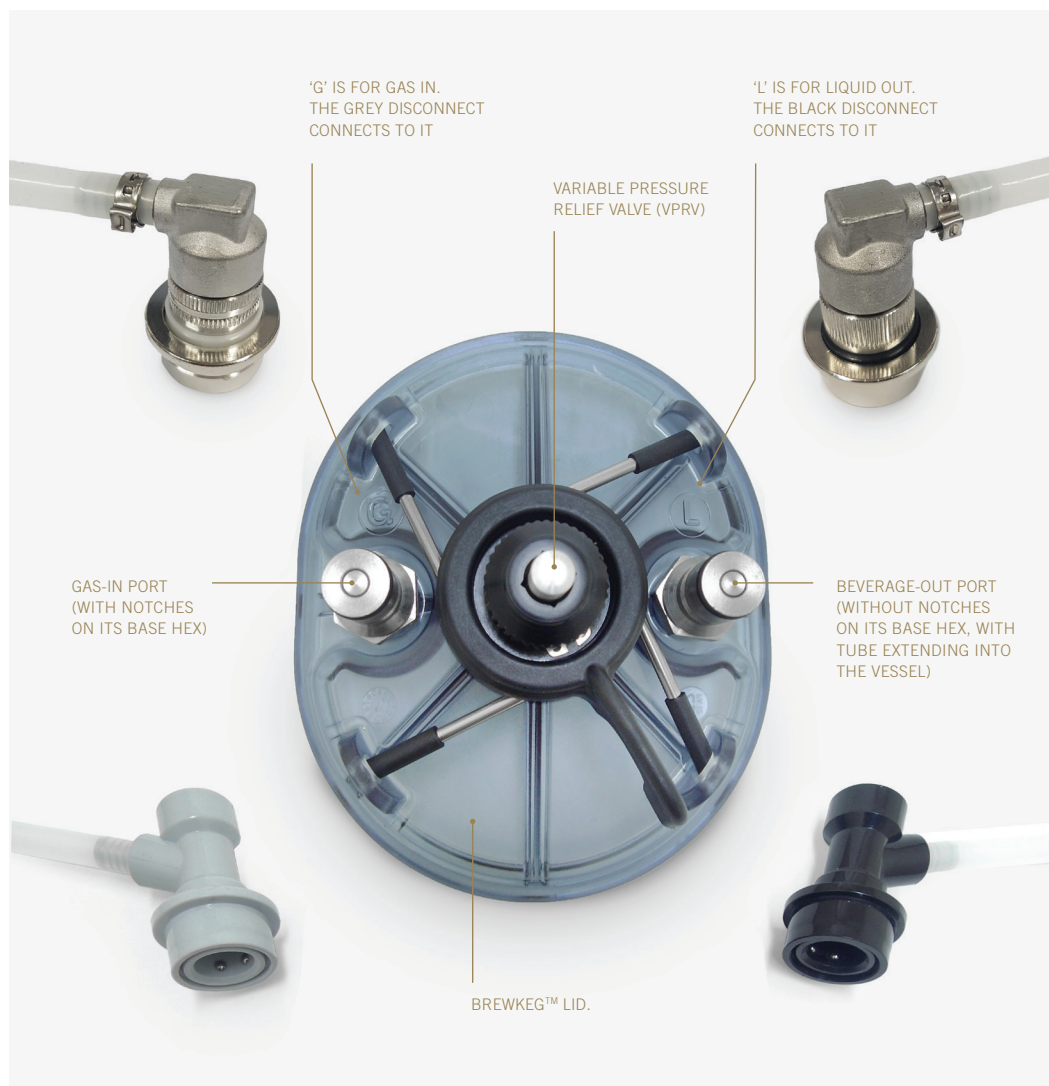


Fig 2: Assembled BrewKeg™ Lid

12. Remove any pressure in the vessel by pressing the button on the VPRV. Remove lid, sediment bottle and drain BrewKeg50™.
13. Rinse sediment bottle in cold water thoroughly.
14. Rinse lid in cold water and place upside down on bench.
15. Open butterfly valve and rinse out BrewKeg50™ again to remove all the detergent residue.
16. Close butterfly valve.
17. Fill BrewKeg50™ with 4L (1 gal.) of boiling water.
18. Install lid with silicon seal properly and shake upright, inverted and on its side for at least 10 seconds.
19. Connect CO₂ briefly to pressurise if required before connecting beer tap lines to flush with remaining boiling water from inside the BrewKeg50™. (Run through beer lines until it runs hot).
20. Remove any pressure in the vessel by pressing the button on the VPRV.
21. Remove lid and place upside down on bench before draining the BrewKeg50™.
22. Re-assemble the sediment bottle components and attach two halves of sediment bottle together.

MIX

The mixing step combines all ingredients for your brew together into the BrewKeg50™. Fermentation commences once the base ingredients are mixed in, the BrewKeg50™ is sealed, and the wort (ingredients and water) have been introduced to the yeast. For specific details on how to create advanced recipes, steep hops or grain, add fruit to ciders, and more please refer to the [Video Resources](#) on the WilliamsWarn website.

01. Boil 4L (1 gal.) of water.
02. Fill a clean glass with 250ml of water. Aim for 25°C (77°F), 20-30°C (68°F-86°F) is acceptable. Do not allow temperature to be above 40°C (104°F) or you may kill the yeast.

03. Rehydrate the yeast:

- A. Open the yeast sachet(s) and tip contents into the glass.
- B. Swirl around gently for 30 seconds. Place glass on the bench.

04. Ensure Bottom Valve on BrewKeg50™ is closed.

05. Adding Ingredients

For WilliamsWarn Cider brews:

- A. Open the cider pouches with scissors.
- B. Empty contents into BrewKeg50™.
