



Rockwall Brewers Association

Quick Tips

Closed beer transfers

Closed keg transfers

Now that your beer is finished fermenting, it's time to rack it into the keg. Most people use the racking cane or the popular auto siphon. These methods work, but you do end up exposing the beer to dust particles floating in the air that could contaminate your beer.

Closed keg transfers

Auto siphons have a lot of plastic and rubber surfaces in them that can be hard to clean and will crack eventually and start harboring beer spoilage bacteria. It is also recommended they be replaced at least once per year.

Closed keg transfers

- First you want to get a stainless steel racking cane with the stainless removable tip. (look around for the stainless tip, you can find them as a stand alone part on www.nybrewsupply.com for about \$4)

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- next, get a rubber carboy cap that fits your carboy.
- next, obtain some siphon tubing that will fit the racking cane.
- finally, procure a sanitary inline filter often sold with those air pump aeration kits.

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Setup your racking
cane, carboy cap and
air filter like this:



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Setup the other end of the racking tubing at the keg with a threaded or barbed fitting and keg fitting like this:



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Now, you should first purge the keg with CO_2 before you hook it up to the racking cane line. This will create a blanket of CO_2 at the bottom of the dip tube and help reduce oxidation of the beer.

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The final setup would look like this:



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after you burp the keg to bleed off all the extra pressure, connect the keg fitting to the liquid out post on the keg.

Two options:

1. Open the bleed off valve on the keg and blow into the air filter gently until siphon starts
2. Use your co2 bottle to connect to the filter and gently turn regulator on until racking starts

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You can either leave the bleed off valve on the keg open while the beer is filling from the bottom of the keg, or leave it closed and periodically release the pressure to allow flow.

- There should be enough air being displaced by the beer flowing in, to be pushing out of the bleed off valve on the keg

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Advantages:

- The only plastic parts in transfer touching beer is hose, this is very cheap to replace every so often.
- CO2 blanket covering beer entire time
- less exposure to dust/bacteria floating around in the air.