

CELLAR REFRIGERATION

OUR POLICY

Maintain a cellar temperature of 11-13°C.

WHY WE DO IT

Correct cellar temperature leads to correct conditioning of cask ales and minimises wastage of all beers from fobbing or flat dispense, customer complaints and beer returns to the brewery.

DO

- ✓ Allow newly-delivered stock a full 2 days to get to the right temperature before sale.
- ✓ Check cellar temperature is between 11-13°C daily .
- ✓ Call a refrigeration engineer for repair, if the cellar is outside this temperature range longer than 3 days.
- ✓ Make sure the cellar cooler is serviced as a minimum annually .
- ✓ Record the cellar temperature daily.
- ✓ Make sure cellar doors are kept closed.
- ✓ Regularly clean the cellar cooler, clean the casing and grills and make sure that there are no blockages.
- ✓ Regularly clean the compressor/condenser unit outside, check grills are free from obstruction.

DON'T

- ✗ Switch off the cellar cooler.

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WHAT HAPPENS IF THE CELLAR IS...

TOO COLD

- ◆ Cask develops 'chill haze'.
- ◆ Cask takes longer to 'condition'.
- ◆ Keg beers/lagers will fob due to excessive absorption of CO₂ or can dispense flat.
- ◆ Cask and keg flavour adversely affected.

TOO WARM

- ◆ Cask spoils quickly.
- ◆ Cask rapid conditioning causes fobbing.
- ◆ Keg beer fobs.
- ◆ Cask and keg flavour adversely affected.

CELLAR REFRIGERATION POLICY PROCESS

- ◆ Cellar coolers are installed and maintained by refrigeration engineers.
- ◆ The cellar cooler must be 'sized' to maintain the cellar between 11-13°C.
- ◆ Cellar coolers should have a thermostatically controlled heating element in place to enable the cellar to be warmed if affected by periods of extreme cold weather. This is particularly important for ground floor cellars.

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