- C. Add 2L (2 qt.) of boiling water.
- D. Add any other extra ingredients (fruit syrups etc. as per recipe).
- E. Top with cold water to 50L (13.2 gal.) mark.

NOTE: You are aiming for 25°C-30°C (77°F-86°F) and no higher than 40°C (104°F).

- F. Stir well.
- G. Open butterfly valve to introduce mixed ingredients to sediment bottle.

- H. Re-top up with cold water to the 50L (13.2 gal.) mark on the side of the vessel.

For WilliamsWarn Beer Kits:

- A. If you are steeping hops, put some of the boiled water aside for steeping your hops so that it can cool to 80°C (176°F) and re-boil the jug. Information regarding steeping hops can be found in the [Video Resources](#) on the WilliamsWarn website.
- B. Ensure valve is closed then pour 2L (2 qt.) of boiling water into the BrewKeg50™ to commence the mixing process.
- C. Open the cans of liquid malt extract (LME) and tip contents directly into the BrewKeg50™ (warming the can in hot water will make the malt less viscous for a better pour). Fill the emptied LME can half way with boiling water, stir and tip into BrewKeg50™ to get all remaining malt from can.
- D. Stir well with spatula to dissolve malt especially around the bottom of the cone. Malt will dissolve to a liquid.
- E. Add cold water to approximately quarter full. You are aiming for approximately 40°C (104°F) (±10°C) (±18°F) as an optimal temperature to mix dry malt ingredients.
- F. Add the 3kg (6.6lb) bag of dry malt extract (DME) to the BrewKeg50™ and stir to break down the lumps. Some lumps may remain and that is okay, they will break down naturally.



USER GUIDE

- g. Add any extra ingredients (e.g. hop tea via strainer or additional malts).
- h. Top up with cold water to the 50L (13 gal.) mark on the side of the vessel. Target temperature is 25°C-30°C (77°F-86°F) when full.

NOTE: The fill line is 6.8cm (2.7 inches) below the vessel rim. You can make a mark 6.8cm (2.7 inches) from the top of your spatula handle to provide a guide as you fill the BrewKeg50™.

