

A How-To: Infusing Beer with a Dogfish Head Randall 3.0

Chapter

1

A Perfectly Crafted Beer Infusion

This concept goes over how to achieve a well-rounded beer infusion.

Achieving particular flavor profiles can vary with the type of beer used with each infusion. What kinds of beers should you use to achieve, or even enhance what you want? Finding recipe ideas and the ingredients used to achieve those results can assist a curious drinker (or brewer) in delivering a unique and custom libation.

Providing a “recipe” for an infusion is not exactly done with measurements, however, is done with the concept of learning and understanding complementary flavors. For example, most beer drinkers know that a Mexican style pilsner/lager pairs well with lime, so infusing that type of beer with lime will produce a crisp, citrusy, refreshing beverage. The Mexican style beer and lime infusion can be taken a step further by adding a chopped up spicy pepper, and maybe even some smoked wood-chips into your Randall 3.0 infusing chamber to create an even more complex flavor profile. That's the beauty of the Randall 3.0: you experiment in drastically changing the flavor profile of any beer by adding random ingredients to try something new and different. And, if that experiment isn't to your liking, you can empty it out and try something else without affecting the original batch of beer.

Perhaps you're interested in trying out a fall/winter holiday flavored beer? Try adding some cinnamon sticks, cranberries and cloves into the mix! Achieving a delicious infusion is all about finding fun ingredients that complement each other, as well as understanding how the ingredients pair with the different types of beer, resulting in changing and (hopefully) enhancing the overall flavor of the beer. For the best results, allow 10-20 minutes for the added ingredients to hydrate with the beer prior to serving; this will ensure you experience the full flavor you are trying to achieve.

Chapter

2

How to Install a Dogfish Randall 3.0 to a Tap

Randall 3.0 has two chambers. The first chamber (at the inlet) is the infusing chamber, which gets filled with hops, spices, fruit, etc. The second chamber (at the outlet) is the defoaming chamber. Foam generated by the interaction of beer and infusing ingredients settles out in the second chamber, allowing you to dispense the perfect pint.

The second chamber also has an outer chamber for holding ice. This keeps the beer cold and carbonated between pours.

Randall 3.0 also features an adjustable Perlick dispensing faucet. The faucet is needed to balance the draught dispensing system back-pressure, minimizing foaming. This is particularly useful on long-draw (high-pressure) draught systems or when dispensing beers made with significant quantities of wheat.

This task leads you through the required steps to install a Dogfish Randall 3.0 to an existing tap system.

Items Included in Randall Kit:

- Assembled Randall
- Hose assembly
- Perlick tap faucet
- Pouch containing faucet wrench, washers and tap handle
- Extra o-ring kit
- Adhesive putty
- Laminated Dogfish “Randall 3.0 Users Guide”

1. Attach the included tap faucet to the outlet shank (located on the side with the defoaming chamber) and tighten the faucet counter-clockwise using the included faucet wrench.

Once attached, turn the flow control lever on the tap faucet down and turn the tap faucet off.

-stillshot of attaching the tap faucet

Figure 1: Attaching Perlick Tap



2. Unscrew the transparent chamber which has the infusing strainer and fill with desired ingredients.
The infusion chamber has the small, pointed tube inside. The “Randall 3.0 Users Guide” included in the kit has guidelines on ingredients that can and cannot be used.
-stillshot of adding hops

Figure 2: Filling Infusion Chamber



3. Turn Randall body over and push infusing strainer back into the transparent chamber, through the ingredients. Tighten the chamber, making sure there is a tight seal. Place Randall right side up and tighten the valves located at the top of each chamber.

Turn valves clockwise to tighten and counter-clockwise to loosen
-stillshot of tightening infusing chamber back on

Figure 3: Reattaching Infusing Chamber



4. Turn off the keg line.

Using the faucet wrench, remove the tap from the shank located in the tap wall and/or tap tower. Then, insert one washer into each end of the hose assembly.

