



Bracton in the cellar

Beer is vulnerable to infection if not treated correctly. Because of this, it is critical that keg seals, couplings, beer lines, and beer taps are maintained in a clean, hygienic state.

KEEPING BEER TAPS AND FITTINGS CLEAN

Prior to tapping a keg of beer or connecting transfer / drop leads, a quick spray with food-safe odourless [Bracton Keg Coupling Ready-To-Use Spray \(stock code: BK002\)](#) will create an anti-bacterial film, reducing the chance of product contamination.

Breweries recommend that keg couplers, beer taps and other beer fittings be disassembled and soaked once a week; This is ideally done during the soaking phase of the beer line cleaning process to minimise any down time.

→ Immerse fittings in 10L of water and add 500mL of [Bracton Taps and Fittings Soaker \(stock code: BTF002\)](#) for up to 20 minutes to remove beer stone, mould, fungus and any surface corrosion build-up.

→ Rinse fittings under water after soaking and apply food safe Keg Coupling Spray to sanitise.

COOL ROOM HYGIENE

A safe, clean and tidy cool room greatly reduces the risk of off-flavours in beer caused by infections. Cool rooms should not be used as refrigerators for storage of foods! Cool rooms can be kept clean using [Bracton Spray ATap \(AQIS approved\)](#).

→ Cool room fans and condensers should be maintained by using a reputable and certified cool room maintenance company. Companies such as Jaymak can deliver documented savings of over \$1000 p.a. in electricity costs for 3 x 3m cool room. For more info phone 1300 529 625.

Clean
equipment =
Clean beer