



First installation step is to install the silicone tube onto the **out** port dip tube. Slide the tubing onto the dip tube at least 3/8". With a gentle tug, the tubing should stay put, if not, remove the tubing and dry the dip tube with a clean cloth. As you can see, the natural curvature of the hose is pointing towards the sidewall. This is **not** what you want. Rotate the tubing on the dip tube until it is positioned as seen in the next photo.



This is the correct positioning of the tubing. When hanging freely, the natural curvature points towards the center of the keg.



(The CBDS now uses spherical floats, they work alike, all instructions are applicable)
Now remove the lower end of the tubing from the keg so it can be attached to the stainless tube. The float assembly positioning in this picture is very important. Note that the end where the tubing will attach is pointing straight down and the end with the silicone cap on it is pointing straight at the out port. This how the assembly must be positioned before attaching the silicone hose. Being sure the silicone tubing is in a relaxed state (not twisted), slide it at least 3/8" onto the stainless tube. Again, give a gentle tug to check security. That's it, ready to lower the assembly into the keg.



The float assembly gently lowered into the keg. How the float is oriented when it settles on the bottom of the keg is not extremely important as it will find its correct orientation as the keg fills. The tubing looks to be too long, but it will shrink considerably when chilled to serving temperatures.



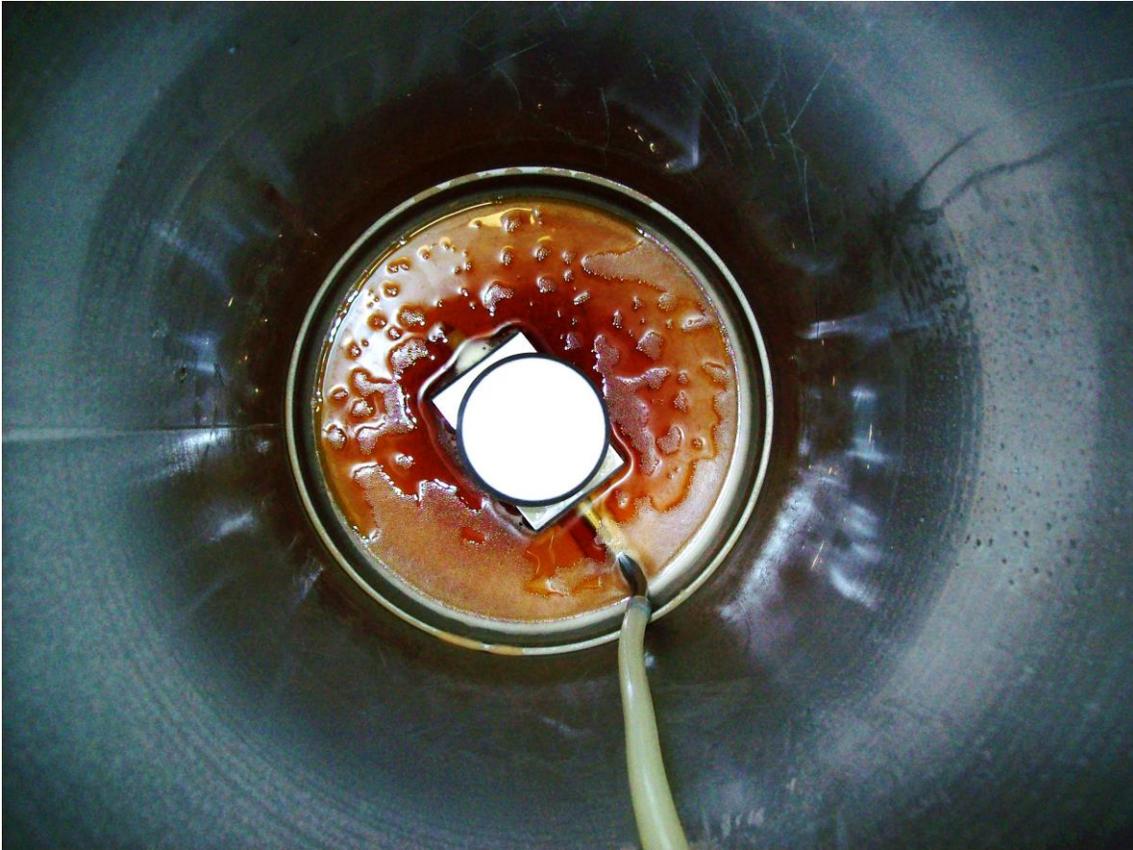
Gravity filling 2 kegs via the out port. This is the preferred method as it fills the keg from the bottom up, reduces the risk of oxidation, and keeps the silicone tubing full of the current beer during the carbonation process. But, whichever fermentation system you use, and however you chose to fill the keg, the Clear Beer Draught System will still do its thing and improve your enjoyment of the draught beer you created.



This picture shows the initial transfer into the keg. This is done at a very slow rate. Notice there are very few bubbles present. That is what you want (if there is a lot of CO₂ in the beer, some foaming is inevitable, but that's fine, it's not introducing oxygen) Once the level rises enough so that the intake is submerged, open the gates and let it fill as fast as your system allows. The float will orientate itself correctly and rotate about the stainless tubing on its way to the top of the keg. Notice when the stainless tubing is on the bottom, the intake port faces upward. This is intentional so you don't draw the sediment from the bottom on the last pint or two.



Here you go, 5 gallons of goodness ready for carbonation. The Clear Beer Draught System is positioned perfectly on top. This is where the beer should be drawn from, not the bottom. This was a Belgian Pale Ale racked to the keg after 6 days in the fermenter. No need for a secondary fermenter and all the work that involves. After installing the service port and purging oxygen with CO₂, it will sit at room temp for 3-4 days to allow the yeast to consume any remaining sugar and oxygen, and for a diacetyl rest. Then on to the kegerator. By the time it's fully carbonated, you will be pouring acceptable, if not outstanding beer. Again, that depends on your brewing processes and the type of beer brewed. The example above has a non-flocculent yeast strain and wheat as part of the grain bill. The expectations will be in line with what was brewed. As has been stated, what's being drawn from the top will **always** be better than what would be drawn from the bottom. This particular beer would take at least 2-3 months before acceptable beer could be drawn from the bottom of the keg.



Perfect landing! This is a view of a keg that gave up its last beer. This is how the system will position its self when the keg is finished. The dimension of the legs on the bracket and the fact that the intake port faces upwards when on the bottom combine to deliver clear, clean beer to the last pour, yet leaving a minimum amount of beer behind. The exception is if you really pound the keg with dry hops, but it's worth a little loss for all that hoppy goodness.