-stillshot of removing tap faucet from tap wall

Figure 4: Removing Tap



-stillshot of inserting washer into one end of hose

Figure 5: Inserting Washer into Hose

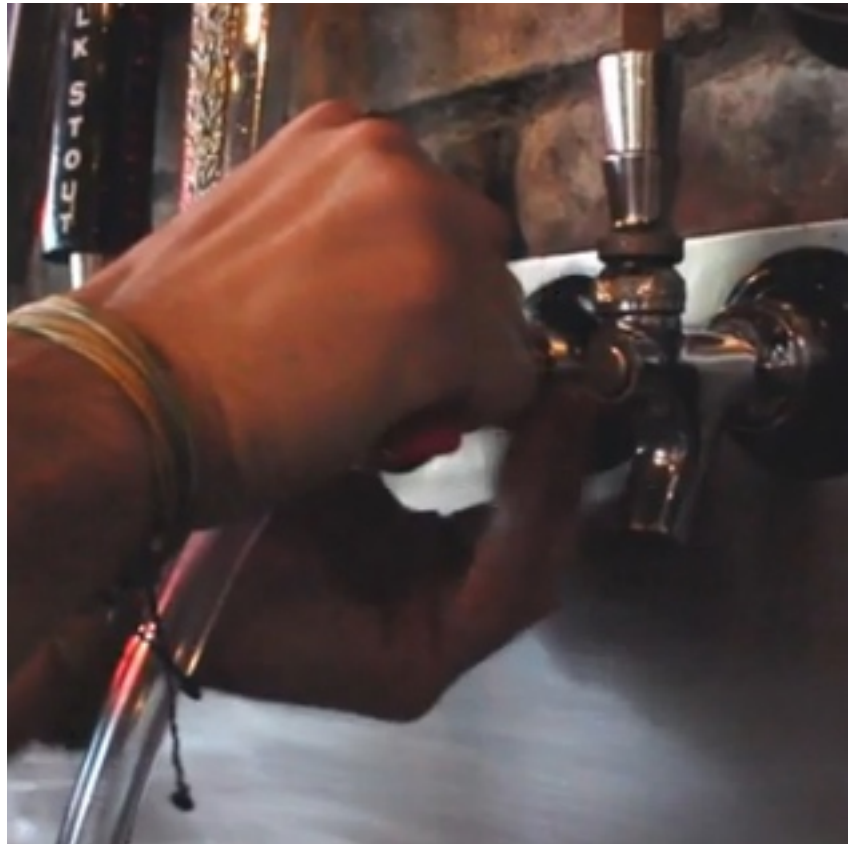


5. Connect one end of hose to tap wall/tower shank and connect other end to the inlet shank of the Randall.

Tighten both hose ends using the faucet wrench. Directional arrows can be found at the base of the Randall body to show the direction of beer flow coming from the tap.

-stillshot of attaching hose to tap wall shank

Figure 6: Attaching Hose to Tap Shank



-stillshot of tightening hose onto inlet shank of Randall

Figure 7: Attaching Other End of Hose to Randall Inlet Shank



6. Place ice housing over the defoaming chamber, pushing down over the o-ring to ensure a tight seal and eliminate leakage over the Randall base. Place the end of ice chamber drain hose into an area to allow proper drainage of water and foam. Fill housing with ice.
-stillshot of adding ice chamber over defoaming chamber

Figure 8: Adding Ice Chamber



7. Turn keg line back on and allow beer to flow through the first infusing chamber while alleviating pressure in the defoaming chamber by temporarily opening the valve at the top. Once the valve is opened, beer will quickly fill the defoaming chamber. Close the valve to the defoaming chamber after beer has almost filled the chamber. Adjust pressure and drain excess foam by loosening the valve if defoaming chamber has too much foam.
-stillshot of opening/closing valves to allow beer to flow into defoaming chamber

Figure 9: Beer Flowing Through Randall



8. Open the tap, fill a glass, and use the flow control lever to ensure your fusion-ale has the perfectly crafted head.

Cheers!

-stillshot of filling pint with beer from Randall

Figure 10: Filling Glass from Randall Tap



Chapter

3

How to Clean your Dogfish Randall 3.0

Before cleaning your Randall 3.0, there are some important factors to consider. First and foremost, it is IMPORTANT to clean and sanitize your Randall 3.0 before and after each use. Make sure to empty, rinse, flush drain and drip-dry Randall 3.0 immediately after each use.

