

Cask Marque



RE-OPENING GUIDE

November 2020

Note: We have given a 10 day lead time in this document if actual timescale is shorter adjust accordingly.

	Action	Tick	Why?	Notes
While Closed	We recommend that you clean your lines every 2 weeks while you are closed	<input type="checkbox"/>	To ensure no taints take hold in the lines and identify any issues	
	Switch on your remote coolers every 2 weeks. Listen to ensure that the top pump is working and circulating liquid	<input type="checkbox"/>	This should stop any build up or blockages in the python and will identify any issues ahead of opening	
	Keep engaged with your team and let them know any updates as they happen	<input type="checkbox"/>	To make sure the bar staff morale is kept high and that your staff are ready for reopening when the announcement comes	
	Regularly check the cellar for pests, damp and ventilation	<input type="checkbox"/>	You can rectify any issues as soon as they happen which will make opening a smoother process	
10 days to go	Contact your beer suppliers and re-set up an account	<input type="checkbox"/>	To ensure you can place your first order in enough time for opening day	
	Check with your supplier whether any existing stock has an extended 'best before' date	<input type="checkbox"/>	Unbroached kegs may still be saleable	
	Ensure ullage is uplifted and empties are removed	<input type="checkbox"/>	To ensure old stock is not served	
	Order gas cylinders	<input type="checkbox"/>	No gas...no keg beer!	
	Compile and submit stock order based on last year's trading patterns	<input type="checkbox"/>	Prepare for a slow recovery. Don't over order, just place a regular order. It can always be topped up	
	Check best before date on the line cleaning chemical. Re-order if necessary	<input type="checkbox"/>	Line cleaning chemical has a shelf life. If this has expired, the chemical may not be effective	
	Check all cask equipment (taps, spiles, extractor rods, auto tilts, sparklers) are clean and in working order. Re-order if necessary	<input type="checkbox"/>	Some equipment may have become damaged over time. Start as you mean to go on, with the best dispense equipment available	
	Clean exterior surface of all beer lines	<input type="checkbox"/>	The exterior of the lines will have picked up dust over time	

	Action	Tick	Why?	Notes
7 days to go	Ventilate the cellar	<input type="checkbox"/>	To get rid of any stale odours	
	Flush all beer lines with water, and check the water flush for any taints	<input type="checkbox"/>	This is to check that there are no splits or leaks in the lines, and also to detect taints which may have built up over time	
	Clean all keg couplers externally and internally by soaking in clean warm water and use a soft cloth to remove loose dirt	<input type="checkbox"/>	In readiness to connect to new kegs	
	Clean the cellar floor, walls, sink and line cleaning bottle. Check for evidence of mould growth	<input type="checkbox"/>	Re-set the standards: once the cellar is fully cleaned, it's easier to maintain these standards	
	Switch the cellar cooling fans on and check they are working correctly. Switch the remote coolers and ale python coolers on and check they are circulating liquid	<input type="checkbox"/>	To allow the cellar to reach the optimum temperature for the beer delivery: 11 – 13 degrees plus this gives you chance to report any faulty equipment in good time and get things fixed	
	Check the condition of and correct number of nozzles and sparklers	<input type="checkbox"/>	If any nozzles and sparklers are missing there is enough time to re-order	
5 days to go	Count existing stock and record any write offs/ullage	<input type="checkbox"/>	Avoids a 'phantom' stock take (inaccurate stockholding)	
	Accept beer delivery	<input type="checkbox"/>	Check the order matches the delivery note	
	Stillage all cask ales (if using horizontal method) or place all casks in final settling area (if using vertical extraction method)	<input type="checkbox"/>	This allows the sediment in the cask to settle	
	Clean the shives and keystones on all casks	<input type="checkbox"/>	Reduces the risk of infection when the beer is tapped	
	Place kegs in 'best before' date order	<input type="checkbox"/>	To use the oldest stock first	

3 days to go

Action	Tick	Why?	Notes
Vent and tap casks. Ensure a soft spile is in the shive. Tap casks if using vertical extraction method. Ensure vent valve is in the 'on' position	<input type="checkbox"/>	Most cask ales will take up to 3 days to fully condition. Make sure your cask ale is ready to serve when you open	
Renovate all glassware	<input type="checkbox"/>	This will restore all glasses to perfect condition	
Clean all glass shelves and webbed shelf mats	<input type="checkbox"/>	No point putting clean glasses on a dirty shelf!	
Clean and sanitise glasswasher. Refill the machine and run a cycle to check all spray jets and nozzles are working correctly	<input type="checkbox"/>	A dirty glasswasher will result in dirty glassware. Make sure the equipment is fit for purpose	
Clean and sanitise the ice machine. Switch water supply on and refill the machine with ice	<input type="checkbox"/>	It will take at least 24 hours to produce enough ice to fill the machine	
Clean all sparklers and nozzles in hot water or use a 10-minute soak with a sani-tab	<input type="checkbox"/>	Yeast build up or microbes may have developed in the sparklers over time, this needs to be removed	

2 days to go

Action	Tick	Why?	Notes
Check clarity, aroma & taste of all tapped casks. Take a sample from the tap, or a Widge sampler tube into a glass	<input type="checkbox"/>	Ensures your cask ales are conditioning correctly ready for opening day	
Hard peg fully conditioned beers until ready to pull through (horizontal), or close vent valve if using vertical extractors	<input type="checkbox"/>	This seals all the condition in the beer	
Switch on and refill bottle coolers	<input type="checkbox"/>	The coolers will take 8 hours to reach temperature and bottled beer takes a further 8 hours to reach the required temperature in a fridge	
Connect up gas bottles and turn on	<input type="checkbox"/>	No gas...no keg beer!	
Clean all beer lines (cask and keg) with a reputable line cleaning solution	<input type="checkbox"/>	This will ensure you serve the best tasting, freshest beer to your first guests	
Connect all kegs up and bleed fob detectors	<input type="checkbox"/>	If the fob detectors aren't refilled with beer, no keg beer will come through the lines	
Ensure a hop filter is fitted in the end of each cask line, connect up casks, and replace hard peg with soft peg. If using vertical extraction, connect the beer line to the extractor rod and turn the vent valve to 'on'	<input type="checkbox"/>	If a hard peg is left in the cask, or the extractor rod valve is closed, the beer will not pull through the lines, and it will create a vacuum in the beer line	
Pull all beer through lines and check clarity, aroma and taste	<input type="checkbox"/>	Just a double check to ensure there are no taints or off flavours	
Check temperature of cask and keg with a probe: Cask 11-13 degrees, Keg 2-8 degrees	<input type="checkbox"/>	This reassures you that the cooling equipment in the cellar is working correctly	
Refresh perfect pour training: demonstrate and practice with your team	<input type="checkbox"/>	Perfect pour refresher notes on the next page	

Perfect Pour

Refresh perfect pour training: demonstrate and practice with your team

Hold the glass around the bottom half

Hold the glass at a 45° angle for keg beers before straightening

Don't swirl the glass when pouring the beer

Aim for a maximum 5% head on all beer

If using cask ale sparklers placed beneath the surface of the beer as it is dispensed

No overfills!

Never dip the nozzle in the beer when pouring keg beer

Open those doors with a smile.....



Useful Links

www.cask-marque.co.uk

[Re-opening course \(free\)](#)

www.avanisolutions.co.uk

[Cask Beer Uncovered Course \(free\)](#)