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Beer Line Cleaning & Bar Hire

# Close down procedures for draught beer and cask ale systems

If you close your account for a period of time e.g. end of season or you stop pouring draught beer kegs or cask ale, it's advisable to follow some simple steps to protect your beer lines while they are out of use.

#### If closing for less than a week

Use your system as usual and follow normal cleaning schedule.

It's sensible to turn off any gas bottles and disconnect couplers from kegs after each session.

Leave any beer coolers switched on.

It's important to follow regular cleaning schedules when beer is in the system, this is especially important when it's not being used.

#### If closing for more than a week

Follow these simple steps:

- 1- As soon as possible, after your last session turn off all coolers and bar lights at the socket and clean all beer lines as normal.
- 2- Once line cleaning is complete empty cleaning bottle/tank, if not already done so press or switch cellar buoy/fob detector levers to the clean or blow out position.
- 3- Open beer taps until gas can be heard coming out of them (blow out lines). Note: If pouring stops dead with no sound of gas then the fob detector lever or switch is in the wrong position or the gas has ran out.
- 4- Turn off gas valves and bottles, leave couplers on cleaning sockets.
- 5- Open beer taps to release any pressure and close again.
- 6- Reclean lines every 3 weeks or before next session whichever is soonest.
- 7- If you are not reconnecting beer for dispense then repeat steps 2 to 5 above to blow out lines leaving them empty after each clean.

The beer coolers can remain off while there is no beer in the lines and during line cleans.

#### **Keg Life**

## Unopened kegs

See keg or cask ale Best Before Date.

## Opened kegs and cask ale

Kegs - Industry suppliers suggest once connected kegs are at their best for 5 -7 days. However, most kegs will last longer depending on the beer brand.

In general, an open keg left unconnected and in good cellar conditions (ie 11-13 oC) will still be ok to use after 2 - 3 weeks with little change to taste or pour.

Cask ale - Once tapped and vented cask ale will last 5-7 days, this includes any conditioning time. This time will be shorter in cellars above 13 oC.

### **Reconnecting beers**

- 1- Turn on all beer coolers 48hrs before first dispense, after 8 hrs check they are working correctly and down to temperature.
- 2- Turn on gas and clean beer lines as normal, turning coolers off for the clean if you normally would.
- 3- Reconnect beers and if using previous kegs check for taste/look.
- 4- If you are not happy with the condition of older kegs, connect a new keg and pull through old beer until dispensing new (Depending on line length roughly 2 -4 pints)