

How to Use

TROUBLESHOOTING, FAQ AND USER GUIDE FOR THE ROYAL BREW NITRO COFFEE MAKER



1. Where can I buy Nitrogen or Nitrous Oxide cartridges?

For more foam, you can use the **FOMAGAS Nitrous Oxide 8g cartridges** (1 per batch 64 oz kit). Nitrous oxide adds a slightly sweet taste and you only need to use 1. For a classic stout flavor without the added sweetening, instead use 2 x **Nitrogen cartridges** for the 64 oz kit.

Nitrogen cartridges that we recommend on Amazon (wait a minimum of 20 minutes between adding each cartridge):

- ICO Nitrogen Cartridges
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Nitrous Oxide Cartridges that we recommend on Amazon:

- FOMAGAS Nitrous Oxide Cartridges

2. **Make sure you are using 40-48 oz of liquid**, if you use too much, the gas doesn't have space to form. Due to cartridge manufacturing variance, **if gas escapes, use only**

40 oz (or 80 oz for the 128 oz keg), this will leave extra room for the gas to form in case a cartridge is extra pressurized.

3. **Shake the keg well**, after each cartridge is placed in the sleeve, shake up and down, side to side, for 15-20 seconds, and if using multiple cartridges, wait between each cartridge. Let it sit for 20-30 minutes to absorb gas from the 1st cartridge, then add a 2nd cartridge! For best results put it in the fridge for 1 hour after the last cartridge is added (i.e. if only using one cartridge, you can put in fridge right away), to allow nitrogen to fully form (note: it will provide good pours right away, but optimal pour is 1 hour after gas is added).

4. Shake the keg every 24 hours to extend the life of the nitrogen cartridge

5. Be sure to attach the plastic tube with the **slit end down** towards the liquid/coffee, or your faucet will not dispense properly:



https://www.youtube.com/watch?v=_BA_XpbtJnc&feature=emb_title

6. No liquid is flowing when I turn open the tap handle.

If you remembered to attach the plastic straw to the bottom of the top piece with the slit end down and no liquid is flowing, then there is a small particle (i.e. coffee grounds) clogging the tapping system. See videos:

<https://www.youtube.com/watch?v=a3xh1aQ6We0>

<https://youtu.be/SKVt1ZEzPio>

<https://www.youtube.com/watch?v=0cyz-8pHzDU>

First, when the tap handle is closed, unscrew the stout faucet tip and test to see if liquid flows out the faucet when the stout tip is removed. If liquid flows out of the faucet after the stout tip is removed, then the stout tip is clogged. Clean out the internal pieces of the stout tip and then screw back on to the faucet. This can be done while the keg is still pressurized, as long as the tap handle is closed. Use the small brush to poke thru the bottom of the faucet tip and to dislodge the internal pieces of the tip, popping out the o ring, silver plate and white plastic piece. Thoroughly clean and scrub the plate with the brush and make sure all five holes are not blocked, afterwards holding the plate up to a light and making sure you can see thru all 5 holes.

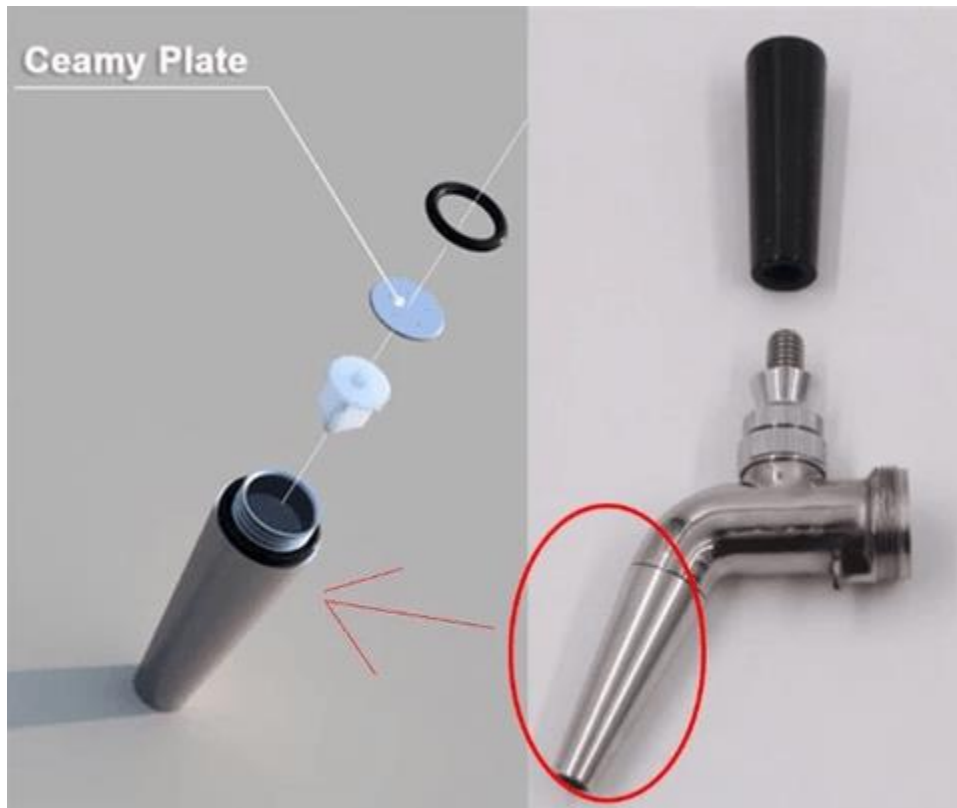
If nothing flows out of the faucet when the stout tip is removed, then it means the spear is clogged. Pull the pressure release valve, located on the top of the spear, to release the gas inside the keg. Next remove the tapping system from the mini keg and rinse thoroughly with water to dislodge any small particles or chunks that may be blocking the flow of the liquid. To check for spear clogs, blow into the spear attachment that is on the top of the keg, and listen or put your hand on the bottom of the spear, to check if you hear or feel the air passing through the spear. You can also attach the hose and place it in a container of liquid to see if your blowing into the spear creates bubbles. If it does, you are clog free!

