



## Congratulations On Your iKegger Purchase!

Thank you for joining the iKegger family!

This company is very much a labour of love for a small group of friends working out of home offices, storage units and garages around the world!

We love what we do and we believe that is apparent to all our customers from the great feedback we get from them.

If you have any issues with your gear please don't hesitate to reach out and we will make sure you end up with something you love too.

As a small company each member wears many hats and we work huge numbers of hours each day to try and stay on top of everything.

We do our best to produce documentation, videos, manuals etc for all our products but sometimes we might use slightly different images or items than what you receive as we don't have time to go through and redo everything each time an o-ring changes colour or an adapter has a different pattern on it.

We are always available on the instant chat on the website, via email, facebook messenger and via phone during business hours if you have any questions.

The [iKegger Facebook Community](#) is also very active and full of friendly folks willing to help out newbies with any questions about gear, swap recipes, hint and tips.

The FAQ page on our websites contain a wealth of information too, even a drunk bot who will attempt to answer questions via a series of multiple choice questions if you're bored.

For specific and indepth homebrew questions [AHB forum](#) is best



### IMPORTANT

We are incredibly busy and a very small team who do everything you see and a lot you don't (2 people in each country, Australia and Germany!) so please look through the info we have gone to great lengths to put together before contacting us with a problem so we can focus on providing great customer service to those that have an important question or issue rather than repeating information we have worked so hard to provide via downloads, printouts and video tutorials.

## Follow Us on Social Media



[www.facebook.com/ikegger.europe](http://www.facebook.com/ikegger.europe)

Don't forget to join the iKegger Community.



[www.youtube.com/c/Ikegger](http://www.youtube.com/c/Ikegger)

Subscribe to our channel to see the latest videos



[www.instagram.com/ikegger](http://www.instagram.com/ikegger)

Tag us when you're drinking with  
#ikegger\_eu

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**new zealand** [www.ikegger.co.nz](http://www.ikegger.co.nz)

**europe** [www.ikegger.eu](http://www.ikegger.eu)

**email** [info@ikegger.eu](mailto:info@ikegger.eu)

**instant message** via the website nearly 24/7



## Looking after your iKegger products

### CLEANING

- Give all parts a good wash with hot water at least. We recommend using sodium percarbonate as a deep cleaner. This will remove anything stuck to the internal surfaces of steel,, plastic and lines.

### SANITISING

- We recommend using some no-rinse sanitiser like our phosphoric acid, you only need 1.5ml in 1L of water shaken in the vessel and left for 2 minutes. **NOTE:** It's a good idea to push it through the system prior to filling with beverage to ensure everything is bacteria free and also test that there are no liquid or gas leaks.

### SPARES

- Your gear comes with all o-rings and seals in place, you don't need to add any. With many of our kits there are spare sets of them included for use when they wear down over time.

### LUBRICATE

- We recommend using a non-flavoured, non-scented lubricant on all o-rings and posts to prolong their life, give a better seal and make connecting and removing disconnects easier.

### PRESSURE BASICS

- For carbonated drinks you need to keep the container pressurised in order to stop CO2 leaving the liquid to fill the empty space.
- The exact pressure depends on the type of beer / beverage and the temperature. See this page for in depth information: [www.tinyurl.com/ikeg-carb](http://www.tinyurl.com/ikeg-carb)
- In general store a chilled beer at 12-14psi, once you have checked for leaks you can remove the regulator to store the keg and the pressure will remain the same (if the beer was a little flat some CO2 will absorb into it dropping the pressure, the pressure will also change with temperature, increasing as the keg warms, decreasing as it cools).
- With a flow control tap you can leave the pressure at this the whole time and slow the flow at the tap if need be. With a pluto gun with 1.5m of 4mm line you should also be fine as this will slow the flow of beer.
- Other taps may require you to lower the pressure in the keg to pour without too much foam then raise it again to store.
- The first pour will nearly always foam up no matter what, watch a barman next time as they let the first little bit go into the drip tray then put the glass under the stream of beer to stop this happening.

