

St. Pat's Counter Pressure Bottle Filler

The Counter Pressure Bottle Filler (CPF) is used to bottle beer with minimal oxygen. The procedure is two-fold. The bottle is first purged of air by flushing with CO₂. The bottle is then filled with beer while maintaining CO₂ in the headspace.

Equipment

Kegging System is required to use the CPF. In addition, a 1/4" tee along with additional gas line and clamps are needed.

Setup

Insert a 1/4" tee in the gas line from the regulator. Run one port of the tee to one of the ball valves of the CPF. Run the other port of the tee to the gas-in quick disconnect. Connect the other ball valve of the CPF to the dispensing line from the keg. Clamp all connections.

Operation

The beer must be cold (~40°F).

1. Turn off the 3 valves (both ball valves and the needle valve).
2. Adjust the regulator pressure to 10-14 psi.
3. Insert the CPF into the beer bottle and adjust the rubber stopper so that the stainless steel tubing is ~1/4" off the bottom of the bottle. Push the stopper into the neck firmly.

note: The CPF is designed for 12 oz longneck bottles. If you wish to fill shorter bottles, you will need to cut the 1/4" stainless tubing. If you wish to fill very tall bottles like champagne bottles, simply attach a piece of vinyl tubing to the end of the 1/4" stainless tubing.

4. Open the needle valve and crack the CO₂ ball valve to flush the bottle for ~10 seconds to purge the air. You should hear gas exiting the needle valve.

5. Close the needle valve. Close the CO₂ valve.



6. Open the beer ball valve slowly. Little if any beer should flow into the bottle because the pressure is the same in the keg and bottle.

7. Now slowly crack the needle valve. The beer will begin to flow. Adjust the flow to minimize foaming. If there is foam, just continue to fill and push it out the needle valve.

note: Chill beer bottles prior to filling to further minimize foaming.

8. Fill to ~1/2" of top of bottle. Turn off beer valve. Let remaining pressure escape from needle valve.

9. Remove CPF and cap bottle immediately.

Cleaning

The CPF can be cleaned by flushing with hot water. Sanitize as usual with iodophor solution.

You will find the whole operation takes a bit of practice. The first time Don and I did this we forgot to close the beer valve (Step 8) and overflowed the bottle. Another time Don opened the beer valve not realizing the thing was all hooked up and shot beer across the room. But, it does work quite well if we just slow down.



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This information is available at the St. Pat's website.

www.stpats.com