Randall 3.0 is not dishwasher safe, so don't try taking the easy way out or you will permanently damage your product.

Do not store a wet or beer soaked Randall 3.0.

Also, make sure to always follow the directions provided with the cleaning and sanitizing chemicals you choose: ignoring these things can and will cause permanent damage, and you wouldn't want to ruin your experiment, would you?

The following instructions are for when you've already used your Randall 3.0 to make some type of beer delicacy. But, you can also follow this guide to clean and sanitize your Randall 3.0 before you venture into new territories of infusing foreign ingredients into your beer.

1. Turn off keg line

After the keg line has been turned off and the hose assembly has been disconnected from the tap-line, disassemble the main components of the Randall. Remove the ice chamber and unscrew both transparent chambers (leaving both valves attached). Discard of any remnants left behind in either chamber. Detach the Perlick faucet and hose assembly from the Randall using the included faucet wrench.

2. Clean Randall

Clean Randall 3.0 with brewery, beer-line or glassware cleaner, and warm water (120 degrees fahrenheit maximum). Clean all components of the Randall: transparent chambers, main body, hose assembly and tap.

Examples of brewery/beer-line cleaners:

- Micro-Matic CFP-1 Clean Flo Powder
- Five Star Chemicals "PBW" Powdered Brewery Wash
- National Chemicals "BLC" Beer Line Cleanser
- Beer Clean "Glass Cleaner"
- "Oxyclean"

3. Sanitize Randall

Sanitize all Randall 3.0 components with brewery or glassware sanitizer.

Examples of brewery/beer-line sanitizers:

- Five Star Chemicals "Saniclean" final rinse acid
- Five Star Chemicals "Star San" Sanitizer
- Beer Clean "Last Rinse Sanitizer"

- “Iodophor”

4. Dry Randall

Drain and drip-dry Randall 3.0 after cleansing and sanitizing has been completed.

Randall 3.0 is ready to use (or store away)!

Chapter 4

How to Infuse Vanilla and Espresso Beans for a Stoutly Good Time

Providing a “recipe” for an infusion is not exactly done with measurements, however, is done with the concept of learning and understanding complementary flavors. For example, most beer drinkers know that a Mexican style pilsner/lager pairs well with lime, so infusing that type of beer with lime will produce a crisp, citrusy, refreshing beverage. The Mexican style beer and lime infusion can be taken a step further by adding a chopped up spicy pepper, and maybe even some smoked wood-chips to create an even more complex flavor profile. Achieving particular flavor profiles can vary with the type of beer used with each infusion. What kinds of beers should you use to achieve, or even enhance what you want? Finding recipe ideas and the ingredients used to achieve those results can assist a curious drinker (or server) in delivering a unique and custom libation. To achieve a vanilla and espresso bean flavor in a stout, the concept is quite simple: get some vanilla beans, and whole espresso beans (any type depending on what level of coffee strength you’re looking to get) and add them into the infusion chamber of the Randall 3.0. In my opinion, this particular combination goes well with milk stouts because they’re creamy from the lactose and are a little on the sweeter side, which balances the strong espresso beans.

For a vanilla and espresso bean infused stout do the following:

1. Pick your stout!

Select a nice and balanced stout to infuse your ingredients with.

Note: If you’re lost on what kind of stout you want to use, simply look up “stout” on Wikipedia for a basic idea of the different types and narrow it down that way.

2. Make sure your Randall 3.0 is clean and sanitized.

After ensuring your Randall 3.0 has been cleaned and sanitized, follow the [“How to Install a Dogfish Randall 3.0 to a Tap”](#) instruction guide to attach your Randall 3.0 to the tap line of the selected stout.

3. Add your ingredients.

Once you reach **Step 2** of the installation guide, that is when you will add in a balanced combination of vanilla and espresso beans into the transparent infusion chamber.

Note: If you want more vanilla flavor, add more vanilla beans and less of the espresso beans, or vice versa

4. Continue through the rest of the installation guide.

Follow the rest of the steps of the installation guide. Then, you’re ready to begin your vanilla and espresso bean infusion!

