

3 tips for a killer kegerator

JOE LAWLER

joe@dmJuice.com

Mike Young, 28, has been brewing beer for about eight years and has built three kegerators in that time. The Ames Brewers Club member currently has nine beers on tap between two kegerators, and walked us through how to turn a freezer into a "keezer."

Get a chest freezer. It's the big kind you see in basements, often full of frozen meat. You'll probably have two concerns, 1: Won't it freeze my beer? And 2: Isn't it a little short to hold a keg?

Build a collar. Young took the lid off the freezer and used a few 2x6 boards to extend the size of the freezer up a few inches. Then he mounted the lid onto the boards, to keep the cold in.

The wooden collar also provides a convenient spot to drill through and mount taps in. Instead of drilling

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Homebrewer Mike Young shows off his kegerator and demonstrates how to put one together.



Mike Young, 28, a member of the Ames Brewers League, stands beside his basement kegerator at his home in Ames. ZACH BOYDEN-HOLMES/JUICE

through metal and plastic and worrying about hitting a cord or Freon line, you can feel confident going right through wood. Doing all this work through wood provides another advantage.

"If you get sick of brewing, you can put the door back on and have it be a

freezer again," Young said.

Control the temperature: A Johnson Controls analog temperature control can be wired into the keezer, allowing you to adjust the temperature from freezing, up to the 60s if you want to do some fermenting inside.



Ames Brewers League brewing demonstrations

(part of Ames Campustown Summerfest)

When: Starting at noon Saturday

Where: In front of Battle's

Bar-B-Q, 218 Welch St., Ames

Cost: Free

Info: amesbrewersleague.org