



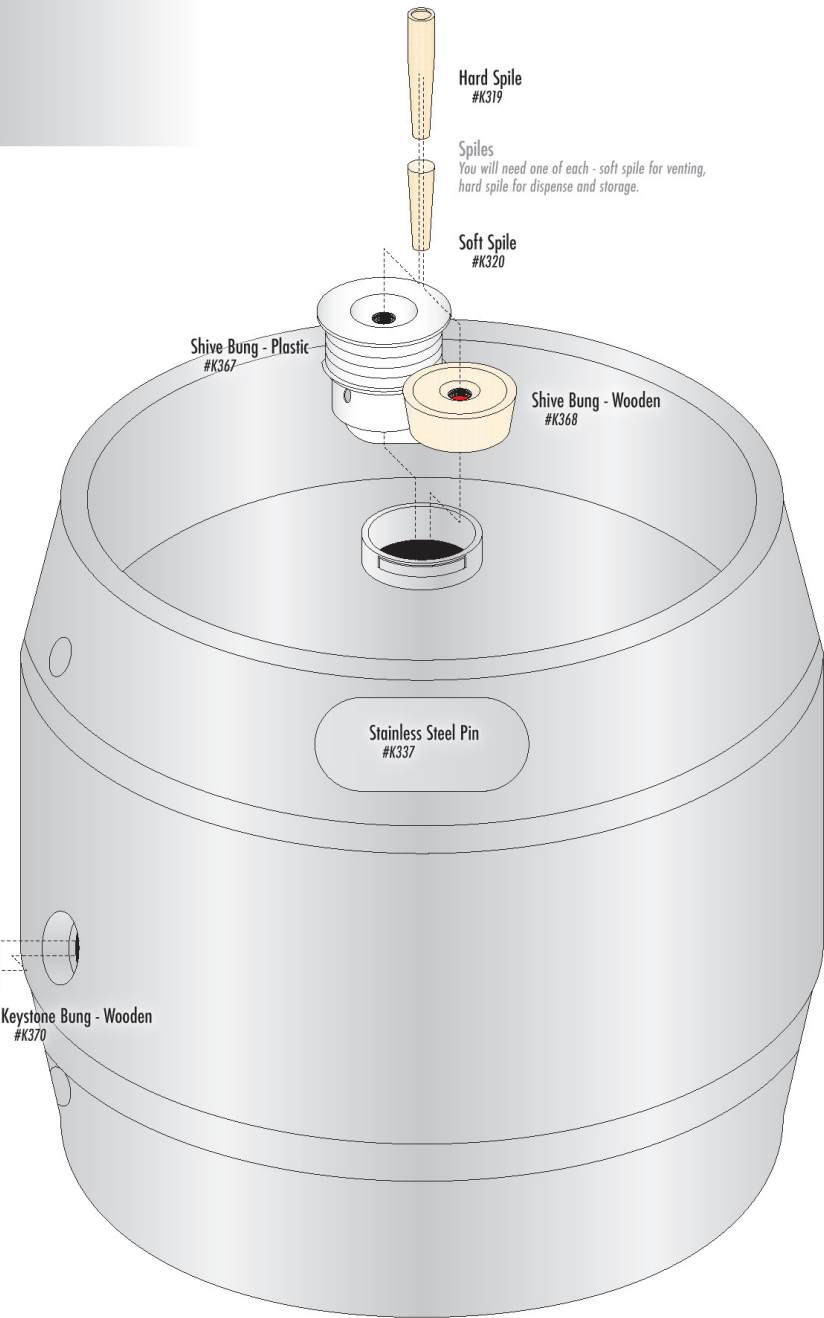
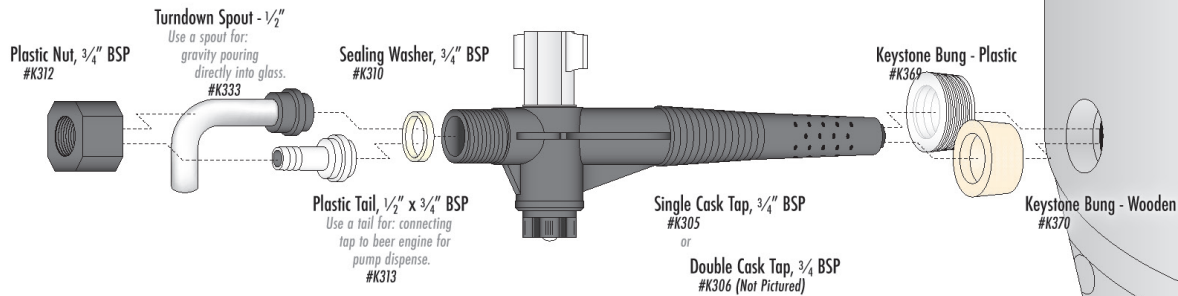
PIN ASSEMBLY

