Picnic Pump Instructions

1. The keg should ALWAYS be kept cold. Keep your keg refrigerated or ice down at least 3/4 of the way up the keg. If not you'll have warm and foamy beer. Keep the keg and tap out of direct sunlight.
2. The keg must settle for an hour or two after you ice it down. Do not tap the keg until after it has settled. If you tap it right after getting it home you may get excessive foam.
3. After the keg has settled, go ahead and tap it. Line up the two notches on the keg with the two indentations on the bottom of the tap. Rotate the tap one-quarter turn clockwise to tap it. Then, depending upon what style of tap you have, pull the lever handle out and push down to locked position. If you have a wing style tap, just turn the wing handle clockwise a quarter of a turn.
4. DO NOT PUMP THE TAP RIGHT AWAY! There is plenty of carbonation in the keg to get it started. Open the faucet to start the flow of beer. Only pump the tap when the beer flow begins to slow down. Don't over pump. This will cause foam.
5. Open the faucet quickly and all the way. You may find at first the flow to be faster than desired; this is normal due to the CO2 pressure in the keg.
6. Keep in mind that you are pumping oxygen into the keg. Oxygen is bad for beer and will cause it to go flat in a day or so. If you have some beer left over and want to use it the next day, take the tap off the keg and keep the keg iced down. It may lose some of its freshness the next day but still may be ok to drink.

Keg Specs:

Keg Size Contents 10 oz. Servings/12 oz. Servings (approx)

1/4 keg 7.75 Gallons 115/100
1/2 keg 15.5 Gallons 230/200

Beer Line Cleaning Kit Instructions

You should clean your lines between each keg.

1. Shut off the air pressure at the air cylinder by turning the cylinder wheel handle in the clockwise direction.
2. Mix one quart of warm water and 2/5 ounce of cleaner (one tablespoon) in a bucket. (Do not use lye, soap or hot water.)
3. Remove the cap assembly of the cleaning jar, fill the jar with solution and reassemble leaving the remaining solution in the bucket.
4. Remove and disassemble faucet and place all parts in bucket of cleaning solution. Brush thoroughly. If tap has a shut-off, make certain that is in the open position. Rinse in cool fresh water and reassemble the faucet.

5. Connect the cleaning attachment (on the end of the cleaner hose) of the cleaning apparatus to the faucet shank coupling nut. Tighten slightly with spanner wrench. Place the end of the beer line in a bucket and pump the solution through the line.
6. Take the long handle hose brush, insert it into the beer line and brush back and forth. Repeat this on the shank end. Use the faucet brush to clean around the shank end and coupling nut.
7. Disconnect the cleaning apparatus and rinse with cool fresh water. Fill the unit with fresh water and reconnect it to the faucet shank coupling nut. Pump the water through the beer line (making sure the end of the line is in the bucket). After rinsing, disconnect cleaning unit and replace the faucet assembly. Using the spanner wrench tighten the coupling nut slightly. Now attach the beer line to the tap (making certain to re-insert the coupling hose washer). You are now ready to tap the new barrel.
8. The drip tray should be cleaned with a sponge using the same solution, then rinsed.
9. Periodically, the inside of the unit should be cleaned with the same solution and a damp sponge.
10. When a barrel is empty and the unit is not going to be used for a while, the above steps should be followed to prevent yeast build-up and sediment in the beer line.

How much beer is in a keg?
How much beer is in your keg is up to you!

Breweries no longer make whole kegs; they stopped about 35 years ago because they were just too heavy to lug around. Your options are the following:

- 1/2 keg: Holds 15.5 gallons, which is 7 cases of beer
- 1/4 keg: Holds 7.75 gallons, which is 3 1/2 cases of beer
- Beer ball: Holds 5 gallons of beer, which is equal to 2 1/4 cases of beer.

If you are looking for something even smaller, you may be able to find a 5-gallon mini-keg.

What temperature should my draft beer be kept?
Draft beer is not pasteurized, so it must be kept cold, preferably between 38 and 40 degrees Fahrenheit. Temperatures above 45 degrees Fahrenheit could turn your beer sour and cloudy. So, keep it cool!

How long will my draft beer stay fresh once I have tapped the keg?
Once it’s tapped, draft beer will taste fresh for about 20 - 30 days. Longer than a few weeks it looses its fresh brewery taste and aroma. Craft/Micro brews often have a shorter

shelf life.

How long does a 5-pound CO2 cylinder last?
5 pounds of CO2 should serve approximately five to seven half-barrels. Make sure that all airline connections are good and tight - CO2 can leak very easily. It's best to leave the tank outside of the fridge if possible. You will get more air out of the tank if it's kept room temperature.

Where can I get my CO2 tank filled?
Look in your local phone books yellow pages under the heading "Gas". There should be several gas distributors in your area. Just call a few of them and ask if they fill small tanks with CO2 (sometimes called beer gas). Also, call some local fire extinguisher suppliers and welding suppliers, sometimes they fill CO2 tanks. To fill a 5-pound CO2 tank usually costs between $7.00 and $11.00 depending upon where you live.