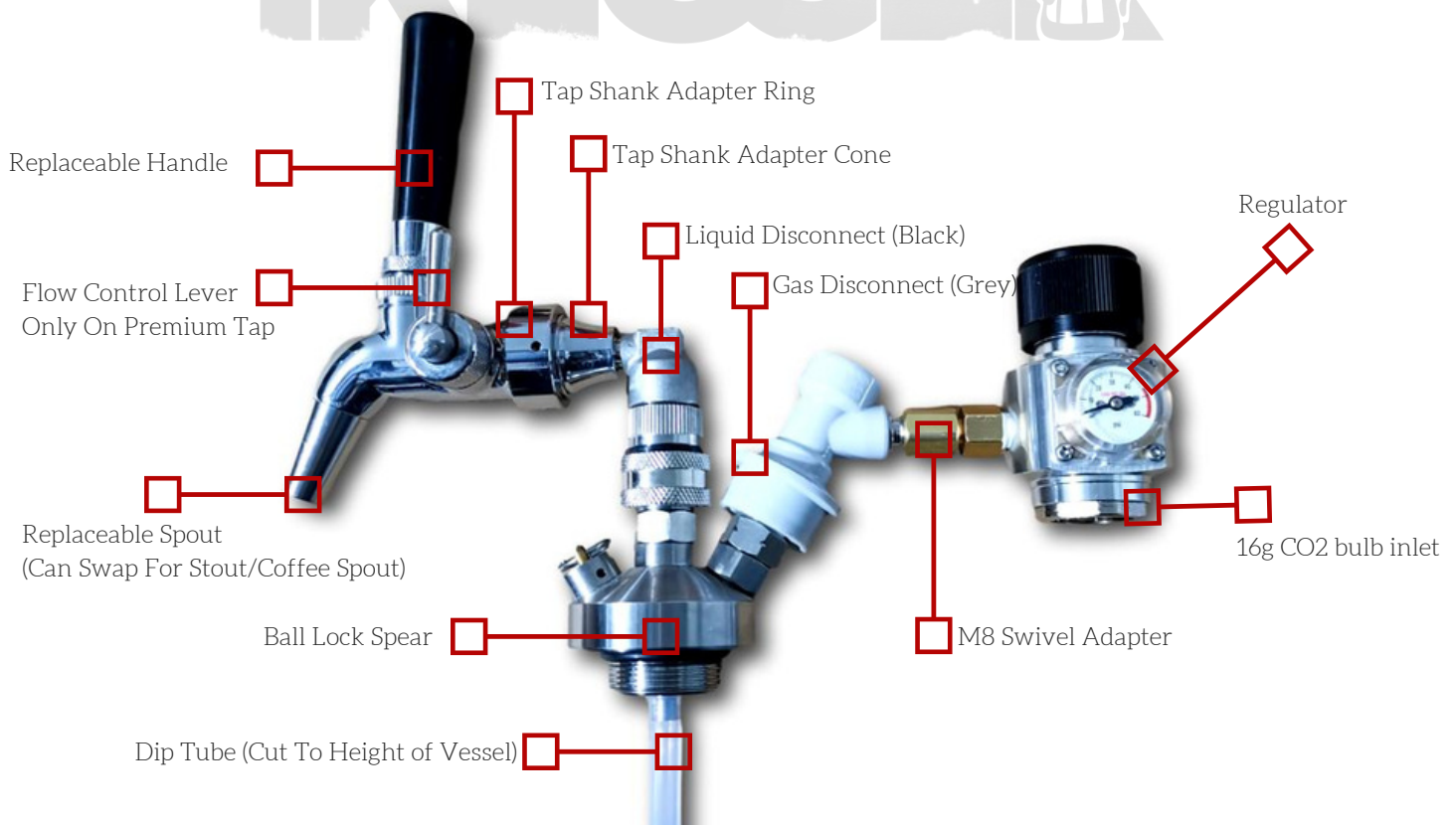
## IMPORTANT

**ALWAYS** ensure regulator is turned off (all the way anti-clockwise) before adding gas source. Not doing this will result in permanent damage, and means the warranty is void.

**ALWAYS** check your system for leaks by pressurising it and putting soapy water or a balloon on connections before leaving it alone. You will lose an entire bottle of gas the one time you don't, trust me. Connections will loosen with normal usage so this needs to be part of your routine.

**TAPS WILL DRIP** prices will rise, politicians will philander and liquid will sometimes (not always) drip out of taps for a minute or so after you turn them off. Have a cloth or drip catching receptacle.

# SPEAR, REGULATOR & STEEL TAP SETUP



## To Assemble

### ANY STEEL TAPS

- Screw the cone onto the black liquid disconnect (steel pictures, could be black plastic) with the ring trapped by it.
- Interlock the teeth in the cone with those on the tap itself.
- Use the tap as a lever to tighten the cone onto the liquid disconnect base,
- Use the ring to lock the tap in this position, tighten firmly.
- Screw on the tap handle.
- Attach completed tap unit to liquid post of the keg (vertical on mini keg)

### THE REGULATOR

- Screw the M8 swivel adapter onto the grey / white / clear gas disconnect (to remove later unscrew these parts together from the regulator).
- Screw the regulator onto the disconnect and adapter.
- Make sure the **REGULATOR IS OFF**.
- Screw in your gas source (see the regulator instructions for more detailed information).

