



# DISPENSE GUIDELINES

## OLD SPECKLED HEN

### 4.8%

### TASTING NOTES

A distinctly refreshing ale bursting with malt and toffee notes, balanced by a touch of fruit. The unique flavour profile of Old Speckled Hen comes from the high proportion of Crystal malt, which provides the toffee flavour, in addition to the estery (or pear drop) note that comes from the yeast used for fermentation. The hops used add a touch of orange citrus and a palate cleansing herbal note to round off this full-bodied and quintessentially English ale.



### DISPENSE SPECIFICATION

- Gas - 30/70 (CO<sub>2</sub>/Nitrogen)
- PSI @ 11°C - 38 - 40 PSI
- Temperature - 6°C
- Dispense speed - 16 - 18 seconds
- Coupler - sankey
- Keg storage - min. 24hrs before sale @ 11- 13°C



Sankey coupler

### REMEMBER

**LINE CLEANING**  
Clean all lines at least every seven days.

Mon	1	8	15	22	29
Tue	2	9	16	23	30
Wed	3	10	17	24	31
Thur	4	11	18	25	
Fri	5	12	19	26	
Sat	6	13	20	27	
Sun	7	14	21	28	

**SPOUTS / CREAMER PLATES**  
Remove and clean at the end of every day.



**SERVE**  
Use a clean branded glass every time.



**SWITCH OFF DISPENSE GAS AT THE END OF EVERY SESSION**



## LINE CLEANING: HEALTH & SAFETY

### ALL LINES

Clean all lines at least every seven days.

Mon	1	8	15	22	29
Tue	2	9	16	23	30
Wed	3	10	17	24	31
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### DETERGENT

Always make a fresh detergent mix.



### WARN STAFF

Never clean lines when customers are present.



### GOGGLES, GLOVES & APRON

Must be worn.



### GLASSES

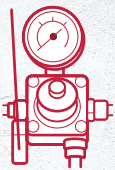
Do not use for measuring beer line cleaner.



## LINE CLEANING: KEG BEERS

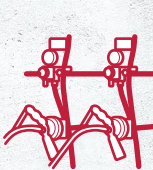
### 1. PRODUCT GAS

Turned off.



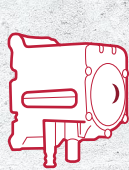
### 2. COUPLING HEADS

Connect to cleaning sockets.



### 3. GAS PUMP

Turned on (if fitted).



### 4. LINES

Use clean water to remove beer from lines.



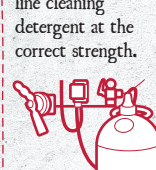
### 5. SPOUTS/ SPARKLERS

Remove & clean.



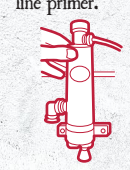
### 6. LINE CLEANING DETERGENT

Add recommended line cleaning detergent at the correct strength.



### 7. LINE PRIMER

Pass solution through top of line primer.



### 8. FILL LINES

Pull solution through to the bar.



### 9. TIMINGS

Total contact time of 30 mins. Pull through every 10 mins.



### 10. REMOVE LINE CLEANER

Flush lines out with 10 litres of clean water per tap.



### 11. SPOUTS/ SPARKLERS

Replace spouts & sparklers.



### 12. COUPLING HEADS

Reconnect couplers to correct product.



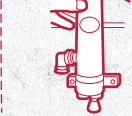
### 13. PRODUCT GAS

Turned back on.



### 14. LINE PRIMER

Fill with product.



### 15. FILL LINES

Pull product through to the bar.



### 16. SAMPLE

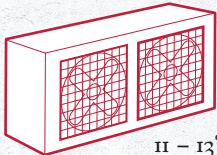
- C:  Clarity
- A:  Aroma
- T:  Taste
- T:  Temperature



## CELLAR & EQUIPMENT CONDITION

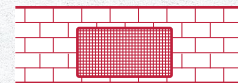
### TEMPERATURE

Check Daily.



### VENTILATION

Maintain adequate ventilation to prevent build up of gas and mould growth. Ventilate for 10 minutes daily.



### HYGIENE

Keep cellar clean and tidy.



### EQUIPMENT

Switched on. Topped up. Dust free.



### LINE CLEANING

Clean all lines at least every seven days. See separate 'Line Cleaning Card'.

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## PREPARATION

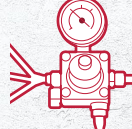
### KEG STORAGE

24 - 48 hours before sale. Always at 11 - 13°C.



### SECONDARY VALVE

Turn ON at start of session. Turn OFF at end of session.



### REMOTE COOLERS

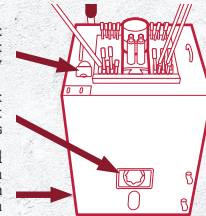
Turned on and working 24 hours a day.



Check ice bank daily

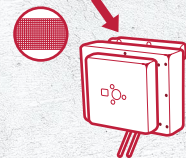
Check coolant levels

Keep all grills clean and free from obstruction



### HEAT DUMP

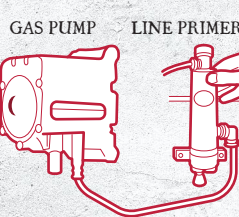
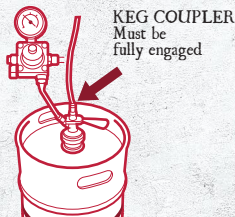
Keep grills clean.



## SERVING

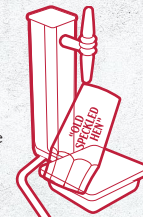
### CONNECTION

1. Turn gas off
2. Correct product - check
3. Check coupler hygiene
4. Connect
5. Turn on gas
6. Check gas pump (if fitted)
7. Fill up line primer



### CHECK QUALITY

- C:  Clarity
- A:  Aroma
- T:  Taste
- T:  Temperature



SERVE TO CUSTOMERS  
Use a clean glass every time