

# SOP: Kegging Beer

Kegging is a critical step in the brewery's packaging process, ensuring that finished beer is transferred from the bright tank into kegs safely, efficiently, and under sanitary conditions. Proper kegging practices preserve beer quality, minimize oxygen pickup, and maintain consistency across every batch. This SOP template outlines the procedures, safety measures, and quality checks required for kegging to ensure that our beer reaches customers in optimal condition.

- ☐ Set up clean and sanitized kegs.
  - Spray starsan on each keg filler port
- ☐ Sanitize keg filler(s).
- ☐ Sanitize ports on Brite Tank or FV .
- ☐ Connect Co2 hose to tank blowoff or CIP.
- ☐ Connect keg fillers to tank Absolute Out or Racking Arm.
- ☐ Turn on Co2 to keg filling pressure (*~15psi for Brite/3BBL FVs, ~11psi for 10BBL FV*) and open tank valve.
- ☐ Dump out initial trub that settled in tank ranking arm/absolute out.
- ☐ Connect keg fillers to kegs and begin filling.
- ☐ Fill all kegs.
  - Fill kegs until either all kegs are full or you encounter yeast/hop trub.
  - Low fill kegs should be at least 75% full.
- ☐ Close filler valves and disconnect from kegs.
- ☐ Turn off Co2 and close Co2 valve.
- ☐ Drain tank into trench drain and de-pressurize tank.
- ☐ Cap all filled kegs and fill out/put on keg collars.
- ☐ Connect CIP and rinse tank and fillers with water. (keep fillers connected to tank throughout cleaning cycle).
- ☐ Run caustic cycle on tank for minimum 45 minutes.
- ☐ If cleaning a FV, take off and clean fittings individually.
- ☐ If cleaning Brite Tank, take off and clean fittings at a minimum once per month.
- ☐ Put kegs in walk-in cooler.
- ☐ After caustic cycle rinse tank until no residue remains.
- ☐ Fill tank up with Co2 to 5 PSI and bleed down to 0 - repeat 3 times, and then fill the tank back up to 5 PSI.
- ☐ Disconnect fillers and CIP.