

DRAUGHT TROUBLESHOOTING



The majority of draught problems are temperature-related. Ensure that kegs are kept between 36°-38°F and that beer is pouring at no more than 40°F.



Wild/Foamy Beer

- Warm draught cooler
- Frozen glasses
- Beer line system not properly refrigerated or insulated (hot spots)
- Beer drawn improperly
- Faucets broken
- Too much pressure (the system is not “balanced”)
- Creeping gauges or increasing pressure
- Dirty faucets
- Loose tavern head in barrel



Flat Beer

- Cooler or dispensing system too cold
- Glasses are not “beer ready”
- Not enough CO₂ pressure on barrel
- Sluggish (broken) pressure regulator
- Air compressor used for pressure
- Pressure required does not correspond to beer temperature (the system is not “balanced”)



Cloudy Beer

- Beer over-chilled or frozen in dispensing system
- Beer has been frozen in barrel
- Old beer hose in poor condition
- Beer lines not properly cleaned
- Contaminated pressure source



Off-Tasting Beer

- Air compressor used for pressure
- Sanitizer remains on glasses (often when frozen)
- Beer lines not properly cleaned
- Oily air; greasy kitchen air
- Old draught, kegs not rotated
- Glasses not “beer ready”
- Contaminated pressure source
- Beer is light-struck