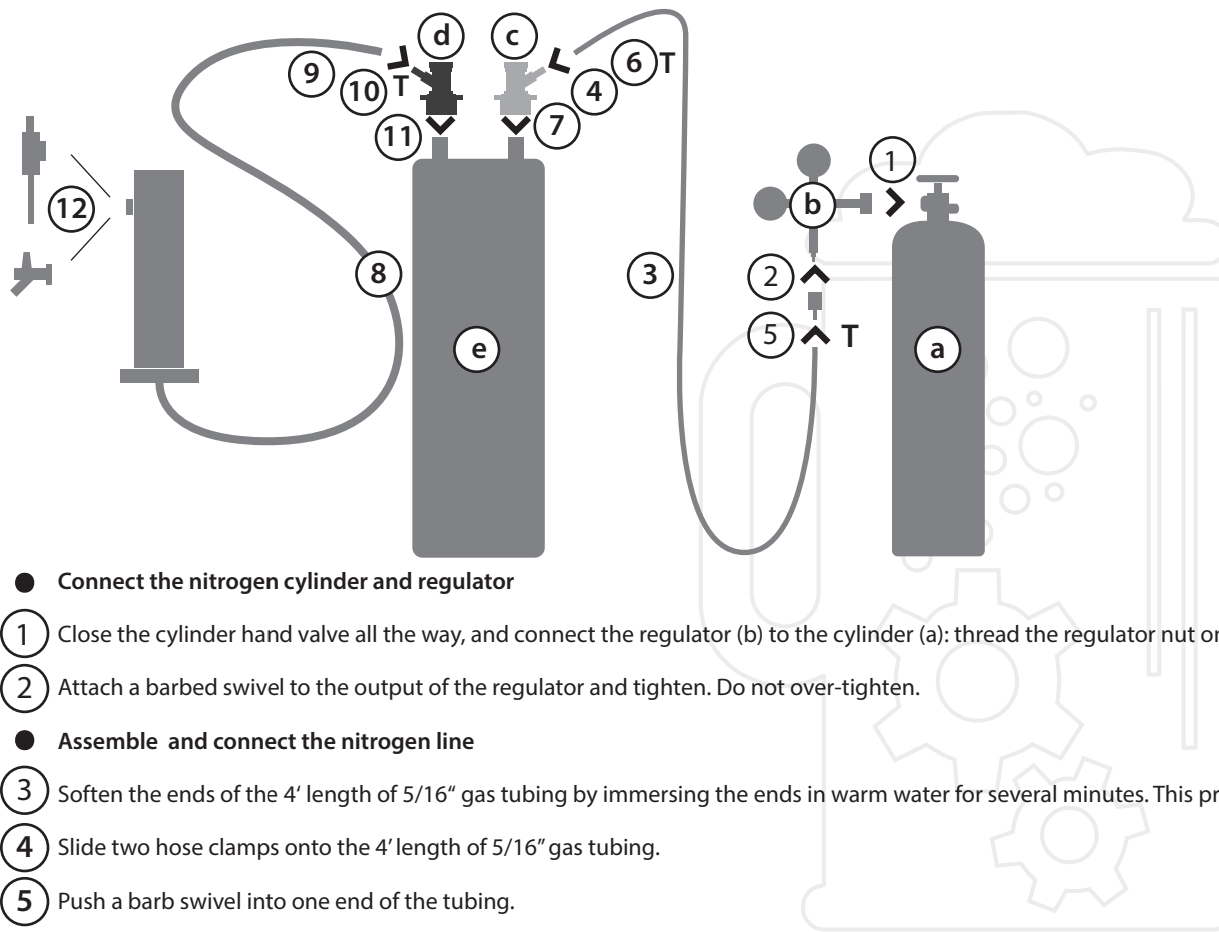




BEVERAGE
ELEMENTS

NITRO OR COLD BREW COFFEE SINGLE KEG KIT ASSEMBLY



● Connect the nitrogen cylinder and regulator

- 1 Close the cylinder hand valve all the way, and connect the regulator (b) to the cylinder (a): thread the regulator nut onto the cylinder valve, and tighten enough to seal. Do not over-tighten.
- 2 Attach a barbed swivel to the output of the regulator and tighten. Do not over-tighten.

● Assemble and connect the nitrogen line

- 3 Soften the ends of the 4' length of 5/16" gas tubing by immersing the ends in warm water for several minutes. This provides a tighter fit when the tubing cools.
- 4 Slide two hose clamps onto the 4' length of 5/16" gas tubing.
- 5 Push a barb swivel into one end of the tubing.
- 6 Push the other end of the tubing onto the end of the barb swivel on the regulator.

