Proper Pour

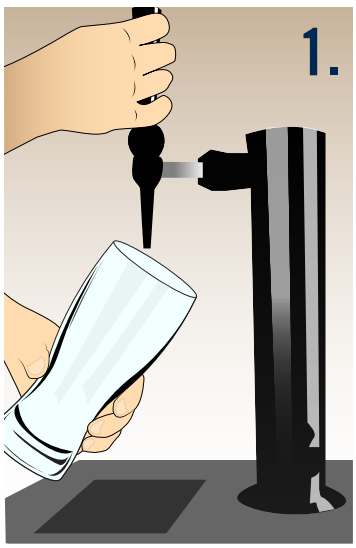
Place the glass at a 45º angle, one inch below the faucet. Do NOT let the glass touch the faucet. Open the faucet all the way.

After the glass has reached half full, gradually bring the glass to an upright position.

Let the remaining beer run straight down the middle. This ensures a proper release of CO2 by producing a dime-sized foam head.

Close the faucet completely and quickly. Present to the guest with the logo facing them. Serve draught first, mixed drinks next, & bottles last.

Proper Nitro Pour



Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way in one swift motion, pulling the faucet all the way down so it's perpendicular.

After the glass has reached ¾ full, close the faucet completely in one quick motion.

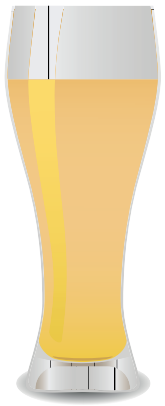
Then place the glass on the bar counter and allow to settle. Move pint away from underneath the faucet, so that no beer drips into the pint while settling.

Once the surge has settled (60-100 seconds), push the faucet backwards to fill the pint, by pouring the beer straight down into the middle of the glass. Close the faucet completely in one quick motion when full.

BetterBeer.com®

NORTH AMERICA'S DRAUGHT QUALITY CERTIFICATION COMPANY

CLOUDY PINT



Cause	Solution
Over chilling of the beer keg or beer lines, beer has been frozen	Beer should be stored at 37°F. to 40°F. Excessively low temperatures may cause hazy or cloudy beer.
Beer is old code.	Check brewery recommended shelf life.
Keg was stored at high temperatures	Storing kegs in a warm environment will cause the beer to age prematurely. The keg may appear to be within the correct date, but due to being heated, it has expired.

FLAT PINT

Cause	Solution
Not using a Beer Clean Glass	Beer glasses should not be washed with other items which have contained milk or other fatty substances. More info: btbr.co/kit
Quick-pouring. Pouring the beer on an angle greater than 45°	Beer without a head has the appearance of being flat.
Incorrect gas blend	Using Stout gas (25% CO2) to push regular lagers & ales will result in flat beer, especially near the bottom of the keg.
Keg is too cold	Beer should be stored and poured at 37°F. to 41°F.
Windy service bar/fan above or near service	Air blowing onto a beer will dissolve the head of a beer, causing it to go flat.

FOAMY PINT

Cause	Solution
Recently changing kegs	Use FOB's.
Newly delivered keg	Let keg rest for 8 hours to settle, 40 hours to chill.
More than 2 inches between the faucet and the glass	Hold the glass closer to the faucet.
Beer is too warm	Beer should be stored and poured at 37°F. to 41°F.
Too much/too little pressure	Should pour at 2 oz per second. Any quicker/slower means the pressure is too high/too low.
Twisted beer line in the fridge	Ensure lines are straight and not being pinched.
Beer flashes from the tap: Beer- foam – beer when you pour	The faucet vent is plugged up with dried out beer caused by a bartender burying the faucet when pouring. Service tech can remove and clean.
Not opening the tap far enough	See other side.

CERTIFIED ESTABLISHMENT QUALITY DRAUGHT BetterBeer.com

BetterBeer.com®