

HOME BREW BEER LINE CLEANING

When it comes to maintaining the best quality beer for your customers, the routine cleaning of your draft lines is an essential practice. Over time, a build-up of bacteria, mould, yeast and sediment (beer stone) can accumulate in your lines, affecting your beer's flavour profile and causing foaming.

1. Remove your draft line from the keg and make sure any beer remaining in the line is removed. Or use a carbonation cap attached to a PET bottle.
 2. [Carbonation - Cleaning Cap](#)
3. Mix a cleaning solution of P.B.W using 10 ml per litre of hot water (60°) to put through the draft line under pressure. Run the solution through your draft line, letting it soak for up to 30 min. to remove any build-up.
4. Run clean water through the draft line, under pressure, to flush out the cleaner
5. Tap the next keg and let beer run through the line, checking for any issues.