

#### Gas Side

- CO2 Tank \$75-125
  - Primary Regulator \$50-75
  - Gas Hose (1/4" or 5/16") \$10
- For multiple kegs (one or more of:)
- gas splitter
  - Hose Tee
  - Double Primary Regulator (multiple pressures)
  - Secondary Regulators (multiple pressures)

#### Options:

- Spare CO2 Cylinder

#### Kegs:

- Pin Lock (used) \$30-\$60
- Ball Lock (used) \$40-\$70
- Ball Lock (New) \$90-\$120
- Gas Disconnect \$5
- Liquid Disconnect \$5

#### Options:

- Replacement O-Rings \$4

#### Liquid Side:

- Std Chrome Faucet - \$10-20
- Chrome Shank -\$10-\$25
- Tailpiece, nut, washer - \$3
- Vinyl Hose 3/16" 6-10ft length - \$5

#### Options:

- Stainless hardware
- Forward Seal faucets
- "Beer Grade" Beer line
- Picnic tap in lieu of faucets
- Drip Tray

#### Some rules of thumb:

-A 5# tank of CO2 will carbonate and dispense roughly 5-10 5 gallon kegs

-The same 5# tank will dispense roughly 30 if the beer is already carbonated (commercial beer for example)

-Approx 1 foot of 3/16" vinyl line is needed for every 2PSI of serving pressure to keep a balanced line, although some tubing is "smoother" than others and will require more length. Generally better to be on the long side, 6-7 feet. Bev-flex tubing is glass lined and very smooth - 10-15 ft is needed for most serving pressures.

-Balanced lines are important to keep foam under control - too short and the beer comes out too fast causing foam. Too long, and the CO2 may start to escape in the line. Generally better to be on the long side, 6-7 feet for vinyl tubing.

-Thickwall Beer line tends to be more flavor neutral, and more resistant to off-flavor development than hardware store vinyl tube.

-Bev-flex is highly resistant to flavor contamination (reportedly you can run root beer through, then bud light, and not get root beer flavor) However it's hard to find, and the stiff line and long lengths make it difficult to use.

-Beer lines need to be cleaned! After a few months, off flavors can be noticed in the poured glass.

-Kegs can be naturally carbonated! Just add the appropriate amount of sugars to the keg, and wait a few weeks like bottles.

-Learn how to take apart, clean, and if necessary, replace O-Rings in kegs. Especially if it's a used root beer keg.

## Kegeators



### Helpful Links

<http://morebeer.com/themes/morewinepro/kegging.pdf>

<http://www.micromatic.com/images/products/descriptions/17872/00061-D1206%200307.pdf>