

**Art. 058.024.0**<http://www.brouwland.com/en/qr/058.024.0>

mini keg 5 l grey + rubber plug

Mini keg 5 litres + rubber plug

Very useful pressure kegs as used by commercial breweries. Add max. 3 g/l sugar for second fermentation. With special re-usable rubber plug.



Specification

Packing dimensions and weight:

Weight	0.528 kg
Length	24.8 cm
Height	15.5 cm
Width	15.5 cm
EAN code	05802401



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2nd fermentation in kegs

Most home brewers will want to do a 2nd fermentation in the keg to obtain natural carbonation just like in bottled beer.

The method is the same as for bottles: preferably dissolve the sugar in a small quantity of water or beer, pour it into the keg and transfer the beer in such a way that everything is mixed well.

Place the keg upright for several days at ambient temperature so that the 2nd fermentation can take place. Then put it in a cool place for clearing and maturing. A discarded but still working refrigerator is ideal, this allows you to pour your beer at the correct temperature.

When the beer has completely cleared, tapping can start.