



Wells



Young's

BREWING

COMPANY

# Cellarmanship in the UK by Jim Robertson

- Scope of the presentation
  - Cask terminology (some jargon busters)
  - Cellar conditions
  - Siphons and stillages
  - Dispense equipment
  - Hand pulls
  - Cleanliness
  - Glassware

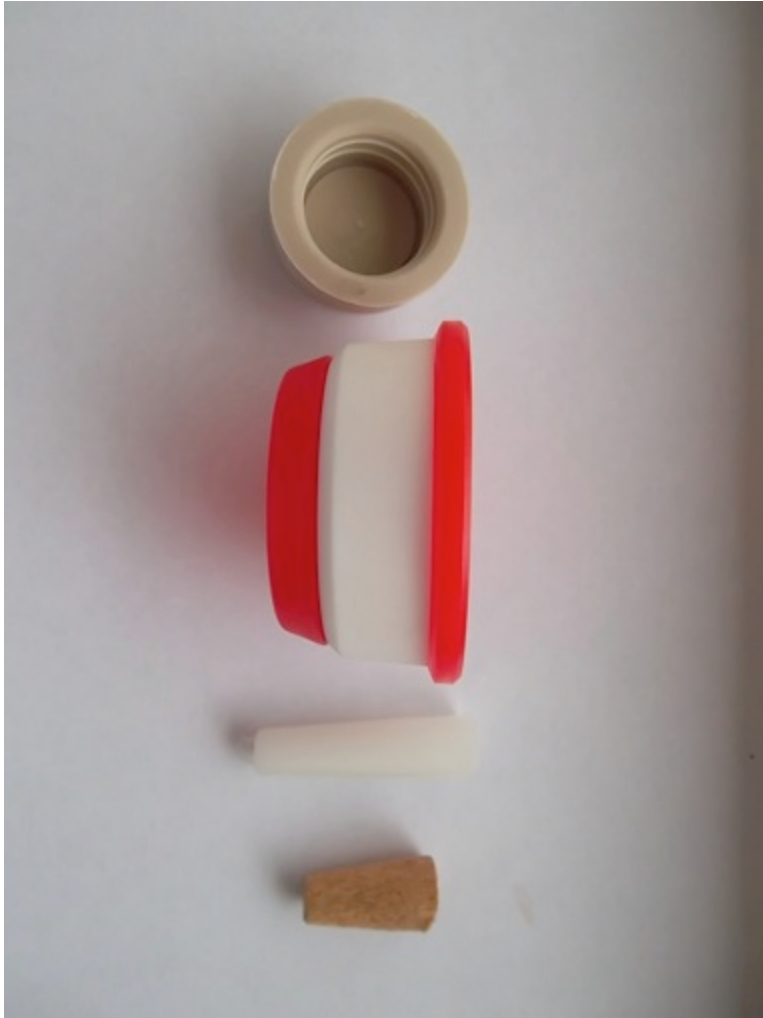
# The British Pub



Iconic around the world as one of the great features of Britain.

Key to the success of any pub is good beer and the measure of Good beer is the quality of the cask ale.

# The bits



← Keystone bung

← Shive bung

← Hard pile

← Soft pile

# The tools



← Tut drift

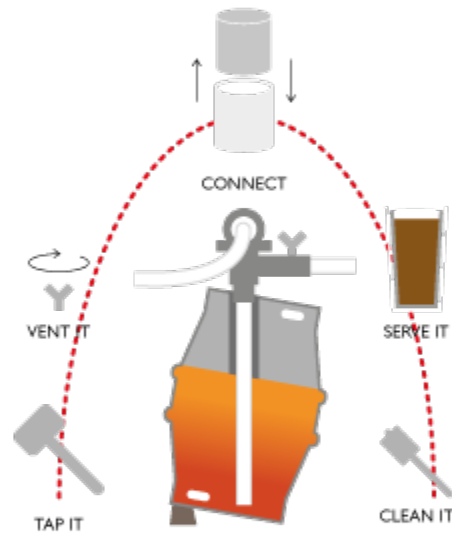
← Double tap

← Mallet

# Rules of the Cellar

- Keep it clean and sanitised
- A place for everything and everything in its place.
- Temperature control is vital and if it is being used for cask beer that can not be too cold.
- Heat sources such as remote coolers and ice makers should not be in the cellar.
- The cellar is not a food store, it is not cold enough, is probably a contravention of hygiene regulations and encourages vermin.