## IMPORTANT

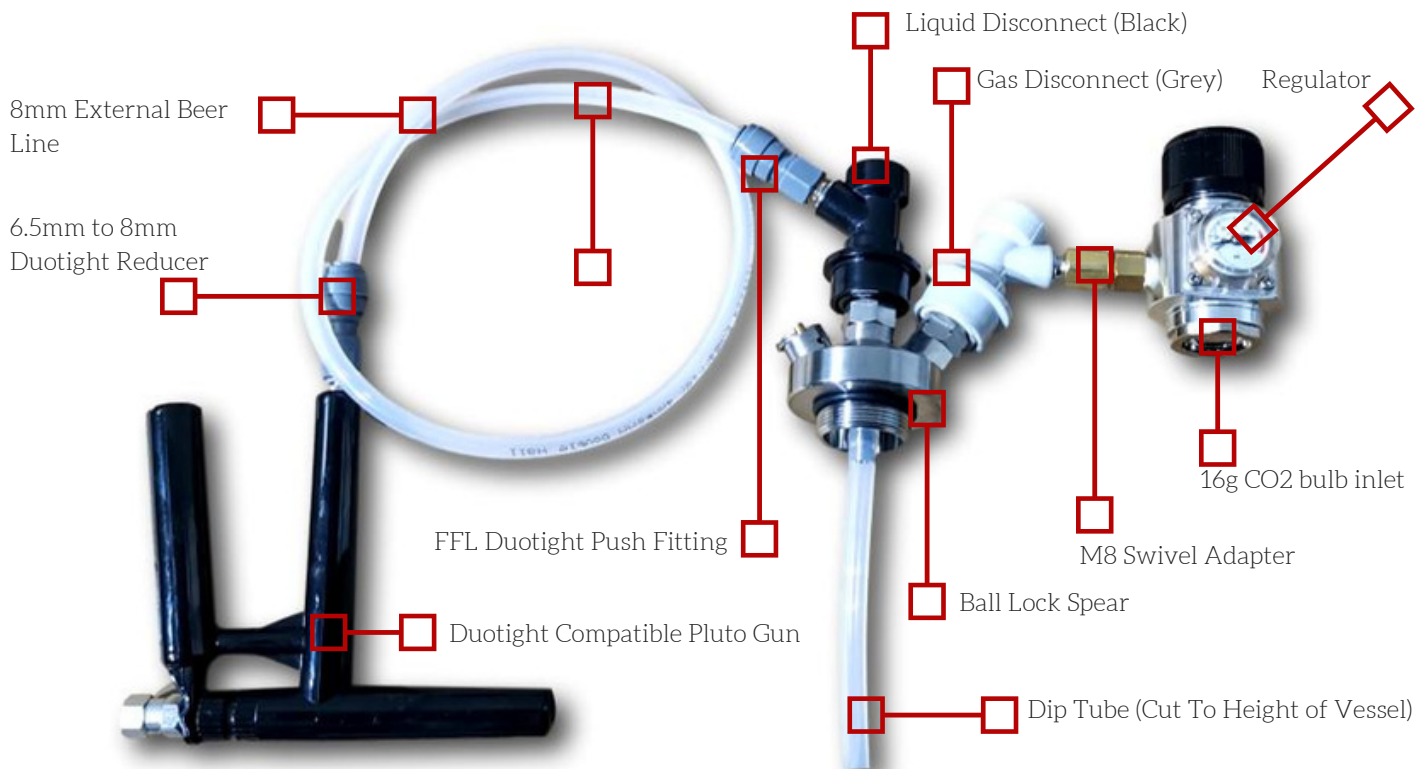
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**TAPS WILL DRIP** prices will rise, politicians will philander and liquid will sometimes drip out of taps for a minute or two after you turn them off. Have a cloth or drip catching receptacle.

# KEGGER

## SPEAR, REGULATOR & PLUTO GUN SETUP



### To Assemble

#### THE PLUTO GUN

- Push the reducer onto the barb on the pluto gun
- Screw the FFL duotight firmly onto the black disconnect
- Make sure the ends of the 8mm hose are cut straight and then push firmly into both push fittings
- **NOTE:** To remove the line from push fittings just hold the ring collar down while withdrawing the line.
- Clip the completed pluto gun to the liquid post of the vessel (same a garden hose fitting, lift the ring and click on).
- A longer line is better, a colder line is better and pushing the trigger all the way in is better. Otherwise you will get some foam

#### THE REGULATOR

- Screw the M8 swivel adapter onto the grey / white / clear gas disconnect (to remove later unscrew these parts together from the regulator).
- Screw the regulator onto the disconnect and adapter.
- Make sure the **REGULATOR IS OFF**.
- Screw in your gas source (see the regulator instructions for more detailed information).

### IMPORTANT

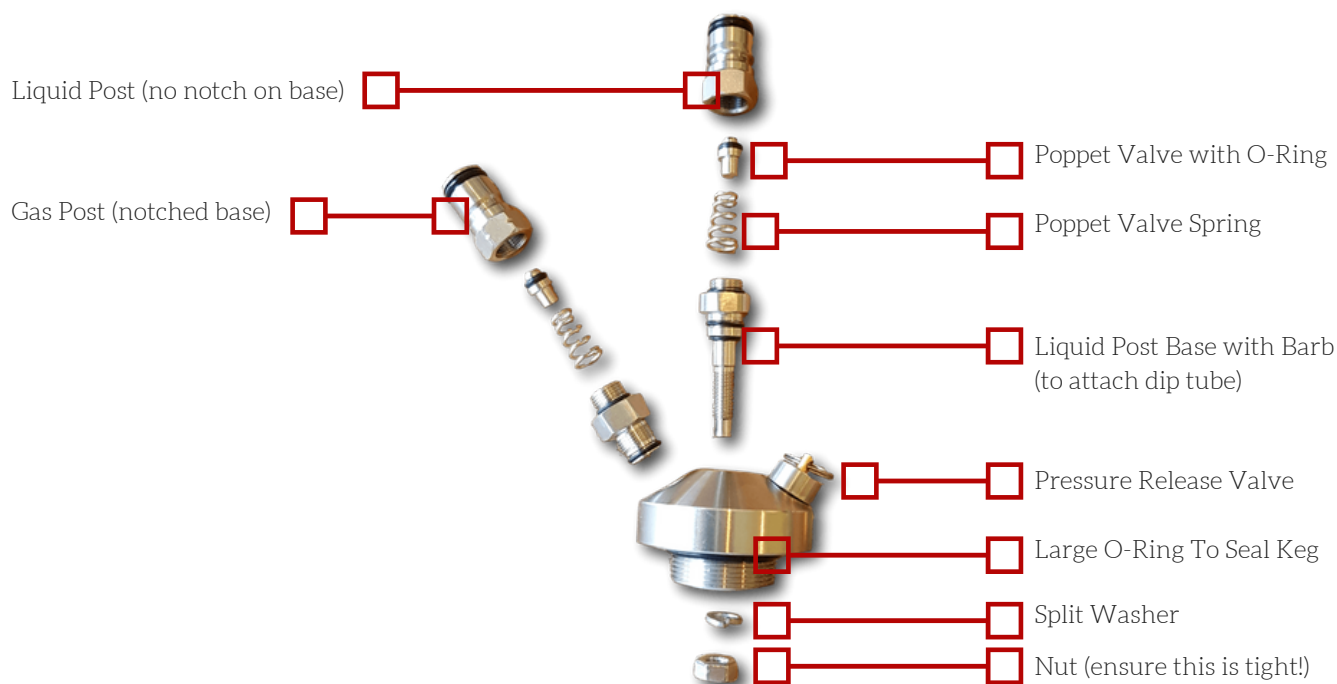
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**ALWAYS** check your system for leaks by pressurising it and putting soapy water or a balloon on connections before leaving it alone. You will lose an entire bottle of gas the one time you don't, trust me. Connections will loosen with normal usage so this needs to be part of your routine.

