

Brewmaster
SINCE • 1971

CARBONATING KEG LID



Includes:

- Modified Cornelius Keg Lid & O-Ring
- Gas In Body Connect
- 2' of 1/4" ID tubing
- .5 Micron Carbonation Stone

BrewmasterWholesale.com • New Century, KS 66031

Instructions

BEFORE GETTING STARTED

Make sure your beer is **COLD** (34–40°F) before proceeding. The colder your beer the better, and the closer to 34°F the faster you can carbonate.

- 1 Pre-boil the stone for 2–3 minutes before using. This assures you that your stone is sterile and any residual oils have been boiled off.
- 2 Sanitize the whole keg lid before submersing into your keg filled with beer.
- 3 Set the PSI on your regulator to 3–4 psi and attach your gas in fitting to the body connect on the lid. Leave keg at this pressure for 1 hour.
- 4 Raise your pressure 2 PSI per hour until you reach 10–12 psi. Leave it at 10–12 psi for 24 hours. Pour a pint and test the carbonation. If you think your beer needs more CO₂ leave for another 4–6 hours and have another pint.
- 5 Release pressure using relief valve on lid. Remove carbonation lid after carbonation level is satisfactory. Return original keg lid for long term storage.