True Grist Homebrew Club

Jockey Box Operating Instructions

Last updated May 17, 2018

Step 1 (optional)

When you pick up the jockey box the coils will be filled with a sanitizing solution. You may choose to purge this from the system with water before putting beer in the line (Alternatively you can skip to Step 2 to purge the sanitizer with beer). You can do this with the cleaning kit provided. Simply fill the pump reservoir with water, attach the line to the rear beer shank, open the beer faucet, open the shut off valve inside the cooler, and then pump the water through the coil. The coils hold approximately one pint worth of liquid each.

Step 2

BEFORE ADDING ICE tap the keg and run beer through the coils until beer comes out of the faucet. If ice is added before beer, the beer may instantly freeze which at minimum will delay serving, and at worse rupture the coils.

Step 3

Use cubed or crushed ice (approximately 40lbs) to fill the cooler, and then add cold water until coils are completely covered. Do not use anything to break up ice once it has been added to the cooler (like an a ice pick), as you are likely to damage the coils.

Step 4

Temperature directly impacts the pressure needed to dispense. If the kegs are not completely chilled during your event, the beer will be foamy using your standard serving pressure. Increase the CO_2 or beer gas pressure until beer foaming stops. The exact pressure required will depend on beer temperature and carbonation, and will likely require further adjustment over the course of your event as your kegs warm. 30psi or more is not uncommon.

Step 5

As the system cools, seals may shrink which can lead to leaks. Check all fittings after the system has cooled, particularly the compression fittings behind the faucet shank. If there is a leak, simply tighten the fitting.

Step 6

Adjust faucets to an appropriate serving speed. The main considerations for determining an appropriate serving speed are as follows:

- The warmer your beer kegs are, the more time the beer will need to chill in the coils, which means a slower serving speed is required.
- Less time between pours results in reduced coil recharge. As a result, serving speed must be reduced.
- Higher carbonation beers require slower serving.

Step 7

Over the course of your event, periodically drain a portion of the melt water and refill the jockey box cooler with ice. Also keep the beer kegs as cold as possible - out of direct sunlight, insulated with a keg jacket or blanket, and/or sitting in ice if possible. Remember that as beer warms, serving pressure (CO_2 regulator adjustment) and serving speed (faucet adjustment), will be required.