

WHARFEDALE BREWERY LTD

CASK ALE DISPENSING KIT SET UP GUIDE (RED)



Float
Tap
Vent Tap
Cap
Rubber Mallet



Barrel
Keystone



Sparkler Beer Pump Pipe

Step 1: Secure the beer pump and put the barrel in place

- 1.1 Secure the beer pump onto a solid, rigid surface where you want to serve the beer, such as a table.

Note some of our pumps have screw handles underneath, whilst others require a No.10 spanner to tighten the prongs.

- 1.2 Place the barrel on a flat surface in an upright position with the keystone facing upwards.

Step 2: Tap and vent the beer

- 2.1 Take the cap and "screw" it onto the top of the tap, turning through 90 degrees whilst making sure the grey vent tap is pointing upwards and not aligned with the little red air outlet.
- 2.2 Take the tap and place it inside the keystone as shown below.
- 2.3 With the rubber mallet hammer the tap home. One large hit should do it, leaving the tap securely in place.

Leave for a good 15 minutes to settle.

- 2.4 Next, gently turn the grey vent tap through 90 degrees so it aligns with the red outlet opening as show in the fourth photo below. You will hear a gentle hiss.

Do this gradually as some liquid is likely to escape. It will be far less than you think and is perfectly normal as our casks are filled to the brim. If you turn the vent tap with too much force there will be a rush of liquid and you may get wet!



See overleaf for next steps

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Step 3: Insert the float inside the barrel

- 3.1 Remove the cap from the tap and put aside. Take the float and drop gently inside the tap, before turning through 90 degrees to lock it into place as shown in the second photo below.

Step 4: Attach the beer pump to the float

- 4.1 Take the pipe, which is attached to the beer pump, and screw the black nut on the end of the pipe tightly onto the threaded end of the float as shown in the fourth photo below.
- 4.2 There may be some residue water inside the pipe from cleaning. Unscrew the sparkler from the end of the nozzle on the beer pump and pull the liquid through until it looks like beer. This should only be about a pint. Then screw the sparkler back in place.

Step 5: Pull the perfect pint

- 5.1 Place your glass underneath the spout on the beer pump, with the bottom of the glass vertical but at a slight angle and practically touching the sparkler. Your first pull should be a fairly strong pull on the pump handle with your next three pulls made with a little less force whilst you gradually lower the glass. Leave to settle and top up if necessary.

Step 6: Returning the kit and barrel

- 6.1 Remove the float from the tap and empty any excess beer from the barrel.
- 6.2 Screw the cap back onto the tap and close the grey vent tap by turning it to its original position.
- 6.3 Pull out any excess beer from the beer pump. It is then ready to be returned for cleaning.



See overleaf for previous steps