



## **Instructions and Information for your new Pressure Barrel** **Please read carefully before use**

Standard Pressure Barrels are available in 2 sizes, 23 litres (40 pints) and also 9 litres (16 pints). They can have the standard plain vented cap or an upgrade is available with a brass CO2 injector cap for adding CO2 if required. Whichever one you have there are a few important points that need checking before first use, and regularly as part of maintenance of the barrel;

- The dispensing tap needs to be tightly screwed into the barrel, as the barrels can be under a lot of pressure during use. Whilst this is often done before sending out, it is important to check especially after transit. The taps must be checked that they are tight before use, hand tight is not enough. There are two plastic lugs on the tap which can be used to tighten the tap using a spanner or pair of grips. The tap should be tightened until the black rubber washer begins to compress and make a good seal.
- The nozzle part of the tap spins independently and can then be twisted clockwise until it points downwards again if needed.
- The cap has a washer on the underside which needs to be in place to ensure an airtight seal when in use.
- When tightening the lid on to the barrel use a little lubricant on the thread such as Vaseline or similar, to help ensure an airtight seal.
- The tap is fully closed when at 90 degrees to the barrel, and occasionally if turned too far it can slightly open the tap and drip. To stop this just turn it back slightly to 90 degrees so it is fully closed.

Pressure Barrels must always be stored in a safe place away from anywhere that damage could occur in the event of a leak, and ideally not stored in direct sunlight to ensure the contents are served at their best. Most beer/lager/cider kits recommend an amount of sugar to prime the barrel with, which should be added with the brew before the lid is sealed. Once the brew is in the barrel and primed with sugar the lid must be tightened and make an airtight seal. The priming sugar will then start the 'secondary fermentation' in the barrel which will carbonate the brew and create the pressure which helps dispense the brew from the tap.

### Common points to check if the barrel is not holding pressure are as follows:

- The cap must be tightly closed with the washer in place
- Standard vent caps have a safety release valve on the lid which is a rubber 'band' which must be in it's correct place on the centre of the top of the cap. Check it is slid down and covering the holes underneath, if it has risen up the CO2 will be able to continually escape.
- CO2 injector caps have two rubber 'bands', one on the top and one on the underside of the cap, both must be in place and fully covering the holes behind. The brass valve must also be fully tightened into the plastic cap with the brass nut and make a good seal. Separate instructions and a diagram come with the brass injector valves.

Whichever cap you have they are designed to release excess pressure, sometimes barrels may bulge under the pressure, but the cap should automatically release when needed. If needed pressure can be released manually by slightly opening the lid by unscrewing and allowing CO2 out, if for example the holes on the cap had become blocked. Between brews check the caps are clean and free from any build up which could stop them from releasing pressure, and make sure they are well cleaned in clean warm water to ensure the rubber 'bands' are not stuck in position with any sticky liquid that may have come into contact with them.

Barrels naturally pressurise themselves once primed but depending on consumption you can add extra CO2 using the injector cap upgrade, just add one CO2 bulb as and when needed.

Help and tips are also available on the Forum at [www.home-brew-online.com](http://www.home-brew-online.com)