6a. My faucet tip is stuck on, I can't loosen it!

If the nozzle is stuck, put the faucet into a freezer or bowl of ice water, and then begin boiling a pot of water. When the water boils, remove the faucet and place the full tip of the faucet down into the boiling water. Now using gloves, attempt to remove the tip with your hands, and if necessary you can use pliers (with a cloth to prevent scratching -- preferably lock jaw pliers). The expansion of metal from the cold/hot should help detach the assembly.

6b. I was cleaning the spout and I knocked out the screen, o-ring and plastic piece inside of it, and didn't see how they were stacked.

This image shows a diagram of how to reinsert the parts that go inside the faucet, and the order is the same for all stout faucets that we carry:



7. Gas escapes because the top piece is now loose and rotates or swivels freely, how do I tighten it?



Regarding a loose spear, please **use the provided wrench to tighten the nut underneath the spear/valve top piece** (the nut where the plastic hose connects, remove plastic hose when doing this). Once you have the top piece aligned properly away from the pressure valve, please tighten with the provided wrench. This needs to be done periodically, as depending on your grip strength, the nut loosens over time.

<https://youtu.be/xgg2rB05G5U>

Note: When you add the top piece to the top of the keg, if you tighten it very tight onto the top of the keg with full force, it causes the nut to loosen. There is an O RING between the top piece and keg, **so you don't need to over tighten the top, you can tighten it to a comfortable position and that will help the nut stay in place.** Tightening it on too tight makes it harder to remove the top each batch, and loosens the nut faster, as you take it on and off. It doesn't need to be tightened onto the keg past a certain point because the large O RING on the inset of this piece does the rest.



7a. My top piece is stuck on the keg, I can't loosen it to start a new batch!

If the top piece is stuck, put the entire keg into a freezer or put the top half of the keg in a pot of ice water, and then begin boiling a pot of water. When the water boils, place the top half of the keg down into the boiling water. Now using gloves, attempt to remove the valve with your hands, and if necessary you can use jaw locking pliers (with a cloth to prevent scratching). The expansion of metal from the cold/hot should help detach the assembly. **Tip:** For future batches, don't screw the top piece on the keg so tight, it has an O Ring and will seal, it does not need to be 'death grip' tightened onto the keg!

8. Even with the faucet in the off position, once the nitrogen hits the tank, coffee comes out the faucet in the off position and I can't stop it?

The answer is you need to adjust the faucet middle section by watching this video. This will reconfigure the faucet's off and on functionality in sync with the knob position. Be sure to test this over a sink. You can also remove the faucet and test it under a running faucet checking flow thru the spout as you adjust the middle portion of the faucet. See video:

https://www.youtube.com/watch?v=GE-kye67_nA

9. Stout faucet drips a bit after pouring, how to stop leak/drip?

Leaking from the stout faucet tip after pouring: **Tap your glass on the edge of the stout faucet tip after you've closed the tap handle or lightly shake the keg forward** to get the remaining coffee to flow out of the tip. **Use our included tap plug** to close off the faucet tip.

