



Kegged Wine: Set-up/Serving Best Practices

Recommendations for Set-up:

Gas Used to Push: 75% Nitrogen/ 25% CO₂ (Guinness Blend)

Regulators: 4-7 lbs. psi from tank to keg

Faucets and Fixtures: 304 grade or higher stainless steel

Tubing: Food Grade Oxygen Barrier (Flavourlock or Flexmaster) from keg to faucet

Kegs should be at serving temperature before being tapped

Recommendations for Cleaning:

Faucets: Cleaned every two weeks by disassembling and cleaning with brush and caustic solution

Lines: Cleaned every three months (or at product change) by water rinsing, caustic solution rinse, water rinse, acid solution rinse, and water rinse. *For wine.*

Beer lines should be cleaned bi-weekly

Serving Temperature Recommendations:

Sparkling (Perfect Bubbly) and Lighter Bodied Whites (Pinot Grigio)= 38°F- 43°F

Rosés and Fuller Bodied Whites (Chardonnay)= 40°F- 45°F

Red Wines= 55°F-60°F