

### **Looking after your Polypin of Traditional Ale**

Like cask-conditioned beer served in pubs, your polypin contains real ale with live yeast. To maximise the quality of the beer when you serve it please follow these instructions.

# When you first get your polypin home.

- If your polypin has been delivered by courier, remove with care from the outer brown (transit) box, as the polypin is very heavy. We suggest you place the transit box on its side and carefully slide out the polypin ideally with another person to help you by pulling the outer transit box away.
- Open the tear-away panel and pull out the beer tap.
- Position the box with the tap on top. Vent your polypin by opening the tap to release any excess gas, then close.

# Storing your polypin

- Store in a cool environment (10-12°C).
- In hot weather, try packing the box with a couple of icepacks from the freezer.
- Do not allow the beer to freeze.
- When kept at 10-12°C, you can store your beer until the best before date (labelled on the box).
- Keep venting the polypin as necessary to release any excess gas. This will prevent the polypin swelling and also helps the conditioning process.

#### **24 HOURS BEFORE USE**

- You must allow 24 hours for your beer to settle in the position it will be served from.
  This gives time for the yeast sediment to settle to the bottom of the polypin so that your beer will pour clear.
- Make sure the box is positioned with the tap at the front, and that the tap is fully pulled out, ready to pour.
- To maximise the number of pints you can draw from the polypin, you might like to tilt the box forward slightly with a 4cm wedge at the back of the box.
- DO NOT MOVE THE POLYPIN until you have finished serving it.

#### Serving

- 24hours later your beer will have cleared and be ready to serve.
- We recommend that you pour a small amount initial (1/4 pint or so) and discard before you pour the first pint.
- To enjoy this real ale at its best, consume within 5 days.
- ENJOY!