



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Dominion Cup

The 19th Annual Dominion Cup will be held on August 11, 2012 and is organized by the James River Homebrewers. As a new feature this year, the Dominion Cup has partnered with [Hardwood Park Craft Brewery](#) to make this year's Dominion Cup a Pro-Am Competition. Hardywood Park will work with the best of show winner to scale up and brew the best of show beer on their professional equipment and offer it for sale to their distribution area. This beer will also be entered into the [Great American Beer Festival \(GABF\) Pro-AM Competition](#) for further consideration. Please note that this will apply to the 2013 GABF as it will not be possible to complete the beer for the 2012 GABF. Although Hardywood Park has indicated that they will brew just about any style that wins, some changes may have to be applied to fit within their brewhouse capabilities.

All entries will receive copies of judges scoring and comments. There will be great prizes and recognition for each flight, PLUS Best of Show! There is a Plato Award to the brewer with most amount of 1, 2, or 3 place finishes (points given for placing in each flight). Best of show earns a spot on the coveted Dominion Cup!

This is a great opportunity to judge or to steward, especially if you have not done so before. The Dominion Cup is always a well run competition with a lot of great people.

Entries are due by July 30. The following are Ship or Drop-off Sites:

- Hardywood Park Craft Brewery (**Drop off only**), 2408 Ownby Lane Richmond, VA 23220
- Original Gravity, 6920 Lakeside Avenue Richmond, VA 23228
- Weekend Brewer, 4205 West Hundred Road; Chester, VA 23831

Remember, that you can only ship entries using commercial carriers only. It is illegal to ship homebrew via US Postal Service.

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Ball Lock Keg Rebuild

By Jeff Flamm

Used kegs are getting harder to find. Currently a reconditioned keg goes for about \$50 to \$60 from your favorite homebrew supply shop. You can save a few dollars by purchasing an un-reconditioned keg and cleaning it up yourself. I recently purchased a few used kegs from Pickin's Fire Extinguishers in Hampton. They were \$33 each. Some still had soda in them. When selecting a used keg look for one without dents and no rust. Also check to see it is holding pressure by pulling the pressure relief valve on the lid (do not buy it if it does not have a pressure relief valve).



The keg prior to rebuild

Once you get the keg home you will want to clean it up and replace the o-rings. You can clean the outside up by scrubbing it with a Scotch-brite pad and some Barkeeper's Friend cleanser or a Brillo pad. Remove any unwanted stickers with some Goof Off and a razor blade.

The sugary soda permeates all of the o-rings and they must be replaced. You will need a socket wrench to remove the gas and liquid posts to disassemble the keg. Most of my kegs require a 7/8 inch deep-well socket to remove the gas and liquid posts. I have a few that require an 11/16 inch socket and one oddball that has one of each.

The gas and liquid posts are different to help avoid confusion when hooking them up to your dispensing system. Typically the gas post has a star shaped nut and requires a 12-point socket whereas the liquid post is usually a standard 6-sided nut. Sometimes the gas side is marked with a notch on the nut rather than the star shape (typically this is the 11/16 inch size). The top of the keg is also usually stamped with "IN" (gas) and "OUT" (liquid).

Remove the lid, pressure relief valve, gas posts, dip tubes and poppets (the valves inside of the gas and liquid posts). It may take quite a bit of force to loosen the posts the first time. I have even had to use "cheater" on my wrench to break the post loose. Once disassembled, throw away the old o-rings. The o-rings on the post can be difficult to remove. I just cut them off with a pair of diagonal cutting pliers. Once disassembled soak the parts in a cleaning solution such as PBW. Also fill the keg with cleaning solution and soak until clean. I like to invert the keg and soak the top in a bucket of PBW to make sure the rubber top and post fittings comes clean. A toothbrush works well to scrub around the post fittings if needed.

Once the parts are clean reassemble the keg with new o-rings. Be sure to keep the liquid and gas lines in the proper order; Gas: short dip tube with star or notched post on the "IN" side of keg; Liquid: Long dip tube with plain post on "OUT" side of keg. You can use a small amount of food grade lubricant such as Lubri-Film (<http://www.northernbrewer.com/shop/lubrifilm.html>) on the o-rings and pressure relief valve to ensure a good seal.

After the keg is reassembled check it for leaks by applying 20 psi of CO2. I like to spray some StarSan onto the posts, lead and relief valve and look for bubbles. You can sometimes hear a small leak as well. If you spot a leak tighten the posts, or apply a little lubricant to the o-rings to see if it goes away. Sometimes the poppets in the gas or liquid posts leak and just need to be reseated. You can use your finger to press them down and release to reseal the valve. This



This keg was still full of dubious vintage 7-Up



Use Goof-off and razor blade to remove stickers

I recently tried a universal poppet valve from Williams Brewing (Item # L92, \$3.25) and it worked well on one of my leaky kegs. A replacement pressure relief valve (or lid valve) is about \$5 (Williams part #D45, \$4.90). I keep an extra universal poppet and relief valve on hand in my spare parts supply just in case I need one.