Casking for Homebrewers

NEEDED:

- One cask
- One keystone bung
- One shive bung
- One hard spile
- One soft spile
- One cask tap
- The tap connection of your choice (spout or tail - see diagram), with sealing washer and nut
- Rubber mallet or wooden hammer (preferred)

1. **INSTALL KEYSTONE BUNG & SANITIZE:** Sanitize the keystone bung and hammer it into place - it should be flush with the side of the cask; fill the cask with sanitizer solution and inspect the keystone for leaks, then drain the sanitizer.
2. **RACK BEER W/ PRIMING & FININGS:** Rack finished beer from fermenter into sanitized cask along with priming solution and finings (we use 4 oz dextrose and 1 pack of isinglass per 5 gallons). Cask hops may be added at this time as well.
3. **SEAL CASK:** Sanitize the shive bung and hammer it into place.
4. **CONDITION:** Allow 2-3 weeks at fermentation temperature for the cask to develop carbonation.
5. **VENT AND SOFT SPILE:** Approximately 2 days before the beer is to be served, move the cask into its dispensing location. Sanitize the top of the shive bung, then use a hole punch (or in a pinch, the soft spile) to punch the tut (the round cutout in the center of the shive bung) into the cask. Install the soft spile hand-tight in the shive bung - there should be a slow hiss of gas escaping the cask, and eventually some foamy bubbles.
6. **HARD SPILE:** When foam stops coming through the soft spile - this may take hours or days - it's time to replace the soft spile with the hard spile. Tap the hard spile in just enough to stop the hiss of CO2.
7. **TAP THE CASK:** Sanitize the tap, washer, nut, and connection - do not assemble them yet. Tap the hard spile to make sure it's firmly set. Make sure the tap is closed, then place the narrow end against the keystone tut and quickly hammer the tap through the keystone (tip: get a helper to brace the cask).
8. **POUR A BEER:** Assemble the connection of your choice on the end of the tap, connect to a beer engine if necessary, then loosen the hard spile to dispense the first pint. Replace the hard spile firmly when not in use. Cheers!





FIRKIN ASSEMBLY

Casking for Homebrewers

NEEDED:

- One cask
- One keystone bung
- One shive bung
- One hard spile
- One soft spile
- One cask tap
- The tap connection of your choice (spout or tail - see diagram), with sealing washer and nut
- Rubber mallet or wooden hammer (preferred)

1. **INSTALL KEYSTONE BUNG & SANITIZE:** Sanitize the keystone bung and hammer it into place - it should be flush with the side of the cask; fill the cask with sanitizer solution and inspect the keystone for leaks, then drain the sanitizer.
2. **RACK BEER W/ PRIMING & FININGS:** Rack finished beer from fermenter into sanitized cask along with priming solution and finings (we use 4 oz dextrose and 1 pack of isinglass per 5 gallons). Cask hops may be added at this time as well.
3. **SEAL CASK:** Sanitize the shive bung and hammer it into place.
4. **CONDITION:** Allow 2-3 weeks at fermentation temperature for the cask to develop carbonation.
5. **VENT AND SOFT SPILE:** Approximately 2 days before the beer is to be served, move the cask into its dispensing location. Sanitize the top of the shive bung, then use a hole punch (or in a pinch, the soft spile) to punch the tut (the round cutout in the center of the shive bung) into the cask. Install the soft spile hand-tight in the shive bung - there should be a slow hiss of gas escaping the cask, and eventually some foamy bubbles.
6. **HARD SPILE:** When foam stops coming through the soft spile - this may take hours or days - it's time to replace the soft spile with the hard spile. Tap the hard spile in just enough to stop the hiss of CO₂.
7. **TAP THE CASK:** Sanitize the tap, washer, nut, and connection - do not assemble them yet. Tap the hard spile to make sure it's firmly set. Make sure the tap is closed, then place the narrow end against the keystone tut and quickly hammer the tap through the keystone (tip: get a helper to brace the cask).
8. **POUR A BEER:** Assemble the connection of your choice on the end of the tap, connect to a beer engine if necessary, then loosen the hard spile to dispense the first pint. Replace the hard spile firmly when not in use. Cheers!

