

## How much beer is there in my lines?

Knowing how much beer is contained within your beer lines is important information if you want to keep waste to a minimum. Download a guide to determine how much beer is in your lines:

- fill your lines with water
- pull off the water from a beer tap into an empty vessel
- for each tap, measure and record how much liquid was pulled off
- make this information available to your staff so that beer in the lines can be effectively traded-out.
- Keep clean lines

To produce perfect pints, you must prevent yeast growth in your beer lines. The effects of yeast build-up may include:

- poor beer flavour
- restricted flow, resulting in heady beer.

Line cleaning should be:

- regular - at least every seven days
- thorough - line cleaning is about hygiene, not just getting rid of any visible spots of yeast
- done with a high quality cleaning solution.

And remember: don't leave cleaning solution or water in your lines to soak overnight. This could damage your lines and make your beer taste like soap.