

**The Beverage People
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Speeding Up the Process by Using a Diffusion Stone

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Some people like to speed up the process of carbonation by putting extra high pressure on the keg. Rocking your keg with the low pressure gauge set at 30 PSI may get the beer carbonated in one day. This may also, however, cause you to end up with over carbonated beer, which can be a hassle. A better solution for speeding up carbonation would be to use a Carbonating Stone. This is a piece of stainless steel, perforated throughout with a huge number 0.5 – 2 micron holes. The “Stone” sits inside the keg near the bottom. A hose barb attaches it to a length of tubing (generally about 2 feet of 1/4” ID thick wall vinyl hose) which is affixed to the short downtube under the “in” or “gas side” post. When the CO₂ is connected, it sends a tremendous number of gas bubbles out through the beer. The miniscule bubbles create a huge amount of surface area to help absorb CO₂ rapidly into the beer. This is actually a miniature version of a device used by commercial breweries everywhere. Carbonation should be virtually instantaneous, though the manufacturer recommends carbonating your beer at least a few hours before serving.