- i. Stir thoroughly.
 - j. Open butterfly valve to introduce mixed ingredients to sediment bottle.
 - k. Re-top up with cold water to the 50L (13.2 gal.) mark on the side of the vessel.
- 07. Pour yeast contents from glass into the BrewKeg50™ ensuring yeast mixes into wort.
 - 08. Install the lid and lid seal and set the VPRV to 4 half turns anti-clockwise from fully closed.
 - 09. Set temperature to ideally 25°C (77°F) or within the range of 18-30°C (64-82°F) in your fermentation area.

ADJUST

There are two key processes in the adjust phase:
Fermentation and Clarification.

FERMENTATION

01. Attach the WilliamsWarn Pressure Gauge to the gas port (marked with a 'G') on the BrewKeg50™ lid to monitor pressure through the fermentation and clarification process. You will want your fermentation to read 1.8 bar (26 psi) after 24 to 36 hours and then, ideally, maintain this pressure. It is good practice to remove the Pressure Gauge once you are comfortable with the pressure attained in your BrewKeg50™ and re-attach to check as required. Please review the **APPENDICES** for options relating to fermentation pressure.

02. Adjusting the VPRV pressure set point:
If required, once your BrewKeg50™ contains CO₂ pressure from yeast activity (after 24-36 hours), you may increase the pressure set point by turning the VPRV valve clockwise or you can decrease the set point pressure by turning the VPRV valve anti-clockwise. You may relieve pressure by pressing the silver button in the centre of the VPRV valve.

NOTE: Removing too much pressure quickly while the ferment is in full swing could result in foaming out of the VPRV.

03. Maintain fermentation temperature between 18-28°C (65-82°F) for approximately 4 days or until fermentation has completed.



STAGE A
Fermentation Day 1.
Close inspection will show many fine bubbles rising from the yeast.

STAGE B Fermentation
Day 4.
Sediment bottle may be full.

Note: A completed fermentation can take longer for higher alcohol beverages and take less time with certain yeast strains, so 4 days is a guideline. A lack of yeast activity appearing in the sediment bottle is the key indication as to whether a fermentation is complete.

04. Check your sediment bottle for activity daily.
05. It can be useful to shine a torch through the side into the top, clearest part of the sediment bottle to assess activity. The activity in the sediment bottle will go through various stages as the beverage ferments.
06. The final stages of fermentation can be seen when there are a few fine bubbles or the occasional yeast 'bombs' rising from the yeast bed in the sediment bottle. Shortly following this you will see a clear layer of compacted sediment with cloudy liquid above it. There will be no sign of yeast activity after your fermentation is complete. If you think fermentation may not be complete, it is always safe to wait an additional day.
07. Once fermentation is complete, it is time to chill your beverage to prepare it for clarification.
08. Move your BrewKeg50™ to your refrigerator or chiller and chill your beer or cider to 1-3°C (34-37.5°F).
09. Wait 6 hours for the vessel and liquid to cool before commencing clarification.

NOTE: CO₂ pressure indicated on the Pressure Gauge will reduce slightly as CO₂ is absorbed from the head space of the BrewKeg50™ into the cooled beverage.

Fig 4: Sediment Bottle Activity Phases. Appearance may differ depending on yeast strain and wort combination.



CLARIFICATION

CIDER CLARIFICATION

Cider does not need to be clarified. It clears naturally within 24-36 hours, the closer to 1°C (34°F), the more efficient the clarification. Once the cider is clear, you can progress to the **DISPENSE** stage.

BEER CLARIFICATION

You may need to drain your sediment bottle prior to commencing the **CLARIFICATION** steps. Please follow the instructions on the next page.



STAGE C
Fermentation Day 4,
after draining
(if required)

Prepare your gas bottle, regulator and gas line. Set your gas bottle outward pressure to 1.1 bar (16 psi). Refer to WilliamsWarn [Video Resources](#) to set up and use your gas bottle.