Why is my beer foamy?
There are a few things that can cause foamy beer: Warm spots in the beer line, or the keg itself, dirty beer lines, twists or kinks in beer line. Also, an unsettled keg can cause foamy beer. Let the keg settle for two to three hours before tapping it. Click here to view our Trouble

Draft Beer Troubleshooting
On rare occasions you may experience foamy or cloudy beer, here are some great troubleshooting techniques.

Condition:	Cloudy beer Beer appears hazy and not clear.
Causes and Corrections:	Over Chilling Excessive low temperatures may cause hazy and cloudy beer, particularly when beer lies for a long period of time. Maintain refrigerator temperature at 36° to 40°F.
	Partial opening of beer faucet Open the faucet quickly and completely.
	Having anything warm on or near your keg When anything that is not cold, such as meats, vegetables, fish or fruits are placed on a keg of cold beer, the beer becomes warm long before these products chill down. This change in temperature can cause cloudy beer.
Condition:	Flat beer Foamy head disappears quickly, beer lacks usual zestful brewery-fresh flavor.
Causes and	Greasy glass

Corrections:	Do not wash beer glasses together with glasses that have contained milk or any other fatty substance. Lipstick is a fatty substance, be sure it is removed from the glass. Eating greasy foods while drinking beer can cause this too. Wash glasses thoroughly with a good detergent; do not use soap. Do not dry-wipe glasses. Allow glasses to air dry. Rinse in fresh cold water just before serving beer. It is best to serve beer in a wet glass. Beer Glasses should be used for beer and nothing else but beer.
	Improper drawing of beer into glass Open the faucet quickly and completely.
	Check and find the correct distance to hold the glass from the faucet when drawing. Proper foam should be a tight creamy head, and the collar on the average glass should be 1/2" to 1" high. Beer drawn without a head has the appearance of being flat.
	Not enough pressure Check CO2 tank; if empty, get refilled.
	Increase pressure if beer runs too slowly. Correct flow is to fill a 10 oz. glass in 4 seconds (approximately 8 oz. of liquid).
	Check that there are no obstructions in the airline.
	Check and replace the airline or CO2 regulator and gauge. Regulators will wear down, so be sure to replace after 4-6 years.
	Make sure CO2 pressure is ON; do not run the system off the keg pressure alone.
	Make sure temperature of refrigerator is not above 40° F.
Condition:	Loose foam Large soap-like bubbles, foam settles quickly.
Causes and Corrections:	See "Flat Beer" Causes and Corrections
Condition:	Off-tasting beer Often bitter and bitey. Sometimes completely lacking in flavor and zest. May also have oily or foul odor, carrying an unpleasant taste.

Causes and Corrections:	Dirty system Clean the entire system monthly or immediately after each keg is emptied. The faucet should be removed, disassembled and cleaned with hot water and a brush weekly. Inexpensive cleaning compounds, equipment and kits are available. Click here for Cleaning Kits.
	Contaminated air line Examine air line and replace if necessary. Dirty air lines should be washed with a good cleaning compound normally used for cleaning beer lines, then rinsed clean.
	Old beer The beer in the keg may be old and past its prime. Buy a fresh keg.
Condition:	Foamy or “wild” beer Beer, when drawn, is all foam, or too much foam, and not enough liquid beer.
Causes and Corrections:	Warm beer The beer keg must always be kept between 38ºF and 40° F.
	Excessive CO2 Lower the amount of CO2 going to the keg; adjusting the regulator does this. Adjustments may not happen immediately. In a normal keg fridge set up, you should keep your regulator set between 10 and 12 psi. If a keg is over pressurized, pull the relief valve on your keg coupler for about 3 seconds. This will release some CO2 out of the keg. Wait about 15 minutes, and then turn your CO2 tank back on. Older regulators should be replaced completely as they do not last forever. Instructions for Connecting and Operating a Regulator
	Old beer lines Replace old beer lines. If you bought or inherited an older system, it would be wise to replace the beer line. Click here for replacement lines.
	Improper drawing of beer into glass Open faucet quickly and completely. Check and find the correct distance to hold the glass from the faucet when drawing. Proper foam should be a tight creamy head, and the collar on the average glass should be 1/2" to 1" high.
	Obstruction in faucet

The faucet should be removed, disassembled and cleaned with hot water and a brush every few weeks.

Worn faucet parts
Replace worn washers as required. If faucet does not open wide, worn parts or entire faucet must be replaced. Click here for Faucet Rebuild Kits and New Faucets.

Warm spots in your beer line
Any warm spots in your beer line will cause foamy beer. All beer tubing should be kept inside your fridge. Long beer lines runs (6 feet or greater) can cause your CO2 pressure to be out of whack. A larger inside diameter of beer tubing may be necessary.