



TROUBLESHOOTING GUIDE FOR A BEER DRAUGHT

A guide on diagnosing, troubleshooting and solving a beer draught challenge. Hold a clean glass at a 45 degree angle under the faucet and open the tap completely to diagnose a draught problem.



NO BEER IS COMING OUT

POTENTIAL CAUSES

SYMPTOMS

POSSIBLE SOLUTIONS

Keg is Empty

Gas will rush out of the faucet.

Connect a full keg.

Keg Coupler is Disengaged

Nothing is coming out of the faucet.

Re-engage keg coupler so it is twisted clockwise all the way down.

Gas Tank is Empty

Other draught lines will start to pour slowly, gas tank volume gauge will read "0".

Connect a full gas tank.

Gas Valves are Shut Off

Beer pours very slowly and stops, but gas tank volume gauge shows that there is gas in the tank.

Turn the toggle so that it is parallel with the gas line.

Beer Line is Frozen

Beer trickles out or stops in one tap or multiple adjacent taps.

Check if the temperature of the beer cooler is 34°-38°F. If glycol, turn the glycol system off for one hour then try pouring.

BEER IS POURING FOAMY

POTENTIAL CAUSES

SYMPTOMS

POSSIBLE SOLUTIONS

Improper Pour

Partially opening the faucet creating agitated beer.

Open the faucet quickly and completely. Keep the glass at an appropriate distance from the faucet throughout the pour.

Frosted or Frozen Glasses

Pouring into an unrinsed glass will cause the beer in the glass to blow-up.

Rinse some fresh, cold water on the inside of the frosted glass before pouring.

Gas Regulator Set at Wrong Pressure

The beer is pouring very rapidly or very slowly, with excessive foam.

Adjust pressure —downstairs keg systems should be set at about 20 P.S.I and direct draw systems (under the bar) should be set at about 15 P.S.I.

Keg Storage or Coolant Temperature is Too High

Beer pours about 40°F with excessive foam.

Lower the cooler temperature, 34-38°F, limit traffic through the cooler door, and lower the temperature of the glycol.

Beer was just Delivered

The first few pints in a keg pours foamy.

Wait 1-2 hours, then pour again.

BEER "BURPS" OR SPUTTERS

POTENTIAL CAUSES

SYMPTOMS

POSSIBLE SOLUTIONS

A Warm Spot, Kink, Pinhole or Bacteria Buildup Somewhere in the Beer Line

The beer starts pouring fine, then "burps".

Check to see if a full keg could be sitting on the beer line. If not, plan to get lines cleaned.

A Bad Seal Around the Faucet or Keg Coupler

The beer starts pouring fine, then "burps".

Replace washers in the keg coupler and faucet OR exchange for new equipment.

BEER TASTES OFF

POTENTIAL CAUSES

SYMPTOMS

POSSIBLE SOLUTIONS

Beer Tastes Metallic when Running Through Recently Cleaned Lines

All beer on draught having a metallic taste.

Lines cleaned with caustic acid can leave a faint metallic taste. Pour a few pints off and the taste should return to normal.

Beer has a Strong Buttery, Butterscotch or a "Creamed Corn" Flavor

Diacetyl, or D.M.S. Could have formed in the beer during fermentation, creating this off taste.

The keg is filled with bad beer and should be returned to the distributor.

Beer Tastes Stale, with a papery or "Wet Cardboard" Aroma

The keg could be past it's expiration date.

If the keg has been on tap for longer than four weeks, it can go bad, and should be returned to the distributor.

CLOUDY BEER

POTENTIAL CAUSES

SYMPTOMS

POSSIBLE SOLUTIONS

Beer Appears Hazy and Not Clear

Over chilling: excessive low temperatures may cause cloudy beer.

Maintain your refrigeration between 34°- 38°F.

Improper Pour

Partially opening the faucet creating agitated beer.

Open the faucet quickly and completely. Keep the glass at an appropriate distance from the faucet throughout the pour.

FLAT BEER

POTENTIAL CAUSES

SYMPTOMS

POSSIBLE SOLUTIONS

Beer Pours with 'No Head'

Not enough pressure.

Check CO2 tank; if empty, replace. Make sure CO2 tank and regulator is ON. Increase the pressure if beer runs too slowly.

Beer Pours with a Head, but Quickly Goes Away

Glasses are not "Beer Clean".

Never wash beer glasses with other dishes. Always use non-petroleum based detergent. Allow to air dry. Rinse in fresh cold water just before serving.

Improper Pour

Pouring the beer with 'no head', or pouring the 'head' off.

Open the faucet quickly and completely. Should have a 1/2"-1" foam head. Beer drawn without a head has the appearance of being flat.