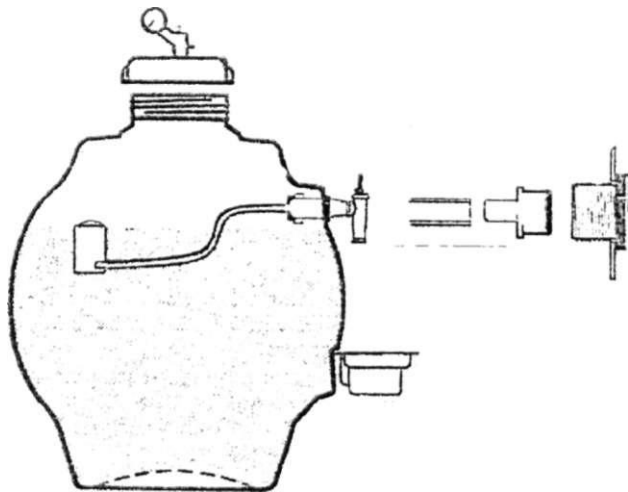


# BREWMASTER BARREL

## TO ASSEMBLE

1. Place tap through hole in upper part of keg, making sure that the rubber seal is on the outside. Screw tap locking nut from the inside of keg to thread tap.
2. Thread poly pipe through bottom hole in float approximately 10mm, the other end of pipe to be fitted to plunger, and then enter this assembly inside keg and connect by the plunger into rear of tap.
3. Cap: Lubricate O ring with petroleum jelly (vaseline). Screw cap on by hand ensuring seal in cap is in position.  
(We advise to ensure a tight seal you should use a Cap Spanner)
4. Place disc into top of drip tray, tilt tray upwards and place into slot in lower part of keg.



**Please ensure, when removing cap after use, that all the gas has been released.**

(Peel back brown relief rubber to expose hole in valve to release gas)



Rolleston Road, Burton-on-Trent, Staffs. DE13 0JX

## OPERATING INSTRUCTIONS FOR 6 1/4 GALLON PRESSURE BARREL

### READ INSTRUCTIONS FULLY BEFORE STARTING

The following items should be included with your barrel: drum tap with washer and locking nut, large screw cap with 'O' ring and pressure valve.

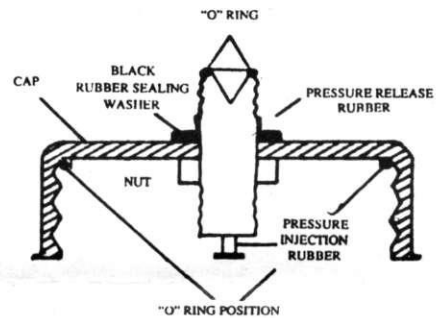
#### 1. Fitting the Tap

Insert the threaded portion of the tap through the hole at the bottom of the barrel from the outside, ensuring the rubber sealing washer is on the outside. Place the backing nut on the inside of the barrel and tighten as tight as possible onto the thread of the tap. You may tighten the tap by holding the backing nut and twisting the tap until a firm seal is achieved. However, it is most important not to over-tighten as this will cause the rubber to spread and a seal will not be obtained.

#### 2. Fitting the Valve

This unique valve allows the release of access pressure that builds up during secondary fermentation, and the facility for the injection of additional gas. To fit the valve, you will find a purpose made hole in the cap. Push the valve through the cap from the outside with the black sealing washer between the cap and the collar on the valve. Fasten the nut from the inside of the cap.

Position the large black 'O' ring in the cap. Your cap should now look like the drawing



#### 3. Cleaning and Testing your Barrel

The barrel should be thoroughly cleaned and tested before placing any beer inside. Use a good cleaner/steriliser such as V.W.P. or Chempro. Place sufficient for six gallons into your barrel, fill with water and leave to stand for 24 hours. Rinse well afterwards with clean water. This will remove any plastic smells. The barrel should then be sterilised in the normal way before using. DO NOT ever use any solution containing SODIUM METABISULPHATE for sterilising as this will corrode your valve.