**TAPS WILL DRIP** prices will rise, politicians will philander and liquid will sometimes drip out of a tap for a minute or two after you turn it off. Have a cloth or drip catching receptacle.

# 

## BALL LOCK SPEAR (THE DOUBLE ENDER)



This attachment converts any of our mini kegs or insulated growlers (with an adapter) into the same fittings as 19L Cornelius kegs making all the parts available for them completely interchangeable and compatible with our system.

### To Assemble

- Ensure all nuts are tightened well, there are two on each post and one underneath where the dip tube attaches.
- Cut the silicon dip tube to the height of your keg and push it firmly onto the barb on the underside of the spear.
- There is a spare set of o-rings included you do not need them now they are for future wear and tear.
- While not necessary it is a good idea to use lubricant on all o-rings and posts to extend their life and make connecting and removing disconnects easier.
- The liquid and gas disconnects attach like garden hose fittings, lift the ring and press the fitting on till it clicks, same to remove.
- Inside the posts is simply a spring and a piece of metal with an o-ring around it. This forms a valve that is pushed in when the disconnect is attached and seals when it is released. It is very simple to disassemble if you suspect the valve is not sealing properly etc.

### IMPORTANT

**GAS AND LIQUID DISCONNECTS ARE NOT INTERCHANGEABLE:** They may seem the same but the notched (gas) post is different to the un-notched (liquid) post and using the wrong disconnect will cause jamming and leaks.

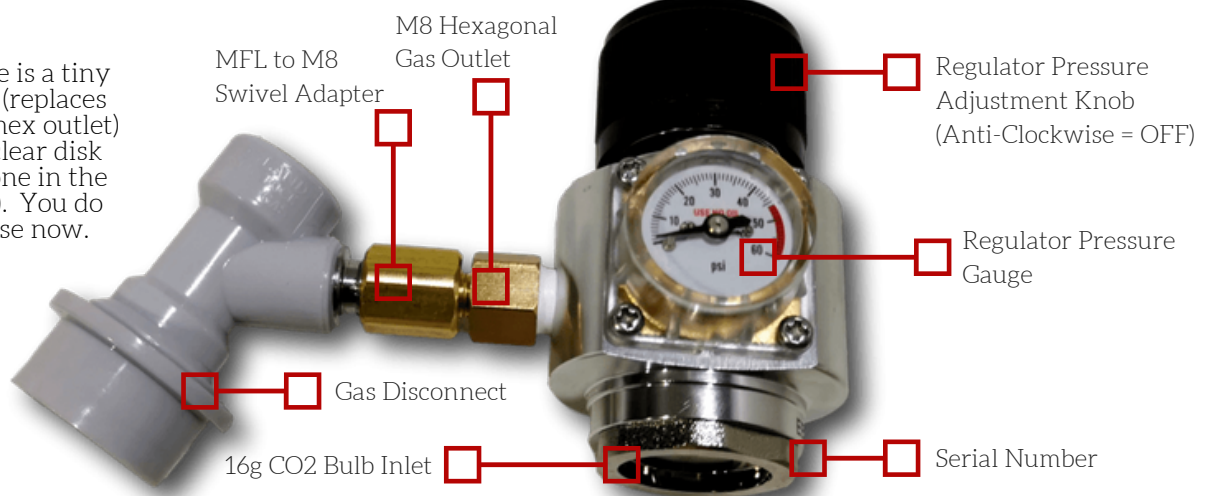
#### ALWAYS CHECK FOR LEAKS:

The one time you don't check that everything is tight is the time you lose a whole bottle of gas or a whole keg of beer, guaranteed. Soapy water and look for bubbles or a balloon over a post, valve etc helps narrow it down.

# ikegger

## MINI REGULATOR

**SPARES:** There is a tiny white washer (replaces the one in the hex outlet) and another clear disk (replaces the one in the 16g bulb inlet). You do not need these now.



These are the best quality mini regulators we have found in the world. They are accurate, tough and can use 16g bulbs or a sodastream gas bottle (with our optional adapter). They are not bulletproof though, make sure you follow the instructions. We maintain a very high level of quality control unlike other similar looking regualtors on the market (you will notice a serial number we use to track batches on each one). Please use this to report if you do have any issues with it on:

[www.tinyurl.com/ikeg-issue](http://www.tinyurl.com/ikeg-issue)

### To Assemble

- Turn **OFF** the regulator (anti-clockwise all the way).
- Screw a 16g threaded CO2 bulb into the inlet gently until there is resistance.
- Complete screwing in with a firm twist to pierce the bulb.
- If gas escapes continue screwing in the bulb to seal it quickly, finger tight is fine, too hard will eventually damage the seal.
- To test cover the hex outlet with your finger and turn up the pressure on the adjustment knob, the needle will rise.
- If you release your finger gas should escape, when you block the outlet again the needle should return to the same spot it was. If so the regulator is working perfectly.
- Screw the M8 swivel adapter onto the gas disconnect (a standard plastic disconnect is pictured, a steel one has a white stripe round it to signify that it is gas, a check valve disconnect is clear with grey trim).
- **NOTE:** To remove it you need to keep these two parts together.
- Screw the regulator onto the swivel adapter. This allows you to adjust the angle of the regulator without breaking seal. **NOTE:** Always adjust the angle in a clockwise direction to maintain seal.
- Attach to the offset or gas post on your keg (notched at the base)

### IMPORTANT

**ALWAYS** ensure regulator is turned off (all the way anti-clockwise) before adding gas bottle. Not doing this will result in permanent damage, and means the warranty is void.

