



KEG TAPPING TRICKS

KEEP IT COLD

Put your keg on ice! If the beer is warm, it won't be as delicious and **will pour foamy**. Place it in an ice-filled garbage can or other large container at least two hours **prior** to tapping. Put a layer of ice in the bottom of the large container, place the keg in the container on top of the ice, then surround the keg with enough ice to cover the sides of the keg. Refill ice when needed.

PREP YOUR GEAR

It's just as important to **cool down the tap** as it is to cool down the keg itself. The amount of carbonation the beer can hold goes down as temperature increases, so letting cold beer hit a warm tube guarantees an avalanche of foam. Just leave the tap on top of the ice around the keg at least an hour or so before you decide to tap.

TAPPING YOUR KEG

If you want to avoid having beer sprayed in your face, make sure the black handle is not in the downward engaged position. Set the party pump on top of the keg, making sure not to push down on the spring-loaded ball valve (another way to spray beer in your face). Lock the pump onto the keg by rotating it clockwise, then engage the tap by pulling the handle out, then pushing it down. If you see bubbles or foam forming around the tap, something is not seated correctly, so disengage the pump, take it off, and try again.

POURING YOUR BEER

You don't have to pump before the first pour, since the keg is already under a great deal of pressure. Too fast or slow a pour will create foam. You can regulate the speed by how much you pump. Just don't overdo it: Too many pumps will create foam. Remember to always push down the faucet lever on the tap all the way; partially pushing it down won't slow down the pour, it will allow air in and yep, you guessed it -- also create foam.

DRINKING YOUR BEER

We know we don't need to tell you how to do this. Whatever the occasion, we hope you enjoy the beer.

Cheers and please drink responsibly!