

Let's Get Real Cellar Card



Delivery and Storage

Do

- ✓ • Ensure 'best before' date has at least 14 days shelf life before signing for delivery
- ✓ • Store immediately in a cooled area: 12°C-14°C (53°F-57°F)
- ✓ • Rotate stock to ensure you use the oldest first
- ✓ • Seal all empty casks before returning to prevent infection of other beers

Manual Tilting

- ✓ • Tilt only at the end of a session to allow any disturbance to re-settle
- ✓ • Tilt only when more than half full
- ✓ • Carefully raise back of cask by three to five inches (but not more)

How to test your beer in the bar

There are four tests to make on your cask ale:

- **Temperature**
Use a thermometer to measure temperature of the beer in the glass. It should read between 12°C-14°C. (53°F-57°F)
- **Appearance**
The beer should be bright and when drunk create a lacing on the side of the glass. This means the beer has 'condition'.
- **Aroma**
Is it appetising?
- **Taste**
Most important of all, it should taste clean and fresh and not dull and tainted.

Equipment Checklist

The following equipment is recommended for keeping cask ale.

- Cellar cooling to maintain temperature of between 12°C-14°C (53°F-57°F)
- Self tilting stillages – improve yield and beer quality, save time and minimise risk
- Temperature controlled dispense equipment from cellar to glass
- Beer in glass should be served between 12°C-14°C (53°F-57°F)



Tap and Taste

Do

- ✓ • Tap stillaged cask within two days of venting
- ✓ • Check for leaks around the key stone
- ✓ • Use self-tilting stillages
- ✓ • Check label numbers for stock rotation
- ✓ • Taste beer and check clarity and aroma before connecting for sale

Don't

- ✗ • Dispense after tapping without allowing time to re-settle
- ✗ • Connect a cask for sale without checking it first

Stillage and Venting

- ✓ • Place on the stillage immediately on delivery
- ✓ • Casks must be stillaged level
- ✓ • Clean key stone and shive
- ✓ • Use soft peg to vent cask
- ✓ • When cask stops working, replace with a hard peg



Stock Control

Do

- Order container sizes you can empty within three days of placing on sale ✓
- Use mixed sizes if necessary ✓
- Hold a minimum of three days stock when a new delivery arrives ✓

Don't

- Sell beer which is beyond its sell-by date ✗
- Sell beer that has not had time to settle ✗
- Return beer to the cask under any circumstances ✗

Keep it clean

Do

- ✓ • Take pride in your cellar
- ✓ • Keep your cellar clean
- ✓ • Clean your beer lines at least every 7 days
- ✓ • Use a recommended line cleaner
- ✓ • Clean taps, tap filters and dipsticks both before and after use

Don't

- ✗ • Leave waste beer in the cellar
- ✗ • Leave empty casks unsealed
- ✗ • Keep any food in the cellar



Opening Times

- ✓ • Turn on cask taps
- ✓ • Remove hard pegs from cask on sale unless using an auto cask breather
- ✓ • Re-test your beers at the start of each session for taste, clarity and temperature
- ✓ • Beer in glass should be between 12°C-14°C (53°F-57°F)

Closing Times

- ✓ • Shut off cask taps
- ✓ • Insert hard pegs unless using an auto cask breather
- ✓ • Check sufficient beer is ready for the next session
- ✓ • Do any required tilting and tapping

Don't let your customers be your quality control

For more information

For more information please refer to your brewers cellar guide to cover best practice, or contact your supplier. Further details on The Cask Marque Trust can be obtained by ringing 01206 752212.