10. Wind the VPRV valve to a fully closed position and close the bottom valve.
11. Unscrew the lid of the Dosing Device and measure 60ml (1 fl. oz.) of Clarification Agent into the device. Screw the lid back on.
12. Connect the Gas-Disconnect (Grey) fitting from the gas bottle to the lid of the Dosing Device.
13. Press the VPRV valve on the BrewKeg50™ lid until the Pressure Gauge reads 0.6 bar (9 psi).
14. Connect the Liquid-Disconnect (Black) fitting from the Dosing Device to the liquid out post on the BrewKeg50™ (marked 'L' on the lid). The difference in pressure ensures the Clarification Agent immediately bubbles through the liquid. You should hear the bubbling. Keep the Liquid-Disconnect (Black) attached until the pressure in the BrewKeg50™ is the same as the gas bottle (1.1 bar / 16psi), then disconnect from the BrewKeg50™.
15. To flush the Clarification Agent residue from the Dosing Device, add 60ml (fl.oz) of cold water to the Dosing Device and repeat steps 04 – 06.
16. Disconnect the Dosing Device from the Gas Line and Liquid Post and remove the Pressure Gauge.
17. Connect the Gas-Disconnect (Grey) of the gas bottle to the gas post on the BrewKeg50™ set at 1.1 bar (16psi).
18. Open the bottom valve. The beer will now clarify and dump a new layer of yeast and haze into the sediment bottle.
19. You will see a separation of clearer beer and sediment appearing in your sediment bottle.
20. After 12 hours, repeat steps 3-12 with 40ml (0.7 fl. oz.) of Clarification Agent.
21. A third yeast and haze layer will fall into the sediment bottle over the next 24 hours. It may be necessary to drain additional sediment to ensure all sediment is within the sediment bottle.
22. When you see a clear line of crystal clear beer above the compacted sediment in your sediment bottle, you are now ready to enjoy your beer!



Fig 4: Dosing Device setup

DRAINING THE SEDIMENT BOTTLE



STAGE D
24 hours after second
clarification. Note
the compacted layers
and clear beer that
appears in the top of
the sediment bottle.

BREWING INSTRUCTIONS

It may be necessary to drain the contents of the sediment bottle to make room for additional sediment. This may occur due to extra ingredients being added and therefore the sediment bottle filling past half full during the fermentation. The best time to drain the sediment bottle is before the first clarification.

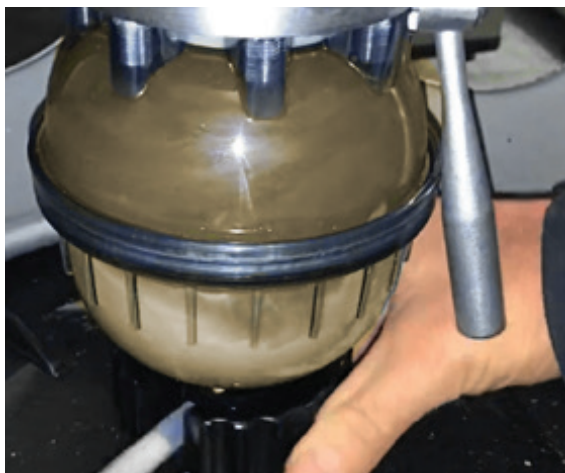
You will need:

- Silicon hose (supplied)
- A jug or container to accommodate drained sediment
- A floor drain if using the vertical drain component instead of the horizontal version which suits the silicone tube

- Ensure the BrewKeg50™ sediment bottle is accessible, assess whether you should move it to better location for draining.
- Slide the silicon hose onto the horizontal outlet at the base of the sediment bottle.
- Place the end of the hose into the jug or container.
- Holding the external part of the drain valve (black part), turn it clockwise to open and then back and forth by $\frac{1}{4}$ to $\frac{1}{8}$ turns continuously. You will see the sediment begin to exit the sediment bottle via the silicon tube as the interior stirrer disturbs the bed of sediment and ensures and even removal of the layers of sediment.
- Continue to drain to allow enough space to remain for clarification sediment to follow. Depending on beer style and other additions you may have made, you may wish to leave no more than a quarter of the sediment bottle with layered sediment.

