

Liquor Barn

4415 S. Broadway

303-789-4100

Open 8:30 am to Midnight 7 Days a Week!

CO2 System Trouble Shooting Guide

Problem	Causes	Corrections
Excessively Foamy Beer	Warm Beer:	Your keg must always be kept between 35° and 40° degrees.
	Excessive CO2:	Lower the amount of CO2 by turning the regulator adjusting screw counter clockwise. Then pull the relief valve on your keg coupler for about 2 seconds. In a normal keg fridge set up, you should set your regulator between 8 and 12 PSI. Repeat this step if necessary.
	Old or Improper Beer Lines:	Replace old beer lines. If the beer line is discolored, yellow or dirty, it must be replaced. Beer line must be 3/16 ID by eight feet in length.
	Dirty System:	Disassemble entire system. Clean all surfaces the beer runs through with warm water, soap and a brush. Run line cleaner through your system.
	Warm Spots in Your Beer Line:	All beer line should be kept inside your fridge to maintain consistently cold temperatures.
	Obstruction in Faucet:	Insects and spiders can get up in there. The faucet should be removed, disassembled and cleaned with hot water and a brush between kegs.
	Improper Pour:	Open the faucet quickly and completely. Proper foam should be ½" to 1" high. Wet the inside of the glass before pouring. Lay the beer in the glass by placing the faucet on the inside of the glass. Do not let the beer fall.
Worn Faucet Parts:	Replace worn washers and seals.	

Problem	Causes	Corrections
Flat Beer	Beer is too cold	Turn the temperature up. Your keg must always be kept between 35°F and 40° degrees.
	Not enough pressure	Increase the amount of CO2 by turning the regulator adjusting screw clockwise. Set your regulator between 8 and 12 PSI.
	CO2 tank went empty	If the keg went flat due to this problem, there is no fix for the beer. Make sure for your next keg all fittings are air tight with proper O-rings and seals. Make sure your regulator has a CO2 tank pressure gauge.
	Greasy or soapy glasses	Do not wash beer glasses with other glasses that have contained milk, or other fatty substances.

Other Problems	Causes	Corrections
Bitter beer, Off Taste, Sour Beer	Beer is too warm (45 degrees+) or beer is too old. Second fermentation may be occurring giving bitter beer taste, or the beer spoiled.	Keep beer between 35°F and 40° degrees.
	Bacteria growth in system, system is dirty	Clean system.
	Improper beer or air line. Beer is absorbing plastic taste and odor from the lines.	Use only authorized draught beer line equipment.

Beer Fact:

Keg beer, unlike packaged beer has never been pasteurized. As a result, keg beer is full of live yeast, which gives beer a better flavor, and will turn sour if the temperature is allowed to get over 45 degrees for even a short period of time. A short 15 minute drive in 90% weather will bring a keg up to this temperature. Keep them iced!

Keeping your keg at the proper temperature and under the constant pressure from a CO2 system is essentially life support for a keg. Under these conditions, kegs can last several months.

We sell all replacement and repair parts you need to keep your system running properly. If you need something fixed, we can tell you how, or bring it in.

Liquor Barn is a discount keg store. We keep all common beer in stock, but can order anything you would like. Just give us a call!

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