At this stage it is as well to test the barrel for any leaks. Half fill the barrel with water, fit the cap and inject some C.O.<sub>2</sub> gas (see note on extra pressure). Do not add more than 3 one second bursts of gas. Check the barrel for any leakage, especially round the cap and tap area.

#### 4. Adding the Beer

When primary fermentation is completed, transfer your beer from your fermenting bucket into the sterilised barrel. Leave as much sediment in the bucket as possible (a 'U' tube will help). Dissolve 4 to 6 oz. (110 to 165 gms) of sugar in 1/2 pint of boiling water and add to the 5 gallons of beer (if it is less than 5 gallons, reduce the sugar accordingly). Add finings and/or hop extract if required. Replace the top tightly and leave in a warm place for 2 to 3 days to allow secondary fermentation to take place. Transfer the barrel to a cold (not below freezing) place, and leave until beer is clear. Do not move the barrel again as this will disturb the sediment.

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**Pressure Release**

If it is not possible to remove all the beer (due to insufficient secondary fermentation), you may wish to add C.O.<sub>2</sub> gas. There are many different cylinders on the market for this purpose and your local shop will be able to advise you. However, it is **IMPERATIVE** to remember that your pressure release valve has been designed to release excess pressure that builds up during the build up of secondary fermentation. **NO** responsibility can be taken for the misuse or malfunction of these cylinders. Make sure that no more than a one second burst of gas is used.

To ensure maximum pressure retention, it is advisable to change the rubbers on the valves every six months. The unique feature of the valve on the barrel is that it allows the sight of the pressure release rubber.

**6. Float System**

**N.B. This only applies to barrels with TOP fitting taps.**

You will have realised that with the tap at the top, the only way to dispense beer is by using the float system. This is done by placing the end of the tube with the tap connector into the tap. The other end of the tube should be pushed an inch through the hole of the square plastic float. This can be done before or after filling the keg with beer. Before replacing the top, make sure the float is resting on the beer with open tube end in the beer. When dispensing beer you find air coming out of the tap, unscrew the cap and check that the float tube is still in the beer. If, for any reason, you remove the cap, always cover the beer with a blanket of gas. This can be done by adding approximately two one second bursts of gas (from a C.O.<sub>2</sub> cylinder), or one 8 gm. bulb. This will prevent any possible contamination of the brew.

**HINTS FOR SUCCESS**

**1. Clearing**

a. Once primary fermentation has finished, it is possible to remove a large proportion of the sediment. This is done by adding finings to the fermenting bucket (sufficient for 5 gallons), and then placing the bucket in a cool place at a height to allow syphoning, for two days. After two days, add the beer to your barrel (being careful not to disturb the sediment) and then add some more finings, along with your priming sugar.

b. During the clearing time, make sure you do not have to move your barrel. It is very important to keep it cool but do not allow the temperature to go below freezing. If this is likely to happen, then place a blanket or rug around the barrel.

**2. Cleaning**

Make sure your barrel is always cleaned after use. This will prevent the build up of stains. It is advisable to always use a good cleaner/steriliser.

**3. Valves**

Change your rubbers frequently (every six months). These are always readily available from your retailer. If you have any problems obtaining these, do not hesitate to contact us direct.

**4. Guarantee**

Your barrel is guaranteed for twelve months from the date of sale against fault. To help us, please fill in the details below and return the bottom part to us. Your retailer should have filled in the top part at the time of purchase. If you have any problems with your barrel during this period, return it with your part of the guarantee to your retailer.

**5. Storage**

Always be careful where you store your barrel. Be sure to position it where furnishing cannot be damaged should a minimum of leakage occur from the tap.

Name of owner .....	Shop name .....	Nos.
Address .....	Address .....	
.....	.....	
.....	.....	
Date of purchase .....		
Signature .....		

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