



BEER KEG SETUP & POURING GUIDE

❄️ Chill the Keg

- The keg **must be ice cold before you tap it**. If the beer is **5 °C or warmer**, it will pour foamy.
- Place a bag of ice **under the keg** inside an ice bucket.
- Lift the keg into the bucket, then completely fill the space around it with ice and about **10L of cold water**.
- Place another couple of bags of ice (still in their bags) on top of the keg.

🔧 Tapping the Keg

- On the keg coupler (attached to the pump), **pull the black handle out and up** before connecting.
- Line up the **two tabs on the coupler** with the **two slots on the keg's connection point**.
- Turn the coupler clockwise until it stops - it should feel tight.
- **Pull out and press the black handle down** to engage the pump with the keg.

🍺 Pouring the Beer

- Start by pressing the **thumb lever on the faucet** to release any built-up pressure.
- **DO NOT begin by rapidly pumping the keg!**
- The pump's is only to add *just enough pressure* to push beer from the bottom of the keg to the faucet.
- Open the faucet into a glass.
- **Gently pump once or twice** until beer flows.
- **Never rapidly pump air into the keg** - this causes foamy beer.
- As the keg empties, you may add a few gentle pumps each time you pour.
- If someone over-pumps and the keg pours foam:
 - Use the **pressure release valve (PRV)** on the coupler to let out excess pressure.
 - If your pump doesn't have a PRV, release pressure by pressing the thumb lever on the faucet
 - When excess pressure is relieved, the beer will pour normally again.

🕒 Storing a Partial Keg Overnight

(Not ideal, but possible if you don't finish your keg in one sitting.)

- With the pump still attached and engaged, **rapidly pump for 1–2 minutes** to build good pressure in the keg. This will help slow down the release of CO2 from the beer, so it doesn't go flat as quickly.
- **KEEP THE KEG COLD:** either **re-pack with fresh ice** or store in a refrigerated space. This also helps to prevent the beer from going flat because the CO2 stays in suspension in the beer when it is cold. At this point, the beer will pour very foamy - that's OK, you're just storing it for now.
- Disconnect the pump: **pull the black handle out and up** and remove the coupler.
- **Next day:**
 - Reconnect the pump as described in **"Tapping the Keg"**
 - Release excess pressure with the pressure relief valve. (or pressing the thumb lever on the faucet)
 - Resume pouring as described in **"Pouring the Beer"**