6 HYGIENE

6.1 Beer Hygiene

Regular beer line cleaning is recommended as part of the essential process for fresh and crisp tasting beer.

Beer line cleaner when used correctly ensures a total clean, meaning all beer stone and bacteria build-up is completely removed from beer lines, FOB detectors, beverage heat exchangers and font riser lines.

KEY COMPONENTS TO GREAT BEER LINE HYGIENE	
Chemical contact time with beer lines	Laboratory research indicates beerline cleaning should be conducted for a minimum of two hours. deviation from this minimum contact time, may cause inconsistent results.
Frequency of beer line cleans	Beer lines should be carried out regularly to ensure clean beer lines. As a guideline weekly for warmer regions, fortnightly for colder regions.
Chemical used	There are a variety of beer line cleaners on the market, for best results every time we recommend the use of brewery approved beer line cleaners such as Bracton DP1/DP2 or Non hazardous Craft beer line cleaner,. In colder areas where a single part beerline cleaners are preferred use of a single part beer line cleaner such as Bracton Twin is acceptable.
Types of beer and the effect on the cleaning process	Some varieties of beer may cause great build up than others. For this reason a weekly beer line clean ensures consistency across all beer types.

Notes:

1. Some venues may flow beer back into the kegs prior to performing a beer line clean. This is achieved by pressurising the beer system in reverse at the tap to force the beer into the keg. Most breweries do not recommend this process as it may compromise the beverage quality.
2. It is essential all items in contact with beer to be thoroughly cleaned in the line cleaning process, including keg couplers, taps and transfer leads. This will be covered in more detail in the practical component of this course.
3. For specific information on beer line cleaning processes in specific situations contact a Bracton technician for more information.