



MoreInstructions™

# Tap-A-Draft Homebrew Kit

## Kit Includes:

- One Valve
- Three 1.5 Liter Bottles
- Two Screw-on Caps
- Six 16 Gram CO<sub>2</sub> Cartridges



## Instructions For Use:

**1.** Clean all parts with warm water and cleaning solutions. To sanitize we suggest a no-rinse sanitizer such as Star San. Only the parts that come in contact with the beer should be sanitized. There is no need to sanitize the CO<sub>2</sub> cartridges or CO<sub>2</sub> cartridge housing. We suggest putting the valve on a bottle that has sanitizer in it and opening the valve. Allow the sanitizer to go through the line, squeeze the bottle if it doesn't start to flow for you.

**2.** After the beer has completely finished fermenting it can be siphoned into a bottling bucket, or directly into the Tap-A-Draft bottles. Carbonating can be done two ways:

**Natural** – Simply prime the beer as you would for standard bottling. You can use less sugar than you normally would when using bottles; ½ cup (2.75 oz) per 5 gallons should be sufficient. Let it sit with the cap on for 14 days and then attach valve, refrigerate and serve.

**Forced** – You can force carbonate the beer or soda by using the 16-gram CO<sub>2</sub> cartridge. Simply fill the bottle, attach the valve, insert the CO<sub>2</sub> cartridge, and place into the refrigerator. Since the valve holds 15 psi, the liquid should carbonate in about 7 days. Most of the CO<sub>2</sub> will be absorbed into the liquid, so replace the cartridge when the beer flow slows. Usually it requires 2 cartridges (1 to carbonate, 1 to serve) when force carbonating. **Note: bottles must be upright during carbonation.**

**3.** To serve, simply open the valve by pulling forward until beer is flowing. It is best to open the valve all the way to avoid foaming. The first few glasses of beer are usually going to be a little foamy. That is normal, however after a few glasses the foaming shouldn't be nearly as bad.

## Tips to minimize foaming:

- Keep the beer cold, either always in the refrigerator, or on ice. Keeping the beer cold is the best way to avoid excessive foaming.
- Try not to shake the unit. If the liquid gets shaken up, it will release the CO<sub>2</sub> when poured.
- Make sure the valve is fully opened while pouring. If the beer has to go through a restriction, it will most likely foam.