

Instructions for using a pressure barrel with Co2 Control Cap

The Balliihoo Control Cap has been designed to allow the topping up of Co2 via 16 gram, food grade, threaded bulbs & compatible tap. It also incorporates an over pressure safety release.

The cap valve can also be used to monitor the pressure using a digital gauge and to manually release excess pressure if required for controlled dispensing.

Using your barrel

1. Sterilise your barrel, cap & valve using a homebrew steriliser.
(Please note - DO NOT USE any steriliser containing Sodium Metabisulphite) as this will cause damage to your valve.
2. Transfer your beer into your barrel when it has reached the specific gravity
(as per instructions with your beer ingredient kit)
3. Add priming sugar to the barrel (as per instructions with your beer ingredient kit)
4. Leave your barrel in a warm place for 3 days. This will allow secondary fermentation pressure to build up.
5. Now transfer your barrel to a cool place to allow the beer to clear, around 2 weeks.

Replenishing pressure

1. Ensure the flow control on the top up tap is in the fully closed position and screw in a Co2 bulb until it pierces.
2. Screw the outlet nut clockwise onto the cap valve until it is tight.
3. Open the flow control slowly until you hear the gas entering the barrel. The flow can be stopped when there is enough pressure to dispense your beer.
(DO NOT empty an entire bulb into your barrel in one go, this will cause the vent seal to lift and Co2 will be wasted)
4. The tap can be left in place to inject more gas when required until the bulb is empty. Or can be unscrewed at any time as long as the flow control is in the fully closed position. Pressure in the bulb will not decrease as long as the flow control is OFF.

* Please note, you should avoid injecting Co2 into a full barrel, your barrel should be pressurised and your beer sparkling from the priming/secondary fermentation stage, which should allow over half the barrel to be dispensed. Additional Co2 should only be required as the beer is drawn off and the pressure drops. If your barrel has lost pressure at an early stage, the best option is to repeat the priming stage.
Adding Co2 into a full barrel may cause the seal to release the Co2.

Monitoring pressure

The pressure in the barrel can be can be checked at any time while the tap is removed. To check the pressure switch on the digital gauge, set the display to P.S.I. and depress on to the top of the valve.

**Over Pressure
Release Seal**

**Co2 Inlet &
Pressure Test
Valve**

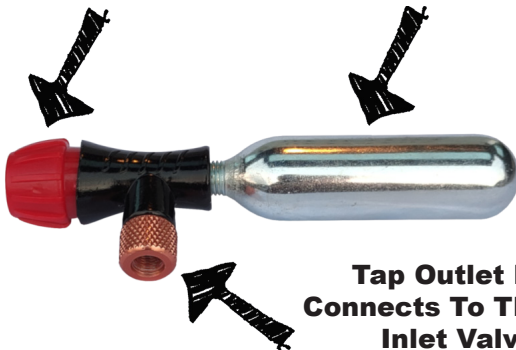


The Top Up Tap, 16g Co2 bulb & pressure gauge are
available separately

**On/Off & Flow
Control Knob**

**16g Threaded
Food Grade Co2 Bulb**

**Pressure Test Gauge
Set To PSI & Press
Down On Inlet Valve**



**Tap Outlet Nut
Connects To The Co2
Inlet Valve**



For more tips and advice visit
<https://www.balliihoo.co.uk/balliihoo-control-cap>