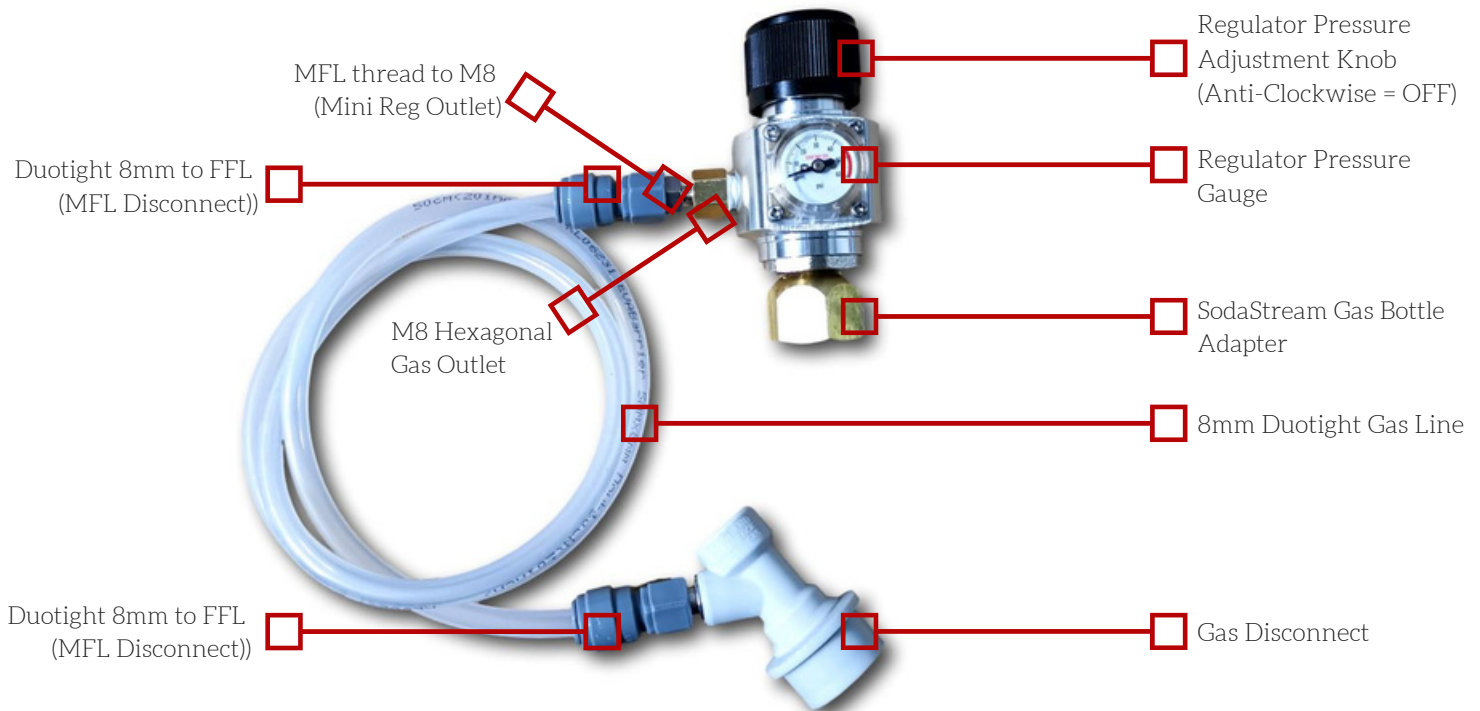
**DO NOT** lay a keg down with a regulator attached without a check valve disconnect between the keg and regulator. Liquid can get into the regulator and ruin it.

**AVOID** using the regulator on it's side or upside down as CO2 is also stored in the bulbs / bottles as liquid and will enter the regulator

**SLOW** or zero flow of gas can just be you have screwed in the gas too tight, try slightly undoing it.

# REGULATOR ACCESSORIES

Description is for Mini Regulator but also applies to Dual Gauge Regulator  
(with slight differences)



## To Assemble

### THE REMOTE GAS LINE

- This is composed of 4 parts (1 x steel M8-MFL adapter, 2 x FFL duotight push fittings and a length of duotight 8mm OD hose)
- Make sure the FFL duotights are firmly screwed onto the disconnect and the M8 adapter.
- Make sure the end of the hoses are cut straight and pushed firmly into the duotight fittings.
- Screw the M8 adapter finger tight into the hex outlet of the regulator.
- Pressurise the remote gas line (the disconnect has a valve in it that stops gas flow if it isn't connected to a keg).
- The pressure should drop a little when you turn off the regulator and then remain steady and not drop anymore (if it does one of the connections is leaking, test which one with soapy water to look for bubbles. NOTE: Do not leave your kit turned on without testing for leaks, you will lose a whole bulb / bottle of gas and kick yourself for it!)

### THE SODASTREAM ADAPTER

- Inspect the seal inside for damage and that it is in place correctly
- Screw finger tight into the inlet of the regulator, tighter will damage the seal.
- Screw the gas bottle into the adapter till you meet a little resistance then finish firmly and quickly to avoid losing gas. This can be spanner tightened if needed and you will probably need one to remove it.
- **TO REMOVE:** bottle from adapter 1st, then adapter from regulator.