You can buy an o-ring kit from your favorite homebrew supply shop for around \$3. If you have a bunch of kegs to rebuild and want to save a little money you can order the o-rings in bulk from McMaster-Carr <<http://www.mcmaster.com>> or other industrial supplier (See table for part numbers). I just use Buna-N o-rings and replace them as needed. You can also order silicon o-rings, which are FDA compliant, but they are significantly more expensive.



Remove the keg posts with a 7/8 inch deep-well socket (some are 11/16 inch)

usually stops a leaky poppet.

Occasionally I have had poppet or pressure relief valve that just would not seal correctly. They are relatively inexpensive to replace. Poppets are keg manufacturer specific and range in price from \$3 to \$5. Be sure to order the correct one for your keg if you need to replace a stubborn one. (<http://www.williamsbrewing.com/Search.aspx?k=poppet>)



Scrub the exterior of the keg with a Brillo pad or Scotch-brite pad and some Barkeepers Friend cleanser to



This is the liquid dip tube with the old compressed o-ring

If you are willing to spend about an hour and use a little elbow grease you can save a few dollars by rebuilding a used keg yourself.

Prost,

Jeff

Acknowledgement: Thanks to fellow CASK member Dave Bridges who wrote "Keg Maintenance" in the June 2006 issue of The Cellar <http://www.colonialalesmiths.org/Newsletters/06-06-June.pdf> for the inspiration and knowledge to rebuild my own kegs and the o-ring sizing data.

Use	Dash Number	McMaster Part # (Buna-N)	Qty per Pack	Price per Pack	URL
Dip Tube	109	9452K172	100	2.21	http://www.mcmaster.com/#catalog/118/3483/=if7rxj
Post	111	9452K23	100	2.48	http://www.mcmaster.com/#catalog/118/3483/=if7slk
Lid	417	9452K218	10	12.69	http://www.mcmaster.com/#catalog/118/3487/=if7t0z

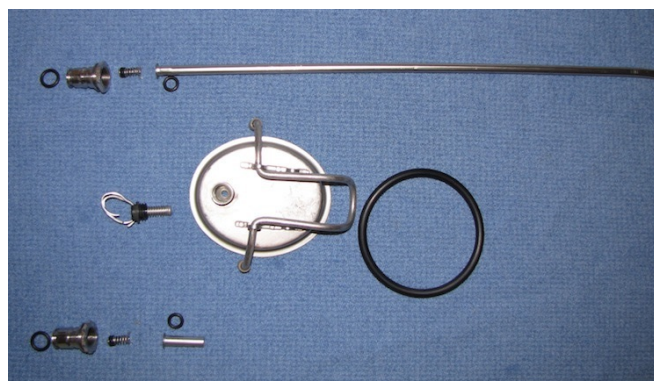
McMaster-Carr ordering information as of July 15, 2012



Keg with posts and dip tubes removed



Soaking the keg upside in PBW to make sure the top comes clean too!



The cleaned fittings and new o-rings ready to go back on the keg.



Gas post with 7/8 inch star nut



Gas Post with 11/16 notched nut



Liquid post with standard 7/8 inch nut



Leak check the keg and tighten any loose fittings. Spraying a little StarSan on the keg and looking for bubbles works well.



The keg after clean-up and rebuild

Ken's Hard Limeade

By Ken Rygh

Beat the heat with a fresh twist. I adapted a friend's lemonade hooch recipe that I was interested in and was pleased by the results. I set out to make something like an electric mojito, so I substituted cans of limeade instead of lemonade and tried to ferment with fresh mint.

The result is an intense Mikes Hard Lemonade kind of drink that is both quenching and covertly potent. It's also popular with the ladies and other non-beer drinkers.

Recipe and Procedure

Pasteurization: (stew at 160 for 20 min)

- 2 lbs honey
- 1 lb corn sugar
- 1 container white grape juice (64 oz)
- 2 containers Jumex Guava Juice (64 oz ea)
- 1 container of fresh mint - chopped.
- 1 Gallon of Spring Water

Cool Down to 75 degrees using:

- 2 Gal cold Spring Water
- 5 Frozen Lime-aid Concentrate Cans

Pitch 2 packets Champagne yeast along with

- 1 tbs Pectic Enzyme
- 1 tbs Yeast Energizer
- 1ts Yeast Nutrient

In 1 week rack to secondary. It will clear up really nice as the pulp sinks.

The day before you Keg, kill the yeast with 2 1/2 tsp Potassium Sorbate.

The next day prepare (and chill) a simple syrup of 3-4 cups sugar and 3 additional cans of limeade concentrate. All to taste, using whatever sugars you want. (I boiled a cup of mint leaves to add mint flavor to the sugar)

Mine came out to around 9% ABV. Keeping in mind you can make it stronger by adding more fermentable sugars - up to 20%.

It's easy to brew, quite forgiving and easy to make variations on the basic recipe. Try it with different fruits, or even DME.



The CASK Calendar of Club Events and Competitions

Plan your brewing schedule now and hit as many club-only and other competitions as possible.

July - Cider (Porter COC)

August - TBD

September - Oktoberfest (Iron Brew - Brown Ales) and (Light Hybrid COC)

October - TBD

November - TBD

December - Wine

Calendar looking empty?

You, yes you, can add items to the CASK calendar and keep your fellow club members informed about beer-related happenings in the area!

Just E-mail information about the event to calendar@colonialalesmiths.org

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