



## Force Carbonating Instructions

“How to force Carbonate your keg of beer!”

1. Put your beer in the keg. Make sure you sanitize your keg and push sanitizer through your valves. There are a lot of good videos on YouTube that can show you how to do this. You should siphon your beer into the keg. Do not pour it, as this will oxygenate your beer. When the keg is full, put on the lid and pressurize the keg with about 20 psi of CO<sub>2</sub>. Then turn off CO<sub>2</sub> and relieve the pressure. Do this about 3 times to remove oxygen and replace with a blanket of CO<sub>2</sub> on the top. This will keep your beer from going bad.
2. Set your keg pressure to about 15 psi and then chill your keg overnight.
3. The next day, set the pressure to 25 psi and shake, rattle, or roll the keg to create a lot of surface area in the beer. The CO<sub>2</sub> can only go into solution at the surface of the beer. When it is setting still, there are only a few square inches of surface area. When you slosh it around, the surface area increases and the CO<sub>2</sub> has an easier time going into solution. As you shake the keg, you should be able to hear the CO<sub>2</sub> flowing into your beer. The CO<sub>2</sub> will stop flowing within a couple seconds after you stop shaking the beer. Do this for about 10 minutes and then test your beer to make sure that it is carbonated enough. Continue this until your beer is carbonated enough.
4. Once you are happy with the carbonation level, stop agitating it, and set the pressure to 5 to 7 psi. This will be your serving pressure for most styles of beer.
5. If you decide you need more carbonation, repeat step 3 and increase your serving pressure by a pound or two.
6. If you decide you have too much carbonation, turn off the CO<sub>2</sub> and shake the keg. Then release the CO<sub>2</sub> pressure, and repeat until you think you've gotten rid of enough excess CO<sub>2</sub>. Then turn your CO<sub>2</sub> back on, but make sure that you reduce the serving pressure by a pound or two.
7. If you're in no hurry, and don't want to shake, rattle, or roll your keg, simply turn your CO<sub>2</sub> on and set it to your final serving pressure and let it set for about a week, and it will be carbonated.

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