

Making cask beer easier to store and handle.

Cask beer is a fresh, live product

It is the presence of yeast in the beer that allows it to continually condition through secondary fermentation and develop a greater depth of flavour characteristics than other forms of beer.

The cask hassle factor

Ironically it is also the presence of this yeast that adds complexity and operational hassle to the handling of cask beer, acting as a barrier for many pubs and bars.

With conventional cask beer you have to allow the yeast in the beer to settle to the bottom of the container and ensure that it is not moved or disturbed, otherwise you end up with cloudy beer that cannot be sold. This process can take up to 48 hours or longer, depending on the beer.

fastcask™ now delivers an easier solution

Our fastcask™ process delivers real cask beer that drops bright immediately and overcomes some of the operational barriers associated with cask beer.



“Cask ale might be our traditional drink, but it’s the result of that other great British tradition of inventiveness. fastcask™ is the latest in a long history of innovations that have made cask ale the revered drink it is today.”

Pete Brown, Beer Writer of the Year 2009

How fastcask™ works

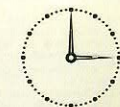
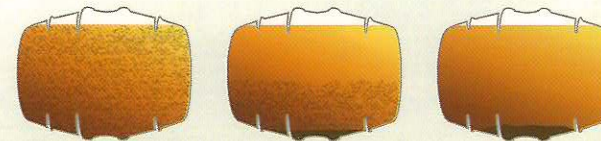
The conventional cask beer dropbright challenge

With traditional cask beer the yeast is held in suspension within the liquid of the beer.

24–48 hours to allow the yeast to settle to the bottom of the container.

After delivery to a pub the cask must be laid flat and ‘stillaged’ for anywhere between

Only when all the yeast has settled can the beer be placed on sale.



48 hours



Easier to handle

fastcask™ beers drop bright immediately, removing the need to wait 24–48 hours before they can be put on sale.



Easier to store

fastcask™ beers can be stacked and moved around the cellar more freely without turning the beer cloudy.



Always on sale

fastcask™ beers are always available to be put on sale and if the container is disturbed in the cellar it can stay on sale.

The fastcask™ solution

With fastcask™ we remove the yeast from the beer before it is placed into the cask.

The benefit is that it can be placed on sale more or less immediately after delivery and can stay on sale if the cask is disturbed.

It is then replaced in the form of a gel bead that is naturally heavier and drops to the bottom of the cask immediately whenever it is moved or disturbed.

60 seconds!

