



Pressure Barrel 4" Neck

Assembly and Operating Instructions

IMPORTANT: Read instructions carefully before commencing.

1. Check the tap

Holding firmly and in an upright position, check that the locking nut at the back of the tap is tight but do not force.

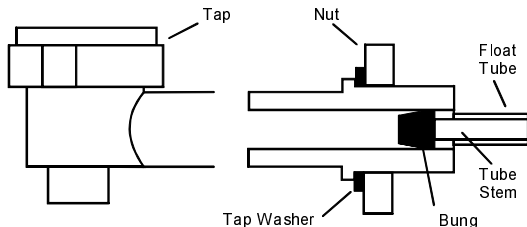
2. Cleaning

Clean out the barrel thoroughly before the first use. A homebrew cleaner and sterilizer is recommended following the instructions to fill with 27 litres (6 gallons) of cold water and leave to stand for 24 hours. Empty and rinse with cold water. This will reduce any smells from the shell.

The above can also be used for sterilizing the cap but do not use any combination containing sodium metabisulphite, soap or detergents which could damage your equipment. It is recommended to sterilize the shell before each new brew.

3. Float System - Optional Extra

Can be purchased separately to dispense the beer from the top



Place the bung into the back of the tap as illustrated

4. Fit the cap

The cap (see fig 2) comes complete fitted with the Hambleton Bard patented Inlet and Safety Valves. The inlet valve will let you inject

CO2 using a Hambleton Bard Super 30 (or Super 20) cylinder. The safety valve will let the pressure out if it reaches dangerous levels. Smear petroleum jelly lightly on the cap threads and the O-ring to assist in fitting and removing of the cap. You can also use silicon spray for this purpose. Screw down in a clockwise direction avoiding cross threading.

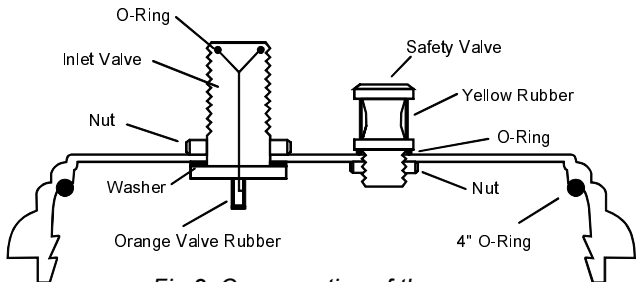


Fig 2. Cross section of the cap.

5. Test the shell

Normally there is nothing you need to do, but should you suspect that you are losing pressure, here is how to check for the leak.

1. Inject CO2 gas into the empty barrel using Hambleton Bard Super 30 (or Super 20) cylinders or 8gm cylinders (use Hambleton Injector for these). The larger Super 30 cylinders are the most economical to use since they can be exchanged and refilled. Follow the instructions carefully on the cylinder when you pressurize your barrel (see also part 7 - adding gas).
2. Immerse the cap area into a bath with cold water. Check for gas leaks by the appearance of bubbles coming from under the cap. Repeat with the tap area.

6. Adding beer to your Barrel

You should transfer your beer to the barrel within 36 hours after the fermentation has finished, leaving as much sediment as possible in the fermentation bucket.

- a) Add priming syrup (sugar) to your barrel as per instructions in your beer kit.
- b) Syphon your beer into your barrel from the fermentation bucket.
- c) Fit the cap and place the barrel in a place of constant temperature around 19-24 C (65-75 F). Leave for 3-4 days for secondary fermentation to take place, allowing pressure to build up within your barrel.
- d) Transfer your barrel to a cool place to allow your beer to clear.

7. Adding CO2 gas

The CO2 from the secondary fermentation should normally be sufficient for the beer to flow smoothly but as you draw more and more beer out you will need to compensate with CO2 from a cylinder to keep the pressure.

- a) Gently screw the cylinder onto the valve and inject gas for a one second burst (no more - or your cylinder valve may freeze and release all the gas).
- b) Test your beer and if you find the head insufficient, add a further one second burst.

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