

TAPPING A FIRKIN

So you now have a 72 pint stainless steel firkin full of beer and are the envy of friends and neighbours alike. To ensure you enjoy the beer at it's best, please take a moment to read the following instructions on setting up, storing and serving the beer.

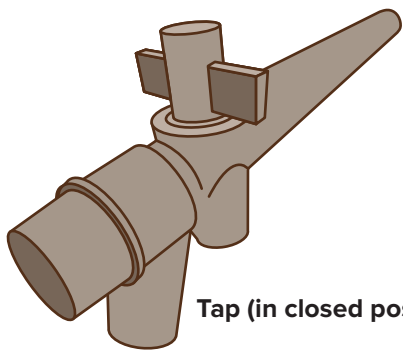
SETTING UP

Chances are you have ordered the beer **Bright**, you can tell from the label. This means that the beer is free of sediment, does not need to settle, and can be drunk as soon as it's tapped. If you ordered **Rough** beer, then you'll have to wait a little longer, (now you're wishing you'd ordered Bright).

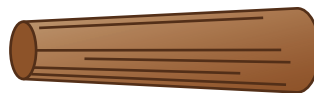
What you will need:

- ★ A sturdy, steady surface – a full firkin weighs about 50kg
- ★ A pair of pliers or grips
- ★ A friend – to help lift the firkin if you're not feeling strong
- ★ A rubber or wooden mallet
(if you don't have either, a hammer and block of wood will do)

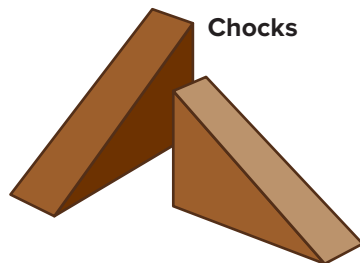
With the beer we have supplied a **tap**, a round wooden peg (**spile**) and **chocks** to keep the firkin upright and angled.



Tap (in closed position)



Spile



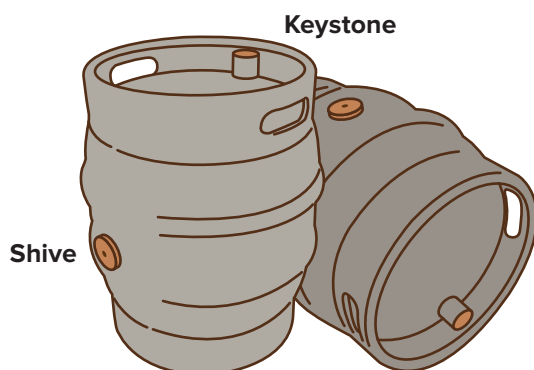
Chocks

STEP 1

Place the firkin on the floor so the keystone is facing upwards. With the tap closed, position the tapered end of the tap over the centre of the rubber keystone and strike firmly with a mallet.

The centre of the keystone should pop into the firkin leaving a rubber ring in which the tap should now be wedged.

Don't have a mallet? Then this is where we would suggest a hammer with a piece of wood in between it and the tap to prevent damage.



STEP 2

Now place the firkin on the floor with the shive facing upwards.

Take the spile and position the narrow end against the central plastic part (tut) of the shive. Being careful not to hit your fingers, strike the spile with a mallet.

The spile should force the plastic tut into the beer and will wedge into the shive. A small amount of beer may seep out through the end grain of the spile. This is perfectly normal.

STEP 3

Place the stillage onto a stable surface with the lower curved edge facing you.

Chocks should be wedged under the back of the firkin

If your beer is bright and you are ready to drink, partially open the tap and pour a ½ pint to release any excess pressure in the cask. If your beer is Rough, you will need to let it settle. This means not moving the cask for 24hrs and also taking care not to disturb it when dispensing the beer.

SERVING

To serve the beer, simply remove the spile with a set of pliers and start pouring. If there is any beer left in the firkin at the end of the 'session' replace the spile.

STORAGE

The beer is best stored and served at 10-12°C. To keep it at this temperature, store in a cool garage or outhouse. Placing a cold wet towel on the cask will aid in keeping it cool in hot weather.

ALL GONE?

Please bring your empty firkin, tap and stillage/chocks to the brewery (as soon as possible and no later than two weeks from initial collection). A member of staff will return your deposit.