



CHARM CITY MEADWORKS

KEGS 101

Hi! Thank you for your interest in purchasing a keg from Charm City Meadworks for your party, BBQ, or shindig. Below are keg basics and instructions for tapping your keg with a common pump tap.

- 1.** Our draft mead kegs function identically to the majority of beer kegs.
- 2.** We do not provide taps. You will need to acquire one. Many liquor stores have them available for rent or purchase. All of our kegs use Sankey D-System connections, which is the same common connection as 99% of kegs released in the US.
- 3.** THE PRODUCT WILL ONLY POUR PROPERLY IF THE KEG IS COLD. This means the entire liquid contents deep into the core need to be down to temperature, not just some ice on the outside. If it is not cold enough, it will pour mostly foam. If you're unable to store in a refrigerator before use, you'll want to have it on ice for 4-5 hours to make sure it is entirely cooled down. 30-38 degrees F is ideal. (Note that the mead will freeze below 30F, so avoid keeping it in a freezer for a prolonged period.)
- 4.** Although you need to serve it cold, our mead is perfectly shelf-stable at room temperature when storing.
- 5.** When using a pump tap setup, the pumping introduces oxygen into the keg. Once oxygen is introduced to mead (or wine, beer, or cider), the product will begin to sour after a few days. (It is still safe to consume; it will just taste a little off.) A pump tap is meant to be used when the entire keg will be consumed within a day or two of being tapped.

All purchased CCMW kegs will require a \$60 keg deposit at the time of purchase, which is returned when the keg is brought back. With advance notice, we can place your keg in our walk-in cooler at your request so it is cold when you pick it up.

USING A PUMP TAP

- 1) Ensure the handle of the tap is in the upright position so it is disengaged.



- 2) Align the coupler lugs with the corresponding openings in the tap and insert.



- 3) Twist the tap counterclockwise into place on the top of the keg. Once it's locked into place, pull the handle out, then down, to engage the tap with the keg, which allows gas to flow in and mead to flow out.



- 4) Press the nozzle on the tap with your thumb to allow the mead to flow out. To minimize foam, pour down the side of the glass and open the nozzle all the way, not half-way. Let the built-in pressure of the keg push the first couple drinks out; do not use the pump immediately. Once the initial pressure has subsided, pump the tap while the nozzle is open to push the mead into your glass. Enjoy!