- Once complete, wind the dial at the base of the sediment bottle anti-clockwise to a close position (finger tight).
- Remove silicon hose.
- Dump sediment.
- Wash hose and jug.

Refer to WilliamsWarn [Video Resources](#) to see how to drain the sediment bottle



PART A
 $\frac{1}{8}$ turns to jiggle the sediment removal dial



PART B
Drain via the silicon hose into jug or container

Fig 5: Draining the sediment bottle



DISPENSE

Ensuring a good pour is a combination of beverage and beer line temperature, level of beverage carbonation, and pouring pressure.

01. The gas remains connected to the BrewKeg50™ from the previous Clarification steps, set at 1.1 bar (16 psi).

Provided the BrewKeg50™ remains under 5°C (41°F), it is okay to leave the sediment bottle attached with the bottom valve closed while dispensing. If you want to remove and dump the sediment bottle, close the bottom valve, connect the silicone hose to the outlet on the drain valve and sit the other end into a container/jug, open the valve clockwise to relieve the pressure and lower the liquid level below the screwed connection before screwing the lower half of the sediment bottle to remove. It screws off clockwise as you are looking down at it. This is advisable to do in a drained or suitable area for hosing off yeast sediment up underneath the valve fitting.

Important: If you have left the sediment bottle on while dispensing, make sure you open the valve again before exposing the BrewKeg™ to higher temperatures where the yeast might re-activate and create pressure.

02. Connect the black fitting of your draft beer tap to the liquid out post on the BrewKeg50™ (marked with an 'L').

NOTE: Ensure your beer lines are chilled from being contained within your fridge prior to pouring. If you use a Kegerator ensure your fan has been on and the font is cool to touch. Cold beer will froth if it travels through warm beer lines.

03. Your cold, clear, carbonated beer is ready to pour. Enjoy!

*NOTE: If you find the carbonation level is a too high for your personal preference or you are seeing too much froth in the beer glass (a symptom sometimes of very hot days and un-chilled beer lines), you can refer to the **APPENDICES** in this document on pressure, temperature and carbonation and adjust accordingly.*

04. You can transfer the beverage to bottles or kegs if required. Simply follow supplied instructions and refer to the [Video Resources](#) on the WilliamsWarn website.

05. Once the beer is dispensed it is best to leave the BrewKeg50™ chilled until you intend to clean it.

WARNING: *If removing the BrewKeg50™ from the fridge while the sediment bottle is full, ensure that the bottom valve is in the open position to avoid pressure building up in the sediment bottle.*