## IMPORTANT

**ALWAYS** ensure regulator is turned off (all the way anti-clockwise) before adding gas bottle. Not doing this will result in permanent damage, and means the warranty is void.

**DO NOT** lay a keg down with a regulator attached without a check valve disconnect between the keg and regulator. Liquid can get into the regulator and ruin it.

**AVOID** using the regulator on it's side or upside down as CO2 is also stored in the bulbs / bottles as liquid and will enter the regulator

**SLOW** or zero flow of gas can just be you have screwed in the gas too tight, try slightly undoing it.

# DAISY CHAIN LINK (SOLD AS ONE BLACK AND ONE WHITE)

## Usage Notes

### CONNECT:

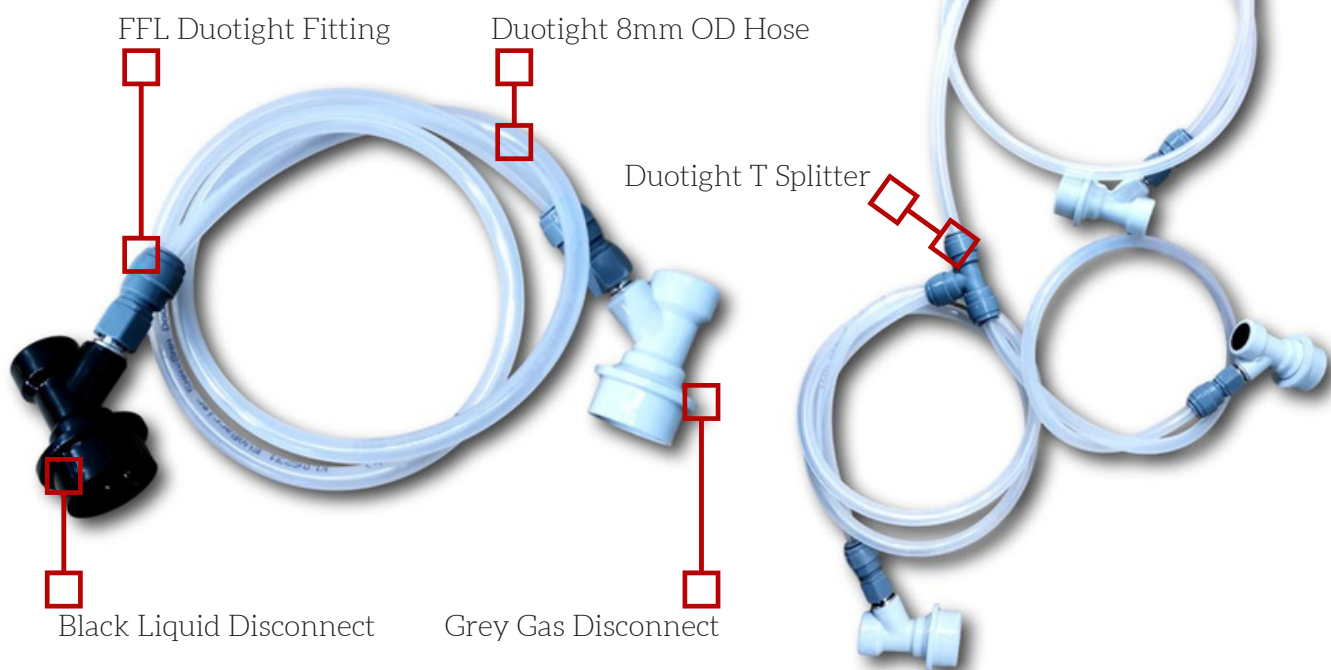
- Simply a way to connect two vessels.
- Can be gas to gas, gas to liquid or liquid to liquid.
- You can make these as pictured, using duotight push fittings or could use barbs and clamps to connect the hoses.
- Duo tight fittings allow swapping and rearranging in seconds.
- By connecting gas posts on 2 vessels you will equalise gas pressure between them (useful if you will be transferring liquid from one to the other).
- Connecting the liquid posts together allows pushing liquid from one to the other with minimum disturbance.
- Connecting a gas post to a liquid post allows chaining a series of vessels together ie a 19L to a 4L keg which has a tap on it. This keeps the small keg always full and ready to take with you!
- Using Duotight fittings you can easily integrate line splitters, one way valves, shut off valves etc for any usage you imagine.

## IMPORTANT

Ensure the ends of hose are cut straight, if they are cut on an angle it can result in leaks inside the duotight push fittings.

To connect duotight fittings push the hose firmly into them, to remove the hose hold down the ring collar around the hose and draw it back out again.

When using barb and clamp fittings the permanent squeeze style clamps give a better seal than the removable worm drive style ones.



# KEGGER

## PRESSURE FERMENTERS (FERMZILLA, FERMENTASAURUS ETC)

### Usage Notes

THIS IS GENERAL INFORMATION ABOUT PRESSURE CAPABLE FERMENTERS.

- Fermenting under pressure has many advantages, for us the biggest one is using the CO2 produced during fermentation to carbonate your beverage. This means no more priming with sugar after your 1st ferment and then bottling (ever again!) before waiting for secondary fermentation to carbonate the beer.
- Secondly as they are a pressure vessel you can use them as a keg and tap directly from them or you can transfer the carbonated beverage directly to kegs without any chance of infection or contact with oxygen (see information on daisy chains and spunding valves for more information).
- Thirdly the use of a floating dip tube means you are drawing brew from the part that has clarified the most, the top.
- Some pressure fermenters allow the collection of yeast for reuse in a collection bottle at the bottom of the fermenter. This can be shut off from the fermenter with a valve to allow removal for use in your next brew (honestly we think this is more effort than it's worth and gives a lot more components that can go wrong over a snub nose or all rounder style fermenter that is still pressurisable but doesn't have the collection bottle).



