

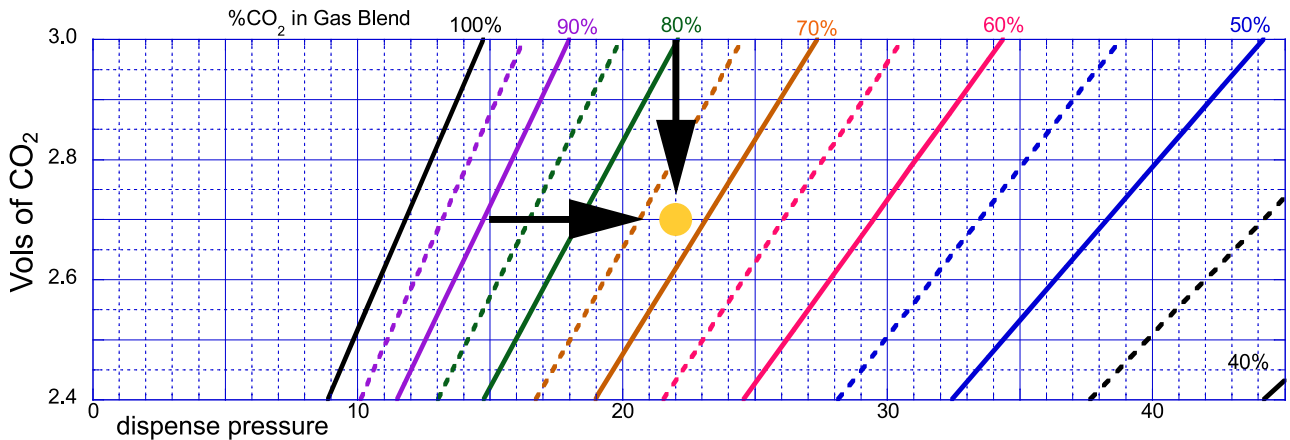
- 1) To select a blend of Nitrogen and CO₂ for dispensing beer you need to know the temperature at which the beer is stored, the CO₂ content of the beer (in volumes of CO₂ gas per volume of beer) and the dispense pressure of the beer.
- 2) Once these things are known, choose the chart with the closest temperature. Next choose the line that corresponds with the CO₂ content of the beer and follow that horizontal line out until you get to the dispense pressure for your beers.
- 3) From that point, go to the nearest blend setting. (If the ideal blend setting is more than 2% lower than closest increment, go to the next lower increment.) The dotted lines are the 5% increments (e.g. 55%). In most cases, the nearest 5% increment is a good choice. We can build blenders to any percent you need (e.g. 53%) but this is seldom necessary.

You can use the Wet Erase Marker on the following chart transparencies. Wipe clean with a damp cloth or tissue!

EXAMPLE 1: (Use Figure 1)

The beer is a 2.7 volume beer (typical American lager) stored at 38° F and dispensed at 22 psi. On the chart, ideal shows up as about 72% CO₂. In this case we suggest 70% CO₂.

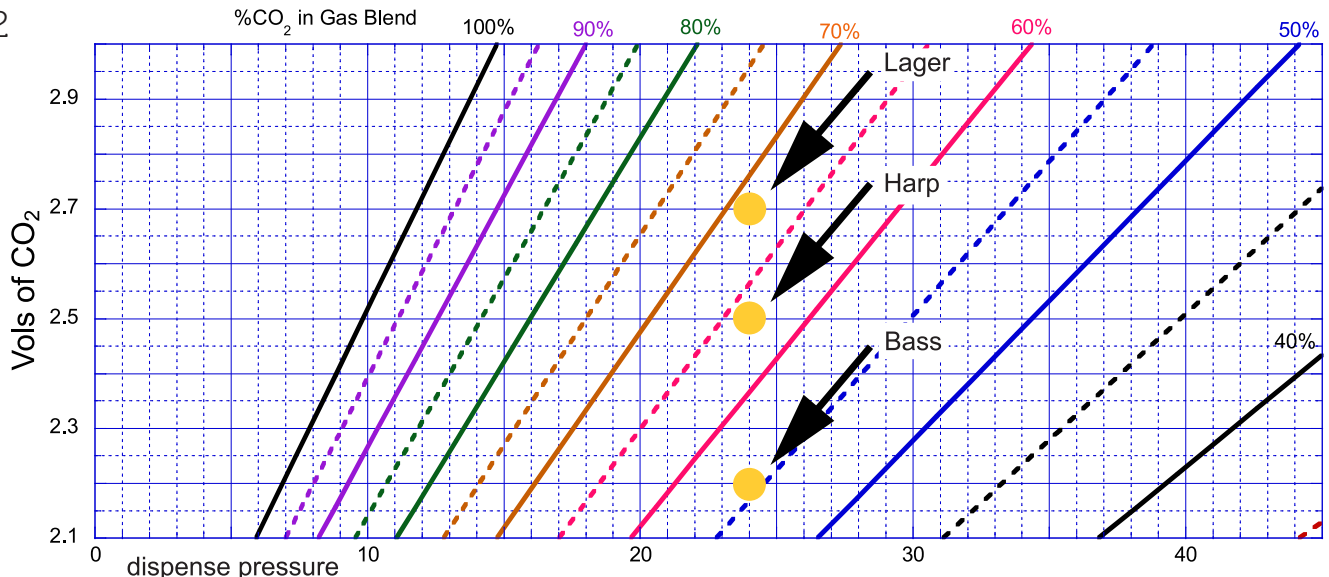
Figure 1



EXAMPLE 2: (Use Figure 2)

The beers range from Guinness at 1.2 vols of CO₂ (not shown in Figure 2) to lagers at 2.7 vols including Harp at 2.5 vols. and Bass at 2.2 vols. Guinness will be dispensed at 35 psi and all others at 24 psi. We suggest 2 blends (Trumix™ 200) using 25% CO₂ for the Guinness and 55% for all the others in this example.

Figure 2



Feel free to call our toll-free number (888-735-5607) with any questions about blend selection.