

Before You Use: This product is intended for use by homebrewers and home winemakers only. This product is not to be used, as is, with commercial brewing equipment (cleaning and filling machinery). This product is safety-rated at 60 PSI (clearly marked) and is not to be pressurized beyond. Use only with Sanke “D” style couplers, equipped with a pressure release valve and a working check-valve.

Overview: This product is a homebrewing Sanke keg. It is intended to be used at home and is not designed to be used with commercial equipment. This keg is designed to allow the end user to enjoy all the benefits of serving a beverage of their choice from a Sanke keg, without the use of commercial brewery equipment.

How to Use: One of the first things you will notice on this keg is the disclaimer that states “Do Not Refill.”



This keg is not designed, built or intended to be “Refilled” with a keg-filler. This keg is meant to be disassembled, filled and reassembled. Doing so is completely safe and is as easy as: 1,2,3.

Step 1: Disassembly This product comes: pressurized, sanitized and sealed at the factory. Remove the seal covering the Sanke housing and depress the ball valve to release the pressure.



You will notice the Sanke housing falls back, into the protective jacket slightly. Do not worry, that is normal. Once all pressure has been released, simply turn the Sanke housing counter-clockwise until the Sanke housing is free from the inner liner. You may need the use of a tool in order to budge the Sanke Housing loose. A quality strap-wrench is ideal. Padded channel locks

can also be used. You should feel and hear a ratcheting sound. This is normal. Remove the Sanke housing and dip-tube assembly. It is important to note that lid of the keg jacket and the inner lining are both shaped with a hexagon fitting. This is to keep the keg lining in-place during disassembly and reassembly. The jacket lid should remain locked into the jacket and lined-up with the inner lining during disassembly in order to prevent the liner from turning inside the jacket.

Step 2: Filling Pour or siphon the beverage of your choice into the inner lining of the keg. Stop filling 3 inches (7-8 cm) from the top.

add primer at this point, if you are carbonating your beverage through secondary fermentation (9 oz./250 grams of LME, or 1 cup/236 grams priming sugar : for 5 gallons/19 liters).

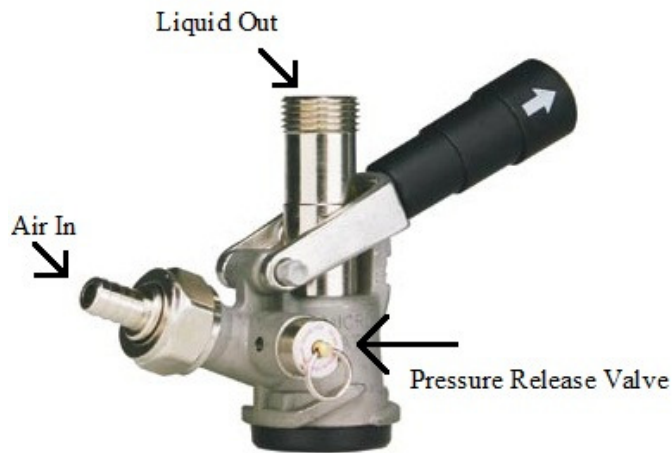
Step 3: reassembly Make sure the hexagon fittings of the liner and jacket lid are still lined-up. Reinsert the Sanke housing and thread the unit into the inner-lining (clockwise). Continue to hand tighten until it stops. Use the tool of your choice to further tighten. Be sure not to over-tighten and strip the threads. The sanke housing should be tight enough to prevent you from unscrewing the unit by hand.

You are now ready for the next step. If you are using this product for non-carbonated beverages (wine), simply hook up to your tap system, bleed-out any oxygen and enjoy. If you are using this product for carbonated beverages, follow the same procedures you would follow for any other kegging systems, especially safety precautions. If you are unfamiliar with using Sanke kegs at home, please read the following suggestions below:

Natural Carbonation: Naturally carbonating your beverages in this product is no different than naturally carbonating them in a bottle. Simply add the proper amount of primer to your beverage and wait. You will still need to chill your beverage to “crash” the yeast. Once this is done, attach your tap coupler, release excess pressure and enjoy.

Force Carbonation: Force carbonating with this product is no different than with other kegging systems. All factors regarding: temperature of your liquid, time

required and pressure still apply. Force carbonating of any liquid in any kegging system should never exceed 30 PSI! If you are accustomed to using Cornelius or Firestone kegs, you will need to be mindful of the differences between pin/ball lock couplers and Sanke couplers. Sanke couplers incorporate the: in-line, out-line and release-valves; all in one. The only difference is that once Sanke coupler is locked-in and “engaged” the gas-in, liquid-out & PRV are all active.



Below, are a few different methods you can use to force carbonate with this product.

“Do Nothing” Method: This is the preferred method of force carbonating if you carbonate and serve with the same system. High pressure CO2 goes in, stays in, carbonates your beverage, done. Once carbonation is completed, you simply reduce the pressure at the regulator (attached to your CO2 tank) and release the excess pressure with the “pressure release valve” on the coupler (see photo above). You can then serve your carbonated beverage.

*Do not worry about the excess pressure forcing beer out of your tap. Beer taps work the opposite way. Pulling on your tap handle forces the ball valve (inside the faucet) toward your beer line, not away from it. Excess pressure will force the ball valve (inside your faucet) further in the locked position. *

If you are worried about someone “bumping” the tap handle of your tap system and releasing liquid, the use of a “Tap Lock” is recommended. You can also remove the “Dip Tube” from the sanke housing prior to

reassembly (photo provided); however, CO2 will



still escape with an open tap.

“The One Cent” Method: Another option is to disable the “liquid out” fixture of your sanke coupler. To do this, simply loosen the nut on-top of your sanke coupler and remove the stem that attaches to the beer line.



Replace the stem with a small metal disk and reapply the nut that you removed previously. Remember to keep the rubber “O-ring” in place, in order to maintain an airtight seal. If you are in short supply of a suitable metal disk, a simple penny (U.S. or Canadian) will fit.



If using a penny, make sure it is properly sanitized

Growing Kegs: This product is designed to expand slightly when pressurized and shrink slightly when pressure is relieved. This is normal. This is more noticeable with force carbonation. This will result in a “growing” of the Sanke housing. When pressurized, you will also notice the inner lining will lock into place with the lid of the safety jacket. Again, this should be expected.

Cleaning: Cleaning of this product is as easy as cleaning a bottle or carboy.

Step 1: Disassembly Disassembling the keg for cleaning is the same as disassembling the keg for filling. Simply release all air pressure and remove the Sanke housing by turning counter-clockwise.

Step 2: Open the safety jacket Simple rotate the lid of the safety jacket counter clockwise a few degrees until you feel it stop. The lid is now unlocked and can easily be removed by lifting up.

Step 3: Remove the inner lining The inner lining lifts out of the safety jacket. At this point, all three components are separated and can be cleaned easily. After this unit is cleaned and sanitized it is ready to use again.

Additional Questions or Concerns:

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