Note: After you close the tap handle there is still excess foam in stout faucet tip and there is no pressure from the keg (because the tap is closed) to force the remaining foam out of the stout faucet tip. **Once the foam starts to settle, it then leaks out of the end of the faucet tip.** This occurs with most tapping systems, especially nitro taps with a stout spigot. **The keg itself isn't actually leaking, it's a matter of getting all of the foam out of the faucet tip** after you've closed the tap.

10. How can I get more foamy results? My foam isn't lasting consistently?

What type of cold brew are you using? If making your own cold brew, it's possible your cold brew composition isn't interacting well with foam if it is too watery or too concentrated. Try buying a store-bought cold brew to test if the foam responds better with a different blend of cold brew. We recommend Starbucks cold brew or Stok cold brew in 48oz variety for example, available at local stores.

Or you can brew your own cold brew following the below recipe, and/or pre-mix your own cold brew with some dairy or cream. We recommend the following ratio for making your own cold brew: 7 oz of Ground Coffee *to* 28 oz of water = yields = 16 ounces of coffee concentrate (since 12 oz of water basically gets absorbed by the coffee grounds). Then, add 32 ounces of water to the coffee concentrate, and you will have a perfect 48 ounces of cold brew in your 64 oz keg. Note: If gas escapes, use only 40 oz (or 80 oz for the 128 oz keg), this will leave extra room for the gas to form.

To make cold brew, you can use cheesecloth bags to soak your coffee grounds in a jar of water for 8-12 hours: <https://amzn.to/2Jh0e2l> Or you can use a product like this: <https://amzn.to/2QIY5B4> To liven up the top layer of your pour, you can add a few oz of cream in place of water. Please note most shops, such as Starbucks, do use cream in their cold brew before adding nitro, so this will help give you that same experience.

Make sure you are using 40-48 oz of liquid, if you use too much, the gas doesn't have space to form. Due to cartridge manufacturing variance, if gas escapes, use only 40 oz (or 80 oz for the 128 oz keg), this will leave extra room for the gas to form in case a cartridge is extra pressurized. You should also try Nitrous Oxide cartridges, instead of Nitrogen, if you want more foamy results.

For the most foamy results, be sure to shake the keg well after each cartridge and daily, before pouring the first pour of the day. Be sure to wait a minimum of 20 minutes between adding each cartridge if using multiple cartridges, i.e let it sit for 20-30 minutes to absorb gas from the 1st cartridge, then add a 2nd cartridge!

Troubleshooting the Royal Maker Nitro Coffee Maker

See video: <https://youtu.be/cNYio6EEWoc>

REPLACEMENT PARTS DIAGRAM

This diagram is intended for long term replacement only - not necessary upon unboxing:



Note: If there is no O ring at the spear connection point, please add one of the four thin black rubber O rings to the connection point where the top piece connects to the faucet watch here:

<https://youtu.be/gXV3LcutMJw>

This step also show in first step shown in the Troubleshooting video below -- **note: the ring is now black and may come pre installed**). When you attach the faucet to the top piece, only tighten it about twice with the wrench (be sure not to over tighten that part [timestamped here in this video](#)).



HELPFUL PRODUCT OVERVIEW

[HTTPS://WWW.YOUTUBE.COM/WATCH?V=8K4AHBNPG7Q](https://www.youtube.com/watch?v=8K4AHBNPG7Q)

[HTTPS://WWW.YOUTUBE.COM/WATCH?V=NNQMY1YBRLM](https://www.youtube.com/watch?v=NNQMY1YBRLM)

Q&A ROYAL MAKER NITRO COFFEE MAKER

<https://www.youtube.com/watch?v=hkSixFW3uNM>

ADDITIONAL FAQ

1. What kind of Nitrogen chargers does the Royal Brew Nitro Keg use?

The Royal Brew Nitro Keg will work with most 2 gram Nitrogen chargers, 2 per batch. Let it sit for 20-30 minutes to absorb gas from the 1st cartridge, then add a 2nd cartridge!

2. What kind of N2O chargers does the Royal Brew Nitro Keg use?

The Royal Brew Nitro Keg will work with most 8 gram N2O chargers, 1 per batch.

3. How long do beverages last in the Royal Brew Nitro Keg?

Nitrous oxide (N2O) and Nitrogen is bacteriostatic (inhibits bacterial growth), so most beverages will typically stay fresh in the refrigerator for up to two weeks.

