

The importance of temperature

The quality of your business 'upstairs', is very much dependent on the quality of your business 'downstairs'. Sureserve will manage your dispense cylinders for you, but you need to manage your cellar temperature.

The ideal temperature will vary depending on the beers that you stock. You should consult your brewery for the details, but a good benchmark is around 10C.

If your cellar is too cold, beers may develop 'chill haze', or fob. Fobbing can also occur if your cellar is too warm. At higher temperatures, cask beer may spoil because the residual yeast may ferment too quickly.

To maintain the right temperature, you should:

- fit a thermometer and monitor temperature frequently
- not install a freezer or any other heat source in the cellar
- not leave the cellar door propped open for long periods.
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Why is my beer temperature not right?

Here are some reasons why your beer temperature may be too warm or too cold, plus some advice on what to do:

Reason	Solution
the cellar cooling may not be working properly	check that the cellar cooling is switched on if the cellar cooling is on, there may be a fault contact your brewer
the beer line cooling may not be working properly	check that the beer line cooling is switched on if the beer line cooling is on, there may be a fault contact your brewer
in hot weather, the cooling systems may be unable to cope with the additional load	review the cooling capacity of your cellar and beer line cooling systems
the beer temperature is too cold	there is a fault with either the cellar or beer line cooling equipment contact your brewer