



# BREWDog KEY KEG DISPENSE GUIDELINE

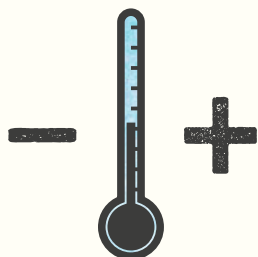


## KEY KEGS – AN OVERVIEW

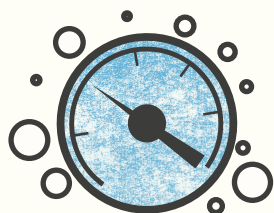
BrewDog use Key Kegs as a single journey container for beer to be dispensed through a draught system. Key Keg design differs from traditional kegs in several important aspects. Key Kegs consist of an Alufoil bag (this contains the beer) suspended in a plastic vessel. Traditional kegs dispense beer by pressurising the inside of the vessel, forcing the beer up through the spear in the centre. Key Kegs dispense by pressurising the plastic vessel, squeezing the Alufoil bag and forcing the beer through the top of the keg.

## PRINCIPLES OF KEY KEG DISPENSE

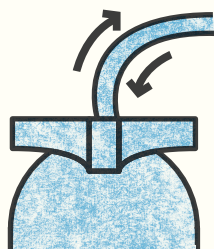
To dispense beer successfully the equilibrium of dissolved Carbon Dioxide (CO<sub>2</sub>) must be maintained. The following variables must be taken into consideration when dispensing from a key keg.



Temperature affects the solubility of CO<sub>2</sub> in beer. As temperature increases the solubility decreases and CO<sub>2</sub> can more easily escape from the beer. We recommend that BrewDog beer should be stored at 10°C or below. This ensures the quality of the beer and extends its shelf life as well as helping to prevent foaming issues.



Pressure is the amount of gas pressure required to maintain the correct level of CO<sub>2</sub> in the beer. This is affected by the temperature, resistance and atmospheric pressure. BrewDog beer is carbonated to between 4.6 and 4.8 g/l of CO<sub>2</sub> and so pressure should be set to maintain this level of carbonation.



Resistance comes from the draught system components (e.g. beer line) and changes in elevation. The resistance of the draught system must be taken into consideration when setting the pressure. Please contact whoever installed your draught system for this value. If the equilibrium is not maintained complications can occur usually resulting in gas break out and foaming.

# TROUBLESHOOTING