T Tighten one hose clamp around each barb - enough to seal but not enough to tear or cut the tubing - and thread the barb swivel onto the disconnect. Tighten securely without overtightening.

- 7 Connect the gas disconnect to the keg (e) gas post. The gas post is marked by an engraved groove around the hex. Lift up on the disconnect ring, push onto post, and release ring.

● Assemble and connect the liquid line

- 8 The liquid line is pre-attached to the inside of the tower.
- 9 Slide a hose clamp onto the open end of the liquid tubing.
- 10 Soften the ends of the liquid tubing by immersing in warm water for several minutes. This provides a tighter fit when the tubing cools. Push a barb swivel onto the softened end of the tubing.

T Tighten hose clamp around barb- enough to seal but not enough to tear or cut the tubing - and thread the barb swivel onto the disconnect. Tighten securely without overtightening

- 11 Connect the black ball lock disconnect to the keg (e) liquid post. Lift up on the disconnect ring, push onto post, and release ring.

- 12 Screw the tap onto the tower (stout tap for nitro coffee; Perlick (standard) faucet for cold brew coffee) securely, hand-tight, and attach the tap handle.

😊 Add coffee to the keg, open the cylinder valve, slowly, adjust your regulator, and you're ready to pour! *Note: use care when handling compressed gas cylinders. Keep the gas cylinder upright, and make sure it's safe from tipping and impact. Gas pressure is affected by temperature; excessive heat may cause unsafe cylinder pressures and/or the valve safety relief to activate; a refrigerated or cold cylinder will provide lower pressure and may not allow the cylinder to deliver all stored gas.*

Cold Brew and Nitrogen-Infused Coffee Tips

Coffee is a very personal expression of taste and art. We'd never presume to know more than you about cold brewing your coffee, so we'll leave that part up to you. Once it's brewed, though, we can help you serve it up from your new kit.



General Cold Brew and Nitro Coffee Pointers

- Always make sure that the coffee you add to your keg is free from grounds and other debris. This keeps lines and faucet flowing smoothly. It's particularly important for nitro coffee taps. They have a perforated disc inside the tap body (it creates that great infusion/cascade) that can clog easily.
- Nitrogen cylinders can be filled at welding supply stores, gas suppliers, and some homebrew stores.
- Keep your coffee fresh by cleaning your lines, tap, and keg regularly. Cleaning instructions can be found on our site under Info > Instructions.

For Cold Brew Coffee Only

- Cold brew coffee requires very low nitrogen gas pressures to deliver smoothly. Start with your regulator set around 5 PSI and experiment up and down until you get the pour you want.
- Cold brew coffee is dispensed through normal beer faucets. They have no internal restrictions, so if your pressure is too high, you'll get a foamy coffee bath. Again, start low, work up.
- You do not need to take any special steps to infuse your coffee with nitrogen. Nitrogen only provides pressure to get it from keg to tap.

For Nitro Coffee Only

- You're serving coffee that is *infused* with nitrogen – and you must do the infusing. Two ways to do it:
 - **The “works OK” way:** Fill the keg with coffee, connect the gas, pressurize it (35-40 PSI), and shake it/roll it around on the floor or your knee for quite a while. Yes, we're serious. This gets the nitrogen into the liquid. You'll need to do this every 4-6 hours to keep the infusion up. *Note: be very careful if you choose to use this method. Kegs are heavy and the keg and cylinder are under substantial gas pressure. Exercise caution to protect yourself and those around you.*
 - **The best way:** Use what the beer guys call a “carbonation lid.” For you, it's an infusion lid. The lid has a gas connection point that leads to a length of hose with a finely perforated stone on the end. This reaches to the bottom of your keg and bubbles the nitrogen up from below, infusing it with tiny nitrogen bubbles as it goes. Low (5-6 PSI) pressure and about 20 minutes is all that's required to infuse the coffee; more time may be required to reach serving pressure in the keg. This is a lot less difficult than the first method, and much easier to freshen up throughout the day. They're available on our site under the Cold Brew and Nitro Coffee Kegs menu or at goo.gl/qtSF4m.
- Important note: nitrogen doesn't want to stay infused in a liquid. The moment you put it in, it's trying to separate back out. You will need to re-infuse the coffee at intervals throughout the day. You'll know it's time when the cascade stops happening, and as you get more experience you'll learn the intervals that work best for you and the results you want.
- Nitrogen pressure for pouring nitro-infused coffee is *much* higher than cold brew. Start at 35 PSI and experiment until you get the feel and froth you like.