

Polypin/Minipin Instructions

Transport your container in an upright position, with the tap at the top. This reduces the pressure on the tap.

On arrival vent it in the upright position by opening the tap and releasing any excess gas. If you are storing the container for longer than a day or so before use, you **must** inspect it daily and vent as necessary, especially if the storage temperature is above 15°C. Failure to do this may result in a build-up of pressure within the container which may lead to leakage of the contents, or even rupture.

The beer is cask-conditioned, contains live yeast sediment and needs to settle, usually for between 12 and 24 hours.

When locating the polypin remember to find a cool place - the better the conditions, the longer the life of the beer. The ideal temperature range is 10-15°C.

Place the polypin in the position from which it will be served, with the back raised by an inch or two.

Sometimes a small amount of sediment settles in the tap and the first few drops out of the polypin may be hazy. This should clear within ¼ of a pint.

Do not move the polypin until the beer has all gone!