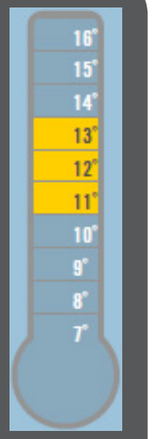
Cellar Management – the basics

1 CELLAR TEMPERATURE



Temperature regulation is of utmost importance for beer to remain in peak condition. **The cellar temperature** must be kept between 11-13° (52-56°F) and beers should be dispensed at the correct temperatures.

GUIDELINES FOR DISPENSE TEMPERATURES

LAGER	EXTRA COLD	KEG ALE	CASK ALE
5-8°C	1-5°C	7-9°C	8-12°C

(Please refer to your supplier instructions for specific optimum temperatures).

DO...

- Check cellar temperature regularly
- Have cellar cooling equipment routinely maintained by refrigeration experts
- Contact your refrigeration contactor if temperature rises above 14°C (58°F)

DON'T...

- Leave or prop open the cellar door
- Turn cellar cooling off to save money. It will cost far more in wastage due to fobbing.

2 CHANGING YOUR KEGS

WHEN DISCONNECTING A KEG:

- As soon as beer flow drops off at the bar tap, turn off immediately

- Turn off gas supply to keg coupler

- Disconnect coupler from empty keg
- Ensure spear of new keg is free from damage
- Make sure to use the oldest keg first, and that kegs are within their best before date

- Connect coupler to new keg

- Turn gas back on
- Ensure connector is seated correctly and there are no gas or beer leaks
- Bleed fob detector and feed line to remove air lock
- Ensure float in fob detector is free by pushing the plunger up and down
- Plunger must finish in the down position. Check beer flow at bar tap

3 CELLAR UPKEEP

CLEANING TASKS:

Cellars should be cleaned thoroughly once a week.

Keep the cellar free of clutter.

Spillages should be cleaned up immediately. They are easy to slip on and a major source of infection.

Don't use strong bleach to clean floors if cask beers are on sale as they can become contaminated.

Citrus fruits, curries and other pungent foods give off aromas which also taint cask products.

Never keep meat or fish in the cellar – it breaks H&S regulations, which state they should be kept at less than 5°C.

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