

Draft Beer Line/Tap Cleaning



Manitoba Chapter
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Agenda

- **Safety Message**
- **Draft Lines – Why don't you love us?**
- **Cleaning Program Recommendations**
- **What can the industry do?**
- **Q & A**



SUPPORTING THE BREWING INDUSTRY

Safety Message:

Never use chlorine in an acid wash program or in a high CO₂ environment.



SUPPORTING
THE
BREWING
INDUSTRY

Draft Lines – Where did we go
wrong?

Indicators of problems

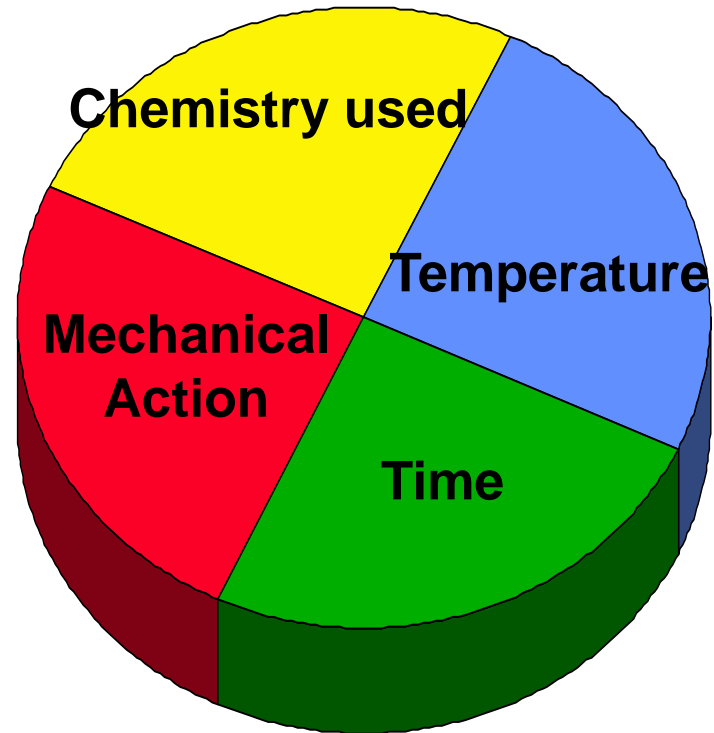
- **Off Flavours / odors**
- Beer “surging” at the taps
 - Excessive foam
 - Repeat fills and pours to get a single pint
- Cloudiness / Haze
- Poor head retention
- Discolored draft lines
- Evidence of overall poor hygiene in the keg room or tap area

If one or more of the previous exist, draft lines/taps may be contaminated



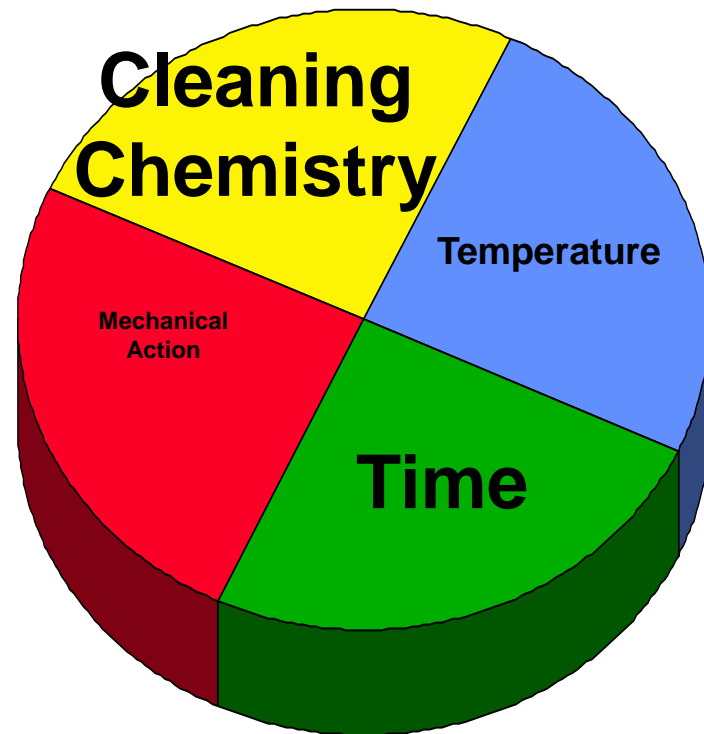
What are the challenges?

- Cleaning is a combination of 4 synergistic factors
- Each one must be employed in correct proportion to get desired results
- How many of these are achievable and repeatable in cleaning keg lines and taps?
- NONE
- Well....maybe some.



How to overcome these limitations?

- Employ the factors we CAN control in greater proportion
- Take advantage of time
- Use the correct cleaning chemistry



What dictates the chemistry?

- Nature of the soil
 - Mostly proteins
 - **Potential biofilm**
 - Limited mineral or beerstone
- Have to use the right chemistry that makes up for lack of proper cleaning parameters



Chlorinated Alkaline Program

Chlorinated Alkaline Characteristics

- Alkalinity from Sodium or Potassium Hydroxide, Sodium Carbonate, TSP
 - Hydroxides are stronger
 - Carbonate and TSP are milder
- Chlorine vastly improves the protein removal ability of the alkaline ingredients
- Corrosion inhibitor a bonus but not absolutely necessary

Deploy in the proper steps - Basic Process

1. Flush lines with warm water
2. Prepare your alkaline cleaning solution in hottest water possible.
3. Flush lines to taps and allow minimum 5 minute soak
4. Rinse thoroughly with cold water
5. Flush with sacrificial beer to neutralize residual

Ideal Frequency – Monthly

Deploy in the proper steps

Advanced Process

1. Flush lines with warm water
2. Prepare your alkaline cleaning solution in hottest water possible.
3. Flush lines to taps and allow minimum 5 minute soak
4. Rinse thoroughly with cold water
5. *Sanitize with POA solution at correct concentration*

Twice per year – Clean with Acid Solution

- Can use phosphoric acid only or phos/nitric blend
- Same process as the alkaline wash

Keg Coupler and Beer Taps need love too

1. Soak the entire keg connector in detergent solution
2. Disassemble taps and soak in detergent solution
3. Clean all parts with soft bristle brushes
4. Inspect all o-rings and gaskets for deterioration (classic source of contamination)
5. Flush drain lines with warm detergent solution
6. Rinse all parts thoroughly and reassemble.

Challenge for Craft Brewers

- How to get the bar owners to follow these recommendations?
- Greatest incentive – retain customers
 - It is in their best interest
- Present a unified message – the need for clean lines and taps should be consistently reinforced
- Merge interests to get the job done?
- Sideline business for someone's niece/nephew/grandmother/etc?

Questions?



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Thank You!