4. What types of beverages can be used in the Royal Brew Nitro Keg?

Besides cold brew coffee, the Royal Brew Nitro Keg can be used to infuse lemonade, beer, iced tea, seltzer water and pretty much any of your favorite cold beverages! The only beverages we don't recommend using in the Royal Brew Nitro Keg are those that contain small particles or chunks (orange juice with pulp, smoothies, drinks with seeds, etc.). Small particles can clog the tapping system.

Also, avoid beverages that have been previously carbonated (beer and sodas). You can let beer or soda go flat before adding, if you would like to use them in the system. You can use any 8g CO2 cartridge to carbonate seltzer water or brewed beer that has not been bottle carbonated. You only need to use 8g CO2 cartridge per batch of 42 oz of liquid. CO2 cartridges that we recommend on Amazon: [Click Here](#)

5. Why can't I put beverages that have been previously carbonated (beer & soda) in the Royal Brew Nitro Keg?

The nitro tapping system for the Royal Brew Nitro Keg does not control how much gas goes inside the keg from the N2O charge. This means that when you fill the keg with a beverage that has been previously carbonated/fermented (beer, soda, ect.) and add additional N2O, you will get excess gas inside the keg. In short, this means you will end up with mostly foam being poured. We also do not recommend infusing N2O into beverages that have already been infused with CO2.

6. How do you clean the Royal Brew Nitro Keg?

As soon as all of the contents inside have been finished and the gas has been released, the mini keg and the tapping system should be rinsed with hot water. This will help avoid dry, sticky buildup. Always hand wash. It is not dishwasher safe.

7. The keg is 64 oz but the instructions say to not put more than 48 oz in the keg. Why is that?

You need to leave room inside the keg for the gas and the liquid to have room to mix together. We recommend using 40 oz for best results. (Note: Use 80-96 oz for 128 oz keg)

8. What is the correct ratio for brewing your own coffee?

If you are brewing your own cold brew, you should do the following ratio: 7 oz of Ground Coffee *to* 28 oz of water = yields = 16 ounces of coffee concentrate. Then, add 32 ounces of water to the concentrate, and you will have a perfect 48 ounces of cold brew in your 64 oz keg. (note: reduce to 40 oz to avoid gas escaping) Otherwise, you can simply purchase store bought cold brew (use 40 of the 48 oz of Starbucks or STOK

flavors) and add it directly to the keg, nitrogenate, shake, and wait 1 hour. Happy pouring! (Note: Use 80 oz for 128 oz keg)

9. Can I use with CO2 to make my own seltzer water?

Yes, the kit is fully compatible with CO2.

QUICK START GUIDE

- 1. Add cold brew coffee (or coffee concentrate + water) to the keg. Important: To allow gas to form, only fill the keg up to 50%-75% maximum with coffee!
- 2. Install the faucet: Attach plastic hose to the bottom of the spear, and attach faucet to spear. Note: do not overtighten spear onto keg, for easier removal after batch. Use wrench to tighten faucet onto spear. Be sure plastic hose is cut to 20 cm maximum for 64 oz keg! (usually is pre-cut)
- 3. Put the nitrogen capsules in nitrogen jacket. If using N2O Nitrous Oxide Cartridges, you only need to use one per batch, use FOMAGAS Nitrous Oxide cartridges or any 8g Nitrous Oxide cartridge (not included). Proceed to step 4.
 - Note: Also works with N Nitrogen, if using Nitrogen, use ICO Nitrogen Cartridges or any 2g Nitrogen cartridges, you will use 2 cartridges per batch -- after putting in the first cartridge, let the keg sit for 20-30 minutes to absorb gas from the 1st cartridge, then add a 2nd cartridge, and then put into fridge for 1 hr!
- 4. Screw in the nitrogen jacket until you hear a hissing noise.
- 5. Shake the growler well, then, put it in refrigerator for more than 1 hour.
- 6. Enjoy your nitro cold brew coffee!

- Note: All tap systems drip due to excess foam, so tap your glass on the edge of the stout faucet tip after you've closed the tap handle or lightly shake the keg forward to get the remaining coffee to flow out of the tip. Use our included tap plug to close off the faucet tip.

MORE TROUBLESHOOTING INFO:

1) Leaking connections:

- Faucet body leakage: Using the included tool, tighten the the four hole nut connecting the faucet body to the spear.
- Spear cross-bar leakage: Tighten the nut under spear body. Located where the hose connects to the spear body.
- Tap handle leakage: Tighten the tap lock connector using fingers.
- Stout faucet tip leakage: Tighten the stout faucet tip on to the faucet body using fingers. Option: Replace stout tip o-ring (replacements included in o-ring assortment)

2) Leaking from the stout faucet tip after pouring: Tap your glass on the edge of the stout faucet tip after you've closed the tap handle or lightly shake the keg forward to get the remaining coffee to flow out of the tip. Use our included tap plug to close off the faucet tip.

