



Instructions for tapping barrels

Store the beer in a cool, dry environment - ideally 10c-15c (50F to 55F).

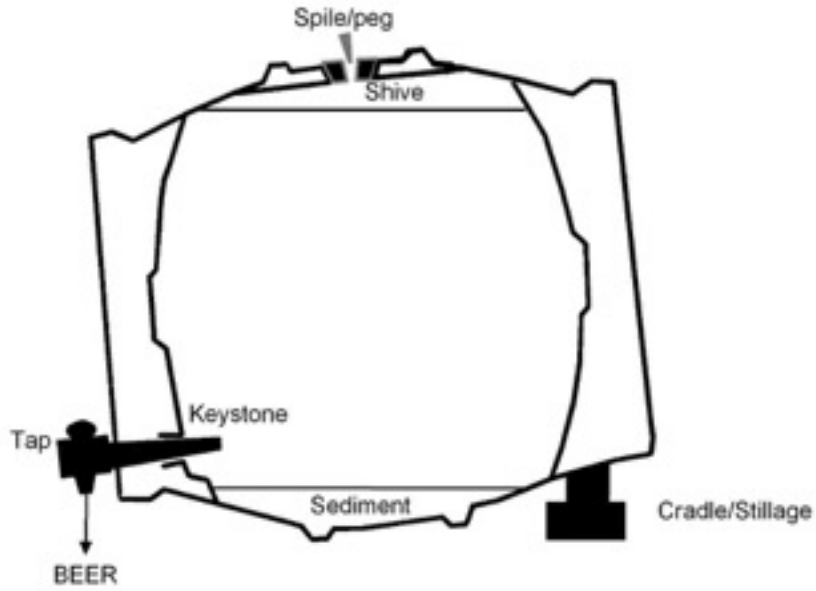
We suggest ice blankets in summer to help with this. £3.50 from The Brewery Shop.

1. Put the barrel on a sturdy table and place the cradle/stillage underneath at the back
2. Using the rubber mallet knock the wooden spile/peg through the centre of the shive bung *reasonably* firmly. This may well foam or 'breathe' for some time.
3. Leave the beer for 8 to 12 hours

For **ready-racked** / **bright** beer no settling is required however wait until the spile has stopped foaming or breathing before tapping.

Tapping

4. At least two hours prior to serving, tap the beer (for **ready-racked** beer the barrel can be tapped and served immediately).
5. Ensure the tap is closed.
6. Using the rubber mallet knock the tap firmly into the keystone. But do not hammer too hard! Leave *at least* one inch space between the tap head and the keystone.
7. Before serving, gently ease the spile out by hand or with pliers.
8. Draw off and discard the first half pint.
9. Always replace the spile if there is any length of time in between serving to preserve the conditioning in the beer.
10. Keep the beer cool and drink within the shelf life
11. **Cheers & happy drinking!**



In case of emergencies call The Brewery 01296 613647