A pressure lid with floating dip tube give you the advantages of ball lock posts for tapping the fermenter or transferring to a keg under pressure.

### IMPORTANT

It takes a large volume of gas to pressurise an empty keg or fermenter, the larger the vessel and the more empty space in it the more gas it will take to pressurise it. We do not recommend using the 16g bulbs for transferring liquid in home brew systems or for force carbonating large kegs as it will cost a fortune in gas. At minimum it is a good idea to use sodastream gas bottles and utilise gas produced in fermentation!



The 35L Snub Nose Fermentasaurus is small enough to fit inside a kegerator for temperature controlled brewing

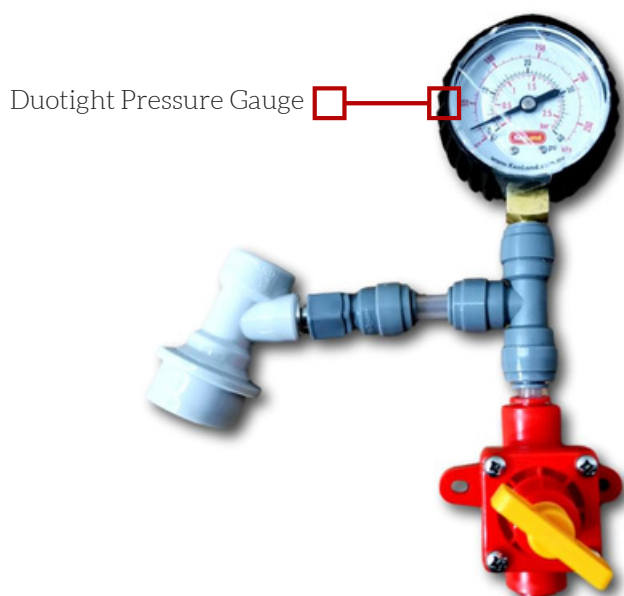
# KEGGER

## SPUNDING VALVE / FLOW STOPPER

### Spunding Valve Usage

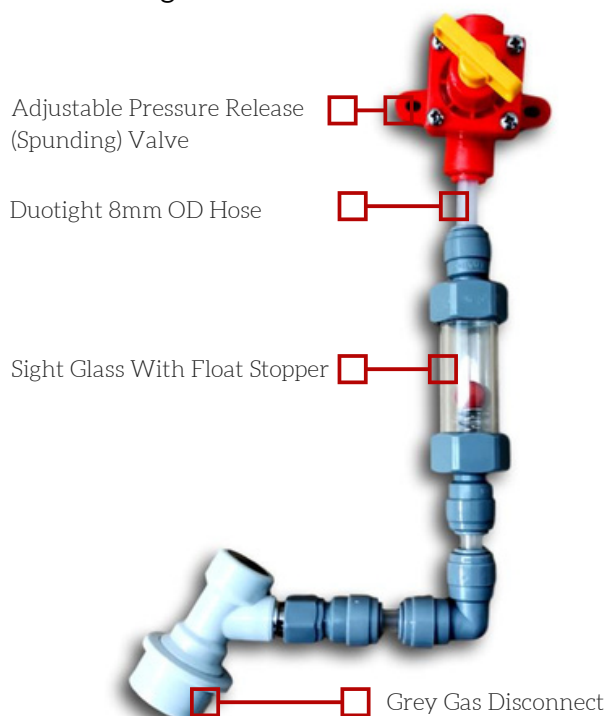
- Used to release any pressure above a pre-set level
- Set the pressure by attaching the red valve to the outlet of a regulator, turn the yellow adjustment clockwise to increase the pressure release to maximum. Set the regulator at the pressure you want to release above and then unscrew the yellow adjustment until gas just starts to release.
- Use this on a pressure fermenter to release any excess gas produced above the pressure needed to carbonate your brew. For example if brewing at 24 deg C and wanting to carbonate an standard ale you would release anything above 29psi. At the end of brewing if you maintain this pressure and chill the brew it will absorb the gas in the head space and you will end up a brew perfectly carbonated and sitting at 12psi and 5 deg C.
- The gauge allows you to see pressure in the vessel without needing a regulator.

Watch A "How To" Video Here:  
<https://tinyurl.com/ikeg-transfer>



### Flow Stopper Usage

- Combine a spunding valve with a sight glass, a floating ball and some duotight connections and you have a very handy piece of kit.
- Link the gas posts with a daisy chain of a full keg/ fermenter and an empty keg to equalise the pressure between them. Set the spunding valve to the same pressure.
- Link the liquid to liquid posts of the 2 vessels
- Put the flow stopper on the empty keg gas post
- Put a regulator on the full keg gas post.
- Now if you increase the pressure slightly on the full vessel you have a perfect way to transfer a carbonated beverage.
- The spunding valve keeps the pressure steady in both vessels so there is no loss or carbonation and the slow release of gas allows the liquid to transfer across under pressure.
- Once the empty vessel fills liquid rises into the sight glass, floats the ball and flow stops, whether you are watching or not.

