
Pouring Draught Beer

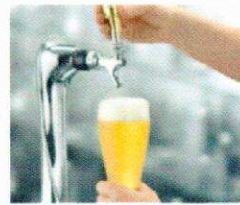
A properly poured beer should be topped with a 1-inch collar of foam. With proper technique you can achieve this attractive presentation both quickly and with little or no waste.

1. Hold the glass at a 45-degree angle about two inches below the spout so that beer will initially flow down the side of the glass.
2. Grip tap handle at its base, open the faucet quickly and completely so beer flows freely.
3. As the glass fills, gradually tilt it upright so that you finish pouring straight down the middle of the glass to build the foam head.
4. Close faucet quickly to avoid wasteful overflow.

When pouring beer, avoid these mistakes:

1. Never touch the glass with the faucet.
2. Never touch the beer or foam with the faucet.
3. Never open the faucet part way.

Everyone wins with a perfectly poured glass of draught beer: customers are satisfied, retailers maximize efficiency and profits, breweries and distributors are confident their beer is presented the way they intended. For more detail on pouring draught beer, visit www.draughtquality.org.



For more information on draught system cleaning or other components of a draught beer system, visit the Brewers Association's Draught Beer Quality Manual at: www.draughtquality.org