Force Carbonate Beer in a Keg.

Things You'll Need:
Filled Co2 gas bottle.
Gas regulator.
19 litre Cornelius style keg .
Fittings and attachments.

Step 1 No Bleach

Bleach reacts to stainless steel and will corrode.
Clean and sanitise your keg with keg and line cleaner.

Step 2 Fill Keg
Remove lid off corny keg.
Siphon home brew beer into keg.
Check to make sure the lid seal is in good condition.
Place and secure lid back onto the keg.

Step 3Purge air
Attach Co2 hose to the outlet of the corny keg using the grey disconnect.
Turn knob of the co2 regulator to allow Co2 to flow into the keg.
Set the psi on the Co2 regulator to 30psi.
Pull up on the bleeder valve on the lid of the keg for 10 seconds to release any trapped air inside the keg. If you keg's lid came without a bleeder valve you can press on the center of the keg inlet post to release any trapped air.

Step 4 - Shake

Disconnect Co2 tank from keg.
Place the keg inside a fridge for 24 hours to bring its temperature down to serving temperature.
Remove keg from fridge once it has dropped to serving temperature.
Reattach Co2 gas line to the inlet post of the keg.
Turn on Co2 regulator to allow Co2 to enter the keg.
Shake the keg vigorously for 20 seconds to allow Co2 to become trapped in the beer, wait until you no longer hear gurgling or the sound of Co2 coming from the keg. Repeat shaking of the keg for around 5 minutes.

Step 5 - Let settle

Place keg back into fridge for a couple hours to let it settle.
Connect beer line to outlet post of the keg.
Slowly release extra pressure from the keg by pulling on the valve or pushing on the keg inlet post.
Adjust pressure from Co2 tank to around 5psi.
Attach Co2 tank to keg

Step 6 - Pour beer.