

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

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Instructions For Use:

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.