Note: After you close the tap handle there is still excess foam in stout faucet tip and there is no pressure from the keg (because the tap is closed) to force the remaining foam out of the stout faucet tip. Once the foam starts to settle, it then leaks out of the end of the faucet tip. This occurs with most tapping systems, especially nitro taps with a stout spigot. The keg itself isn't actually leaking, it's a matter of getting all of the foam out of the faucet tip after you've closed the tap.

3) No foaming head or no cascading effect: Mini keg is overfilled. We recommend filling the keg with 40 ounces of liquid beverage for 64 oz keg (note: use 40 oz for ideal results). Not all beverages will pour the same when they are nitrogenated. The more experience you get using the keg, the better you will be able to judge how much fluid to add to the keg to get the best pour possible. (Note: for 128 oz keg, use 80 oz of liquid).

4) High pitched whistle when tightening the cartridge holder containing the N2O onto the keg spear: Tighten the cartridge holder in a quick and smooth motion. When the cartridge is tightened slowly, the tip of the N2O charge is being punctured slowly. This results in the N2O being slowly released into the keg and it can make a high pitched whistling noise. Please be aware that there is nothing wrong with your keg and no harm is being done to the keg. We only want you to be aware of why/how this happens and not to worry should you hear it. All of the N2O will still make it inside the keg and the end result with the beverage will be the same.

5) Gas escaping through the pressure relief valve when tightening the N2O onto the keg spear. The mini keg is overfilled. Should you overfill the keg, you will notice that some of the N2O will be released through the pressure release valve. This is perfectly normal and nothing to be alarmed by. There needs to be enough empty space in the keg for the N2O and the beverage to mix. If gas escapes, use only 40 oz (or 80 oz for the 128 oz keg), this will leave extra room for the gas to form. Some cartridges contain more gas than advertised due to manufacturing variance, you can account for this by allowing for more space in your keg.

6) No liquid flowing when opening the tap handle: If you remembered to attach the plastic straw to the bottom of the top piece and no liquid is flowing, then there is a small particle clogging the tapping system. First, when the tap handle is closed, unscrew the stout faucet tip and test to see if liquid flows out the faucet when the stout tip is removed. If liquid flows out of the faucet after the stout tip is removed, then the stout tip is clogged. Clean out the stout tip and then screw back on to the faucet. This can be done while the keg is still pressurized, as long as the tap handle is closed.

If nothing flows out of the faucet when the stout tip is removed, then it means the spear is clogged. Pull the pressure release valve, located on the top of the spear, to release the gas inside the keg. Next remove the tapping system from the mini keg and rinse thoroughly with water to dislodge any small particles or chunks that may be blocking the flow of the liquid.

See video below:

<https://www.youtube.com/watch?v=0cyz-8pHzDU>

To check for spear clogs, blow into the spear attachment that is on the top of the keg, and listen or put your hand on the bottom of the spear, to check if you hear or feel the air passing through the spear. You can also attach the hose and place it in a container of liquid to see if your blowing into the spear creates bubbles. If it does, you are clog free!

7) Spear cross-bar feels loose (moves side to side when tightening spear onto mini keg). Use the wrench to tighten the nut under spear body. Located where the hose connects to the spear body. Once you have the top piece aligned properly away from the pressure valve, please tighten with the provided wrench. This needs to be done periodically, as depending on your grip strength, the nut loosens over time.



When you add the top piece to the top of the keg, if you tighten it very tight onto the top of the keg with full force, it causes the nut to loosen. It doesn't need to be tightened onto the keg past a certain point because the large O RING on the inset of this piece does the rest.

CLEANING INSTRUCTIONS

Mini Keg: Fill the mini keg with warm soapy water and scrub the inside of the mini keg with the large cleaning brush. Rinse. Turn upside down to air dry. Do not wash in dishwasher.

Tapping System: Remove the hose from the keg spear and run hot water through the hose and through the tip of the stout faucet with the tap handle in the open position. If contents have dried soak in warm soapy water and then rinse using the same rinsing method. If desired, disassemble the keg spear and scrub the inside with the small cleaning brush and clean with warm soapy water. Do not wash in dishwasher.

CARE GUIDE

Make sure inside of mini keg is completely dried before storing with cap or tapping system attached. Do not microwave or freeze. Always hand wash mini keg and tapping system. Not designed for hot liquids, nonfood, or highly acidic materials. Use for conditioning or fermenting at own risk.