APPENDICES

Special Note on Pressure and Carbonation

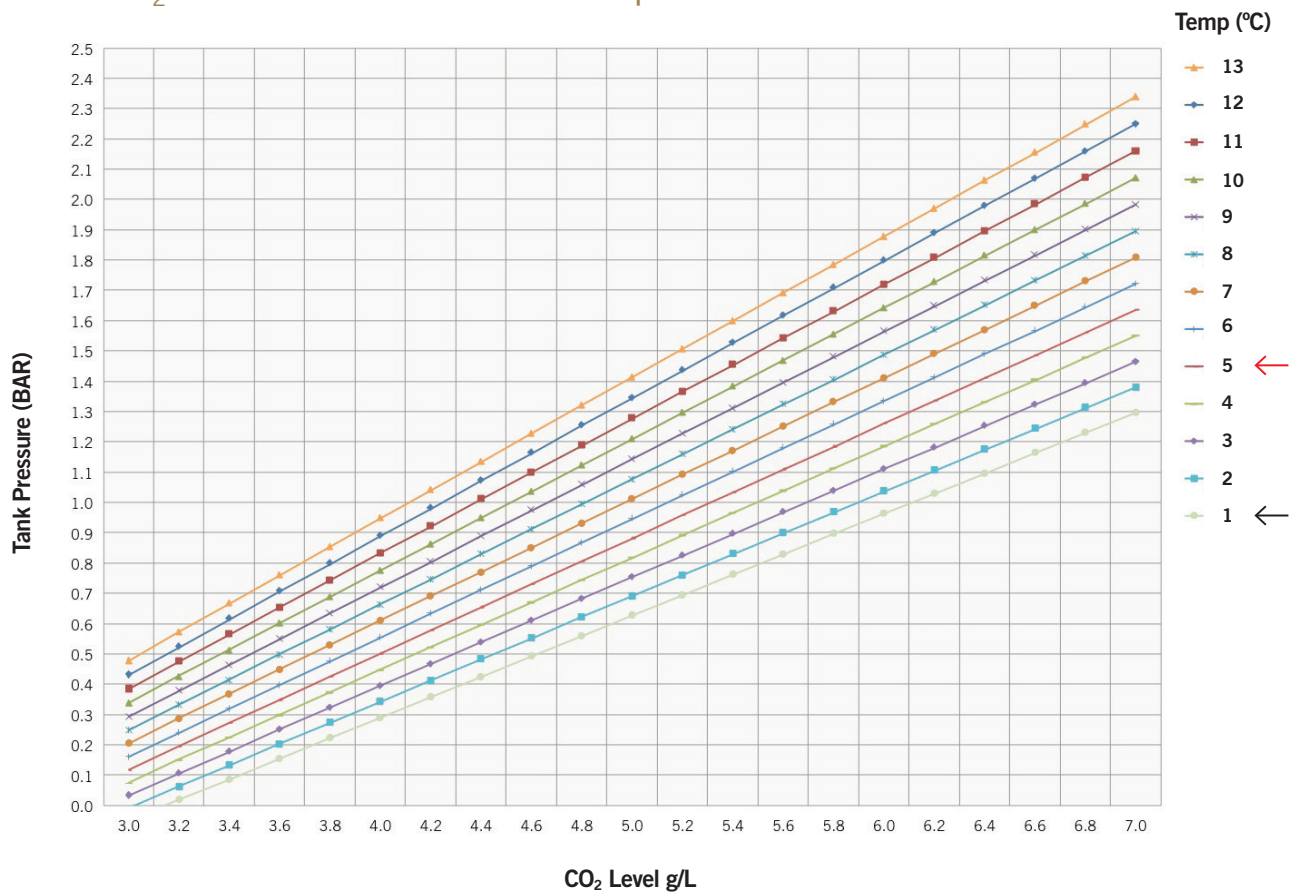
Beverage	Typical Grams per Litre (g/L) CO ₂
British Ales	3.0 - 4.0
Porter, Stout	3.5 - 4.5
Belgian Ales	4.0 - 4.5
American Ales	4.5 - 5.5
European Lagers, Belgian Lambics	5.0 - 5.5
Some Lagers, New World Ales	5.5 - 6.0
Cider and Mead	Still - 8.0
American Wheat	5.5 - 6.5
German Wheat Beers	6.5 - 8.0

Historically the amount of CO₂ in a beer has depended on its beer style and this ranges from 3g/L to 8g/L. We've found over the years that WilliamsWarr brewers like to target around about 6–6.4g/L CO₂ in their beers.

