



KEEP CELLAR TEMPERATURE PINT RIGHT

THE TEMPERATURE OF YOUR CELLAR IS OF VITAL IMPORTANCE TO BEER QUALITY. BY STORING BEER AT THE WRONG TEMPERATURE, PROBLEMS MAY OCCUR, LEADING TO WASTAGE AND/OR POOR TASTING BEER.

TOO WARM

BEER WILL FOB
YEAST GROWTH IN BEER LINES WILL BE QUICKER

11°C TO 13°C

PINT RIGHT! THIS IS THE PERFECT TEMPERATURE FOR STORING BEER

TOO COOL

BEER COULD BE FLAT OR FOB
RISK OF HAZE IN BOTH KEG AND CASK PRODUCTS



COMMON MISTAKES



TURNING CELLAR COOLING OFF OVERNIGHT IS FALSE ECONOMY, EVEN IF AIR TEMPERATURE IS BELOW 13°C. BEER TEMPERATURE IN KEGS CAN TAKE UP TO 2 DAYS TO ADJUST



FOR THE SAME REASON, FRESHLY DELIVERED KEGS MUST BE GIVEN 2 DAYS TO REACH CELLAR TEMPERATURE

DELIVERING GREAT BEER TOGETHER

