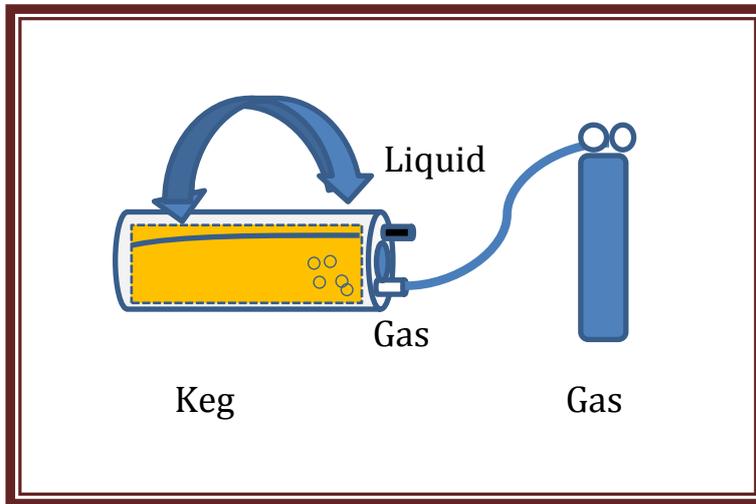




FORCE CARBONATION - Vigorous Roll Technique

This method has the gas coming from the top which means to get it into the beer you need to lay the keg on its side and roll it back and forth quite vigorously.



Once your beer is in the keg, chill it down to 4 degrees Celsius; release the pressure in your keg using the pressure release valve. This will prevent any chance of CO2 back flowing into your regulator.

Connect the gas line to the gas post of your keg and lay the keg on its side with the gas post at the bottom.

Turn the CO2 Regulator to 30psi. You will hear CO2 bubbling into your beer, it will gradually slow down as the pressure equalises.

Vigorously roll the keg back and forth until you hear the gas stop bubbling. Turn the gas off at the regulator and keep rolling the keg, the gas pressure will drop so keep rolling the keg until the gas pressure drops down to between 15 and 20 psi.

If the pressure stops above 20 psi then the keg may be over carbonated (if this happens then the gas and rock the keg for 1 minutes), if it falls below 15 psi the beer is not gassed enough and you will need to repeat the gassing and rolling stage again but for only 20-30 seconds each time until you get the pressure to where you need it.

Put the keg back into the Kegerator and wait for an hour and then vent the excess pressure via the pressure release valve.

NOTE:

The head of the bubbles and the flavour will be improved if you leave the beer overnight before drinking it so that the CO2 has sufficient time to form weak hydrogen bonds with the water molecules to become carbonic acid.

When this process is finished turn your regulator back to serving pressure and dispense your beer.

Enjoy!