

Top 10 Tips for Keeping Cask Ale.

1. Ordering

Order the correct size of cask to allow you to sell each one within 3 days.

Why?

As the beer is sold air is drawn into the cask and if the cask is on sale for more than 3 days this will cause the flavour of the beer to deteriorate.

2. Storage

Cask conditioned beer must be stored at a temperature of 10°C–13°C.

Why?

If the beer is too warm it will over condition. If too cold, it will lack condition and may develop a haze.

3. Stillaging

Casks should be firmly stillaged on delivery. Standard cask beers should be left to condition and settle for 48–72 hours before serving.

fastcask™ casks can be tapped and sold immediately after stillaging.

Why?

Standard cask beer contains yeast in suspension which takes 48–72 hours to settle to the bottom of the cask.

With fastcask™ the yeast is held in gel beads that drop to the bottom almost immediately allowing the beer to be sold straight away.

4. Venting

All casks should be vented with a soft porous peg 2–6 hours after delivery to allow the beer to condition. Once this has finished, replace the soft peg with a hard, non-porous peg.

fastcask™ can either go on sale straight away or be conditioned in the normal way.

Why?

Venting and pegging will ensure that the correct amount of carbon dioxide develops in the beer and will maintain this level while the beer is on sale.

5. Tapping

Where possible tap all casks 24–48 hours before they go on sale. Always use a clean tap.

Why?

Using a clean tap eliminates the chance of micro-organisms spoiling the beer.

6. Sampling

Sample beers from the cask for clarity, aroma and taste after tapping and just before serving.

Why?

If the beer isn't ready to sell, pulling through to the bar without checking will waste beer and your customers will notice.

7. Serving

Always remove the hard peg when dispensing beer from the cask and replace it at the end of each session.

Why?

Removing the peg prevents a vacuum developing in the cask that could disturb the sediment. Pegging between sessions maintains the condition of the beer.

8. Tilting

If the cask is stillaged horizontally, gently tilt it forward when it is between ½ and ¾ full by raising the front or lowering the back, whichever is easiest. This will be done automatically if you are using an automatic tilt.

Why?

Tilting allows you to sell the maximum volume of beer from the cask. If using the vertical extraction method of dispense there will be no need to tilt the cask.

9. Cleaning

Clean all beer lines and equipment every 7 days using the methods recommended by your cask supplier.

Why?

The cleanliness of the dispense equipment is one of the most important factors in keeping top quality cask beer. Dirty pipes can cause cloudy beer, fobbing, and equipment malfunction.

10. Don't Compromise

Follow these simple tips and you will serve a perfect pint of cask ale.

Why?

Our tips are based on years of brewers' and licensees' experience of consistently serving great beer. **If you have any problems or need help, call our customer service on**

0800 169 6103