Beverage	Typical Serving Temperature
British Ales	1 – 7°C / 34 – 45°F
Porter, Stout	1 – 8°C / 34 – 46°F
Belgian Ales	6 – 10°C / 43 – 50°F
American Ales	7 – 13°C / 45 – 55°F
European Lagers, Belgian Lambics	5 – 16°C / 41 – 61°F
Some Lagers, New World Ales	10 – 15°C / 41 – 59°F

The typical serving temperature for beers also has a historical basis and ranges from 1°C–15/16°C (34°F–59/61°F). The brewers in New Zealand, Australia and the USA tend to like the colder beers, so we've targeted 1°C (34°F) as the starting point for these instructional manuals.

CO₂ Levels From Pressure vs Temperature





WilliamsWarn brewers tend to like quite highly carbonated beers so we've targeted 6.4g/L in a BrewKeg50™ at 1°C. This means, as you can see

on this graph, we need a pressure of 1.1 bar during dispense. So that's why we set 1.1 bar pressure on the low pressure gauge on our CO₂ supply regulator.

Adjusting Carbonation

Carbonation	g/L CO ₂	Pressure on CO ₂ Supply for Clarification and dispense (1°C/34°F)
High	6.4 g/L	1.10 bar
High	6.2 g/L	1.03 bar
High	6.0 g/L	0.96 bar
Moderate	5.8 g/L	0.90 bar
Moderate	5.6 g/L	0.83 bar
Average	5.4 g/L	0.76 bar
Average	5.2 g/L	0.70 bar
Average	5.0 g/L	0.63 bar
Low	4.8 g/L	0.56 bar
Low	4.6 g/L	0.49 bar

If you find this high carbonation level is a little bit too high for your personal preference, or you are getting a little too much foam out of the draft beer tap, then for your next brews just target a lower dispense pressure. For example 0.9 bar will give you 5.8g/L carbon dioxide. So that is what you would set on the low pressure gauge on your CO₂ supply. During fermentation set your VPRV to release at about 0.4 bar higher than the dispense pressure you've chosen to allow for a pressure drop during cooling and to have a little excess carbonation in the beer before clarification. Also, when clarifying you will need to reduce the vessel pressure to 0.5 bar (7.25psi) below the dispense pressure (not the fermented pressure) to introduce the Clarification Agent.

Carbonation for Warmer Beverages

Carbonation	g/L CO ₂	Pressure on CO ₂ Supply for Clarification and dispense (5°C/41°F)
High	6.4 g/L	1.41 bar
High	6.2 g/L	1.34 bar
High	6.0 g/L	1.26 bar
Moderate	5.8 g/L	1.19 bar
Moderate	5.6 g/L	1.11 bar
Average	5.4 g/L	1.03 bar
Average	5.2 g/L	0.96 bar
Average	5.0 g/L	0.88 bar
Low	4.8 g/L	0.81 bar
Low	4.6 g/L	0.73 bar

Please note, if you prefer a warmer beverage temperature at dispense, for the same amount of carbonation you need more pressure. So choose the amount of carbonation you want and use the graph on the left to set the dispense pressure you need. If you find your beverage is over carbonated to your personal taste or maybe over foaming through your beverage tap system, put the pressure gauge back on and open the VPRV up to a lower pressure and let it stand overnight. This will reduce the carbonation level. If you're short of time, you could try shaking the keg a little bit to help force the CO₂ out of the beverage.

A Simple Rule of Thumb

If you like the level of carbonation that 1.1 bar (16 psi) gives you at 1°C (34°F), but would like a warmer beer, a simple rule of thumb is to try 1.2 bar at 2°C (35.6°F), or 1.3 bar at 3°C (37°F),

or 1.4 bar at 4°C (39°F), or 1.5 bar at 5°C (41°F). This works well for those who like a high carbonation level and it will not result in foaming of the beer out the tap when the beer is poured.

FINAL WORDS

These instructions represent a means for anyone to make great beer or cider the first time they use a BrewKeg50™. As you brew more, you may find you come up with your own tweaks to what is written here or develop radically different methods that suit you better. As long as you and your friends are happy with the final beer or cider, feel free to make you own adjustments to the process if you feel the need or see an easier way to brew using your set up.

NOTES

