

Abbot

DISPENSE GUIDELINES ABBOT 5.0%

TASTING NOTES

Full flavoured, smooth and mature taste with fruit cake characters, a malty richness and superb hop balance. Warming, Malty and Fruity. Pale and amber malts contribute to a mouth filling and satisfying 'Horlicks' and biscuity maltiness. Pilgrim and First Gold give a base note of herbal hop and Fuggles as a late hop contributes the main fragrant fruity and floral and spicy notes. Fermented slowly to give just enough fruity esters Abbot Ale provides a complex, satisfying and warming experience.



DISPENSE SPECIFICATION

- Gas - 30/70 (CO₂/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
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DETERGENT

Always make a fresh detergent mix.



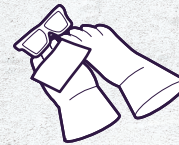
WARN STAFF

Never clean lines when customers are present.



GOGGLES, GLOVES & APRON

Must be worn.



GLASSES

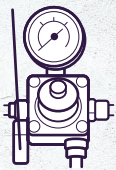
Do not use for measuring beer line cleaner.



LINE CLEANING: KEG BEERS

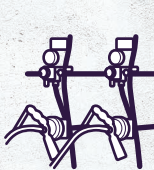
1. PRODUCT GAS

Turned off.



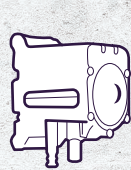
2. COUPLING HEADS

Connect to cleaning sockets.



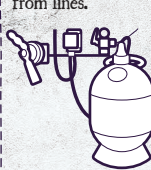
3. GAS PUMP

Turned on (if fitted).



4. LINES

Use clean water to remove beer from lines.



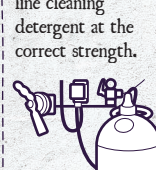
5. SPOUTS/ SPARKLERS

Remove & clean.



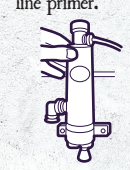
6. LINE CLEANING DETERGENT

Add recommended line cleaning detergent at the correct strength.



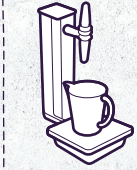
7. LINE PRIMER

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.



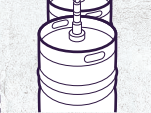
11. SPOUTS/ SPARKLERS

Replace spouts & sparklers.



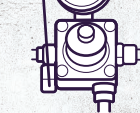
12. COUPLING HEADS

Reconnect couplers to correct product.



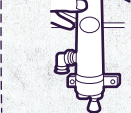
13. PRODUCT GAS

Turned back on.



14. LINE PRIMER

Fill with product.



15. FILL LINES

Pull product through to the bar.



16. SAMPLE

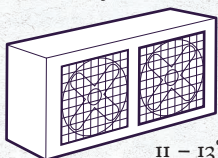
- C: Clarity
- A: Aroma
- T: Taste
- T: Temperature



CELLAR & EQUIPMENT CONDITION

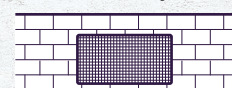
TEMPERATURE

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'.

Mon	1	8	15	22	29
Tue	2	9	16	23	30
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PREPARATION

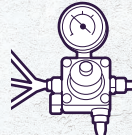
KEG STORAGE

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



SECONDARY VALVE

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



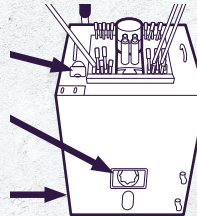
REMOTE COOLERS

Turned on and working 24 hours a day.



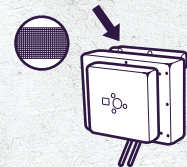
HEAT DUMP

Keep grills clean.



HEAT DUMP

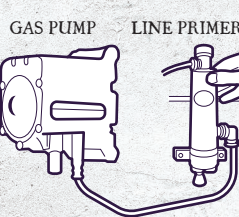
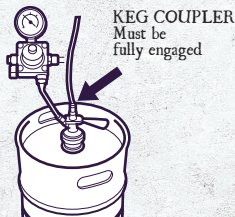
Keep grills clean.



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