

## HANDLING CASK CONDITIONED BEER

TO HELP YOU MAKE THE MOST OF YOUR CASK CONDITIONED BEER FOLLOW THESE SIMPLE GUIDELINES TO MAXIMISE PRODUCT QUALITY AND CUSTOMER SATISFACTION.

- **STORAGE**

All casks should be stored at a temperature of 54-58oF / 12-14oC

- **STILLAGING**

Casks should be stillaged level and firmly scotched on delivery. (If not possible to stillage immediately, carry out the next two steps and then thoroughly roll casks before stillaging).

- **VENTING**

All casks should be vented and tapped within 8 hours of delivery. Use porous peg while beer is working.

- **HARD PEGGING**

Insert hard peg when secondary fermentation is completed.

- **QUALITY CHECK**

Examine beer for taste and clarity before connecting to beer raising equipment. If beer engines are used, remove hard peg only for trading session and replace between trading session.

- **TILTING**

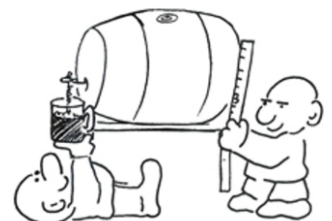
When approximately one third of its content has been used tilt forwards carefully to avoid sediment being disturbed. Rear of cask should be tilted 3" higher than front.

- **CLEANING**

Beer raising equipment must be cleaned thoroughly each week. Cask taps each time after use.

- **HYGIENE**

Walls and floors must be kept clean. Cellar must have ventilation.



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### CONTACT DETAILS

Tel. 01794 324876

Email. sales@bar-tech.co.uk

Web. www.bar-tech.co.uk

Address.

Unit 4 Gardeners Farm Business Park

Sherfield English Lane

Plaitford

Hampshire

SO51 6EJ