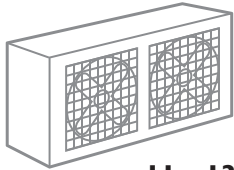


CELLAR GUIDE CASK ALE



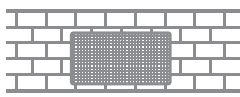
1. CELLAR & EQUIPMENT CONDITIONS

TEMPERATURE Check daily



11 – 13°C

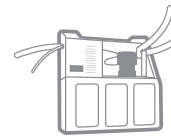
VENTILATION
Maintain adequate ventilation to prevent build up of gas and mould growth
Ventilate for 10 minutes daily



HYGIENE
Keep cellar clean and tidy



APC COOLER
Switched on
Topped up
Dust free



CLEANING
Clean lines at least every seven days

Mon	1	8	15	22	29
Tue	2	9	16	23	30
Wed	3	10	17	24	31
Thur	4	11	18	25	
Fri	5	12	19	26	
Sat	6	13	20	27	
Sun	7	14	21	28	

2. PREPARATION

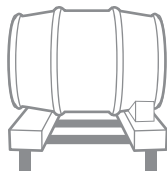
STOCK MANAGEMENT
Oldest stock first
Sell prior to 'best before' date
Sell within 3 days

STORAGE
Always at 11° – 13°C

CASKS NOT STILLAGED
Roll around the cellar before being stillaged



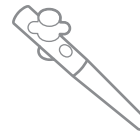
TRADITIONAL STILLAGE
Level



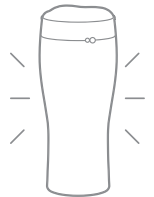
VENTING & CONDITIONING -
Vent 2 – 4 hours after stillaging
Ease/check spiles every 6 – 8 hours
Condition cask for 3 days minimum



TAPPING
Always use a clean tap
24 hours after venting or 24 hours before sale



QUALITY
Check the beer in the cellar in advance of connection for sale

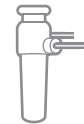


- C: Clarity
- A: Aroma
- T: Taste
- T: Temperature

VERTICAL EXTRACTION
Raise cask 1/2" under keystone



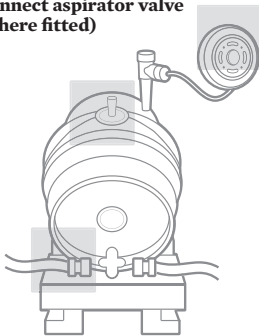
VENTING & CONDITIONING
Vent 2 – 4 hours after stillaging
Open vent tap every 6 – 8 hours until no more gas escapes
Condition cask for 3 days minimum



3. SERVING

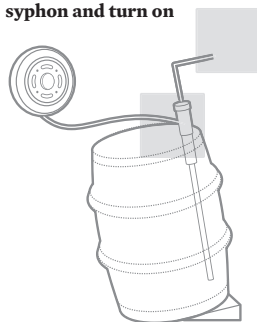
TRADITIONAL STILLAGE CONNECTION

1. Flush lines
2. Remove spile
3. Sample beer – CATT
4. Connect line to tap and open
Connect aspirator valve (where fitted)



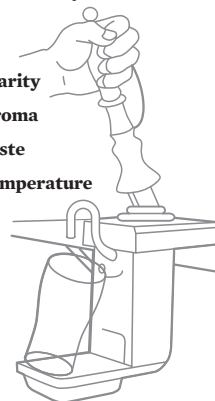
VERTICAL EXTRACTION CONNECTION

1. Flush lines
2. Open vent tap
3. Connect aspirator valve (where fitted)
4. Connect line to syphon and turn on



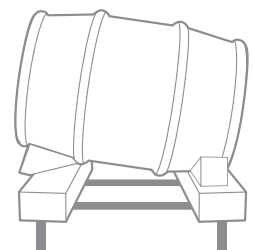
SERVE TO CUSTOMERS
A clean glass every time
CATT – check daily

- C: Clarity
- A: Aroma
- T: Taste
- T: Temperature



CLOSING TIME
TRADITIONAL STILLAGE

1. Replace spile if aspirator not fitted
2. Close tap
3. Gently tilt cask when at least half full



CLOSING TIME
VERTICAL EXTRACTION

1. Close vent tap on tap if aspirator not fitted
2. Close tap on syphon rod if fitted

**GOT A PROBLEM WITH BEER QUALITY?
VISIT: WWW.BEER-GENIUS.CO.UK**

