



**Cleaning your  
beer lines in  
10 easy steps!**

**Instructions for using your  
Beer Line Cleaning Kit**

**The first unofficial step when it comes time to clean out your beer lines is to pour a glass of your favorite brew and enjoy a sip before you get down to business!**



**1) Pour 26 ounces of hot tap water into included plastic bottle. Add a tablespoon of Brew Clean powder to the bottle. Grip bottle with your hand closing the bottle's mouth and shake the bottle to dissolve the powder.**



**2) Turn off your CO2 tank and/or regulator valve. Remove faucet from your tower using the enclosed faucet wrench.**



**3) Screw threaded cleaning adapter attached to red hose into the shank from which your faucet was removed. Hand tighten; do NOT over tighten with wrench.**



**4) Disassemble faucet and place in a small bucket or bowl. The brush included in this kit is to brush the inside of your faucet spout. Later, when putting cleaning solution thru the beer line, drain it into this bucket/bowl to clean your faucet.**



**5) Hold the coupler over the bucket/bowl that contains the faucet & parts. Push the ball lifter (wire with handle) in from the bottom of the coupler, as shown in the photograph, so the cleaning solution can pass through.**





**6) Hold the bottle in the air above your shank and let about 3/4 of the solution drain into the bucket/bowl. Remove ball lifter before the bottle is empty - this should leave the beer line full of solution. Let the solution sit in your line for about 1 hour. During this hour, leave the coupler and faucet soaking in the bucket/bowl. When squeezing the bottle, you can open the cap slightly to allow more air in for the bottle to re-expand.**

**7) At the end of the hour, re-insert the ball lifter and allow the cleaning solution to fully drain.**

**8) Put clean water in your bottle and flush the lines. Also, wash your faucet parts with clean water before re-assembling the faucet.**



**9) Remove the cleaning adapter on the end of the hose and re-assemble your faucet to the shank using the included faucet wrench. Congrats, you are ready to use your draft system again!**

**CONTINUE FOR MORE  
TIPS & VIDEO QR CODES!**





**SCAN THE QR CODE TO WATCH OUR EASY TO FOLLOW  
"HOW TO USE A BEER LINE CLEANING KIT VIDEO"**



**READY TO ORDER MORE BREW CLEAN?**



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# BEER LINE CLEANING TIP

PRESENTED BY:



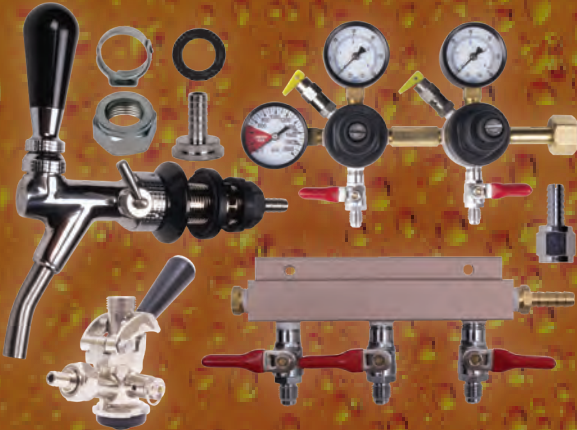
## HOMEBREW HAPPY HOUR

a podcast about homebrew and craft beer



**Clean your beer lines after each keg that you've finished dispensing from OR every 2-3 weeks for the best results!**

**WANT TO EXPAND OR REPAIR  
YOUR DRAFT BEER SYSTEM?**



**NEED ADDITIONAL SUPPORT?**

**KEGCONNECTION.com**

**PHONE: 325-356-5204**

**EMAIL: [help@kegconnection.com](mailto:help@kegconnection.com)**

# BEER LINE CLEANING TIP

When squeezing the bottle, remember to open the lid slightly to let air in. This will allow your bottle to fully drain!

## LOOKING TO BUILD A NEW DRAFT SYSTEM?

HOMEBREW KITS



COMMERCIAL KITS



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**THANK  
YOU!**



**est. 2006**



**Liz and Todd Burns, Owners**



**SCAN THE QR CODE ABOVE  
FOR TIPS, TRICKS, & HOW-TO  
ADVICE FOR HOMEBREWERS  
& CRAFT BEER ENTHUSIASTS**

We want to personally thank you for your order and for trusting us to supply you with your draft beverage equipment needs. We're honored to have you as a customer and we know that you're going to love the products that you've purchased! When my wife and I started Kegconnection in 2006 from our backyard in San Marcos, TX, we never could have imagined the amazing support and encouragement that we'd receive from the craft beer and beverage community. Thank you for your continued support and thank you for supporting our small mom & pop operation. Cheers!

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