# Syphon



# Syphon





# Stillage

In the cellar at 50°F



# Stillage on the bar

- Good bar theatre but more difficult to manage quality.
- One off or low numbers with high throughput can successfully achieve both using ice water cooling generated for an underbar cooler, saddle coil and an insulated cover.
- True cask beer needs to settle for 12 – 24 hours to drop bright and be served at a temperature of 12 to 14°C for taste delivery.

# Cellar dispense



This is a CO<sub>2</sub> powered lift Pump which uses the gas ring Main pressure to power a diaphragm pump which aids the Hand pull making it easier to Pull longer runs.

# Hand Pull pump



Also known as a beer engine  
The wooden plate sits on the Bar hiding the whole though to  
The piston pump which is activated  
By pulling the pump handle  
Back and forth.  
The beer connection is at the  
Bottom of the white cylinder  
Around the pump piston.

# Cylinder



Close up of the cylinder shows  
The cooling water inlet and outlet  
Which is fed from a remote cellar  
Cooler as per the beer lines.

The beer entry point is at the  
Bottom.

# Remote cooler



Temperature control,  
separate python to get beer  
to the glass at 10 – 15 ° C.  
can also provide chilled  
water to cool installation.

# Cleaning

- Disconnect the beer line from the syphon tube or cask tap, remove the strainer and insert the beer line into fresh clean cold water.
- Remove the sparkler (if used) from the hand pump spout and pull through the beer and fresh clean water. Use a large enough container to hold the waste. The sparkler should be washed and cleaned separately.
- Mix the cleaning fluid into a clean, rinsed container (cleaning bottle or stainless steel bucket) to the manufacturers' instructions. Always use a good quality cleaning fluid and dilute to the recommended level.

# Cleaning

- Remove the beer line from the water bucket, insert into the cleaning fluid container and pull through.
- As soon as the cleaning fluid is evident at the spout pull through a small quantity to ensure the line, hand pump cylinder and spout are full and then stop.
- Allow a 10 minute soak period. Any other pumps in the system can be pulled through during this time.
- After the initial soak period, pull a further 1-2 pints of cleaning fluid through each line and leave for another 10 minutes. Repeat one more time (30minutes total soak time). After 3rd soak pull through all remaining cleaning fluid.



# Cleaning

- Thoroughly rinse out the container and fill with fresh clean cold water. Replace the beer lines in to the container.
- Pull through the water on all pumps, ensure that all the cleaning fluid has been rinsed out of the system – check with litmus paper.
- When all has been cleaned refit the sparkler (if required) and reconnect the beer lines

# Glassware don'ts

- ✗ Stack glass on glass.
- ✗ Store inverted on smooth surfaces.
- ✗ Use perfumed detergents.
- ✗ Wash any other items in the glass washer (cups/ashtrays).
- ✗ Dry or polish a glass with a towel or cloth.
- ✗ Empty slops into glass washer.
- ✗ Overload glass washer basket with too many glasses.
- ✗ It will not matter how good the quality of the beer is, if the presentation is not up to scratch. The vast majority of people drink with their eyes so every glass of cask beer has to be served well and look good. The glassware is vitally important to 'The Perfect Pint'.

# Glassware Do's

- ✓ Use a clean, dry, cool glass for each drink served.
- ✓ Try to make sure you have enough glasses to allow drying time.
- ✓ Store in cool, dust free conditions on lattice matting to allow air to circulate.
- ✓ Renovate all new glassware before use! This is to remove the mould release agent,
  - ✓ films, residues and debris that naturally occurs in their manufacture.
- ✓ Remove lipstick before placing in glass washer.
- ✓ Remove glasses from machine immediately after wash.
- ✓ ALWAYS check the glass before dispensing beer.
- ✓ Conduct a daily check of your glass wash machine and clean it (as per the manufacturers' instructions).
- ✓ Determine that detergent and rinse aids are at the manufacturers' recommended strengths – too much/too little adversely affects beer at serve.

# Did you know Glassware?

- Renovate is a specialist cleaner that removes stains, deposits and cloudiness from glassware.
- Renovate is sold as a powder as well as a liquid. Follow the manufacturers' guidelines for use.
- To Check if a Glass is clean:
  - Rinse the glass in cold water and fill
  - Dry the outside
  - Pour water out of the glass, hold upside down to drain and check appearance.
  - A continuous film means the glass is clean
  - Spots and dots are evidence of poor washing – check glass washer is clean

# A quick plug for the European Brewers

