



Filtering Beer for Keggers



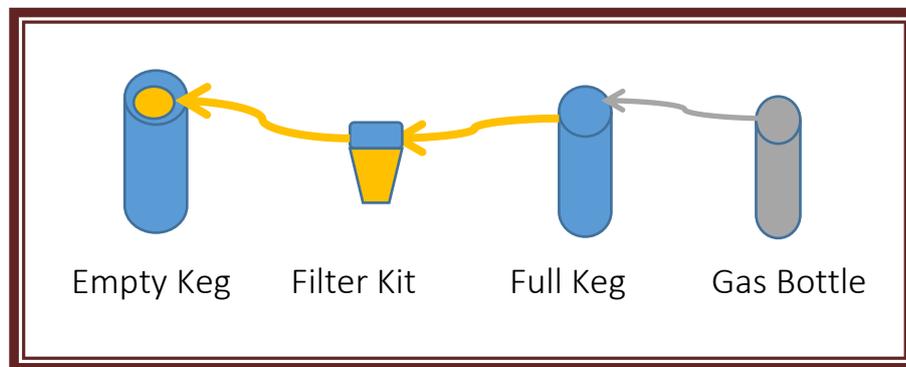
Note: filtering is not recommended for those who bottle their brew as it removes yeast that is needed in the bottling process.

Using a Filter Kit makes filtering your brew relatively easy. There are two ways to do this:

1. Keg to Keg
2. Gravity Feed

Keg to Keg

You will need to clean and sterilise kegs, a CO2 gas bottle and a filtering kit.



STEP 1: Connect the Liquid Disconnect on the Input side of the filter to the Liquid Post on the full keg. Then connect Liquid Disconnects on the Output side of the filter to your empty kegs Liquid Post. Leave the Output Stopcock closed for now. Leave the lid off your empty keg as this will help with the pressure differential.

STEP 2: Connect the Gas Line to the Gas Post of the full keg. With Your Gas Pressure Set to 3 Psi turn the gas on and the beer will start to fill the filters holder.

STEP 3: Push the Red Button on the lid of the filter holder to vent any oxygen and once the beer reaches the top of the filter holder turn the Outlet Stopcock to open. Beer will now start to fill the empty keg.

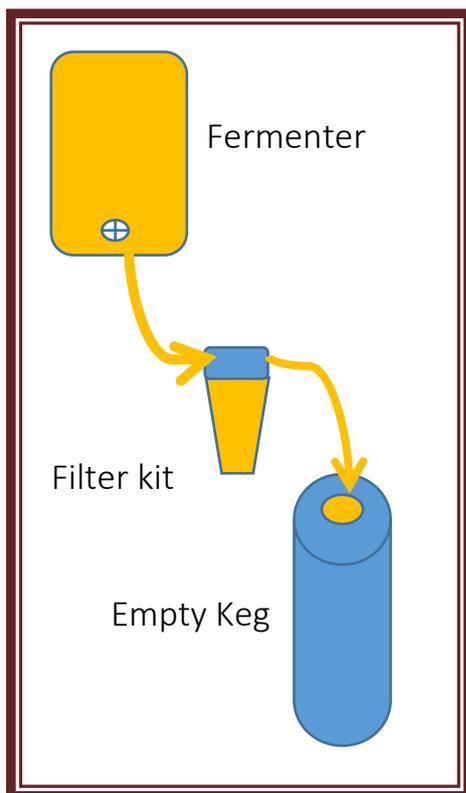
STEP 4: When the transfer has finished and all the beer has flowed out of the filter holder turn off your gas and disconnect the gas bottle from the now empty keg. Put the lid on the now full keg and pressurise it with CO2 purging the oxygen from it. Your keg is now ready to be made cold in preparation for carbonation.

NOTE: Do not exceed 3psi or your filtering results may be compromised.

GRAVITY FEED

NOTE: You can use the filter kit to gravity feed your beer from the fermenter into the keg. This will save gas, but will take some between 1 to 2 hours, so it will not save time.

- If your filter kit already has liquid disconnects connected to it they should be removed as they are not needed
- You will also need to ensure that you have an adequate amount and size of tubing to go from the fermenter to the input side of the filter.
- The filter will need to sit higher than the keg that you are going to put your beer in and in turn the fermenter should be higher than the filter.



STEP 1: Connect your fermenter to the input side of this filter kit.

STEP 2: put the hose coming from the output side of the filter kit into your keg and turn the output stopcock to open..

STEP 3: turn the tap on your fermenter to open and the brew will commence to work its way through the filter to the keg. You may have to press the red button on top of the filter kit a number of times through this process to ensure that the beer continues to flow.

STEP 4: When the transfer has finished and all the beer has flowed out of the filter holder put the lid on the now full keg and pressurise it with CO2 purging the oxygen from it. Your keg is now ready to be made cold in preparation for carbonation.