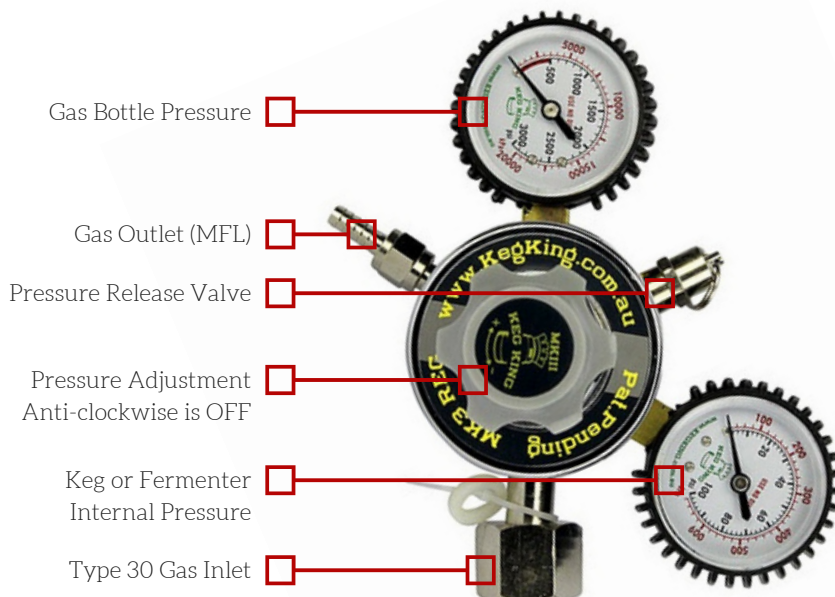


# IKEGGER

## DUAL GAUGE FULL SIZE REGULATOR

YOUR REGULATOR MAY LOOK DIFFERENT FROM THIS ONE

- We source these from a few different suppliers, we are not large enough to have our own brand / manufacturing of these.
- We have tested all the brands we use extensively and have found no difference in quality between them (unlike the mini regulators which can be very poor quality from other suppliers).
- There are SodaStream gas bottle adapters available for a more portable option / when you can't get a bottle filled immediately.
- The outlet is a MFL thread, we usually use duotight connections for the gas line however as the picture shows you can use a barb.



## GENERAL HOME BREWING TIPS

### SANITISE

- Ensure you always sanitise all equipment that will be coming into contact with your beer, kombucha or coffee. One unsanitised bottle loses you one bottle. One unsanitised keg... You get the picture!

### TEST:

- Always check every connection (easy to do while sanitising) holds pressure and doesn't leak before trusting your precious homebrew to kegs, you don't want to end up with all your liquid or gas leaking out.

### CLEAN:

- Take apart taps and fittings, soak parts, flush lines regularly to avoid infection.

### MAKE YOUR LIFE EASY

- Get a pressure fermenter, they can be very reasonably priced and make life SO MUCH EASIER. You can ferment under pressure which allows you to have less worries about temperature control, it is faster and using a spunding valve you can use the gas produced during primary to carbonate your beer as it brews! You can then transfer to a keg with zero chance of oxygen contact and virtually no chance of infection.

### FORCE CARBONATE

- If you want to use a bucket style fermenter or carboy you can still take advantage of force carbonating rather than doing a secondary fermentation. Simply connect a gas source to your keg, use a carbonation table to set the pressure correctly for the temperature and style of beer and wait a few days. No over or under carbonation. See [www.tinyurl.com/ikeg-carb](http://www.tinyurl.com/ikeg-carb) for more information and the table.

### WAIT:

- If you can wait a bit before drinking you won't regret it. Beer straight from the fermenter may taste a little "green" and will probably get better with age. Beer also ages much faster in kegs than in bottles so it will reach its peak flavour much earlier. Stouts and porters especially should age well before drinking.

# IKEGGER

## ALL GRAIN RECIPE CARD + KEG LABEL

Recipe Name: \_\_\_\_\_  
 Beer Style: \_\_\_\_\_  
 Pre-Boil Volume: \_\_\_\_\_  
 Target Batch Size: \_\_\_\_\_  
 Brew Date: \_\_\_\_\_  
 Boil Time: \_\_\_\_\_

Expected Original Gravity: \_\_\_\_\_  
 Expected Final Gravity: \_\_\_\_\_  
 Expected ABV: \_\_\_\_\_  
 IBU's (bitterness) \_\_\_\_\_  
 SRM (color) \_\_\_\_\_  
 Carbonation Level: \_\_\_\_\_

Grains		
Type	Amount(lbs)	Add Time(min)

Hops			
Type	AA%	Amount(oz)	Boil Time(min)

Steeping Grains		
Name	Amount(oz)	Add Time(min)

Other Ingredients		
Name	Amount(oz)	Add Time(min)

Brewers Notes

Ingredients Cost	
Grains:	
Hops:	
Yeast:	
Other:	

Mash Schedule		
Name / Infusion Amount	Temperature	Time

Hydrometer Readings @ 60°F		
	Date	Specific Gravity
Pre-Boil		
Post-Boil		
Racked		
Final		

Fermentation				
Yeast Name & Manufacturer:		Fermentation Stage	Time(days)	Temp (F)
Yeast Type (dry/liquid):		Primary:		
Pitching Temperature(F):		Secondary:		

Packaging					
Priming		Bottling		Kegging	
Sugar Type:		Bottle Size (oz):		CO2 needed (vois):	
Sugar Amount (oz):		Number Needed:		CO2 Pressure (psi):	



BEER STYLE: .....  
 BEER NAME: .....  
 BREW DATE: .....  
 KEG DATE: .....  
 ABV: .....



BEER STYLE: .....  
 BEER NAME: .....  
 BREW DATE: .....  
 KEG DATE: .....  
 ABV: .....