



QUALITY AID

Restart Recommendations FOR DRAUGHT SYSTEMS



Due to the COVID-19 pandemic, many of our beloved bars and restaurants have been forced to shutdown or have opted for a voluntary shutdown. In the coming weeks, shutdown restrictions will be lifted, and customers will be craving a fresh draught beer. Special care will be needed when re-starting draught beer service. The following guide will help ensure optimal performance of draught systems to yield maximum profitability and the best tasting draught beer. We know customers will be ready for it!

GETTING STARTED: To ensure proper operation of the system, it is recommended that draught systems be re-started at least one week prior to re-opening. Retailers should contact local system service providers or distributors in advance to schedule a system re-start.

OUT-OF-DATE BEER RELIEF: Customers will be looking forward to brewery-fresh beer at their favorite bars and restaurants. Because of this New Belgium is partnering with each of our distributors to help provide relief for out-of-date beer.



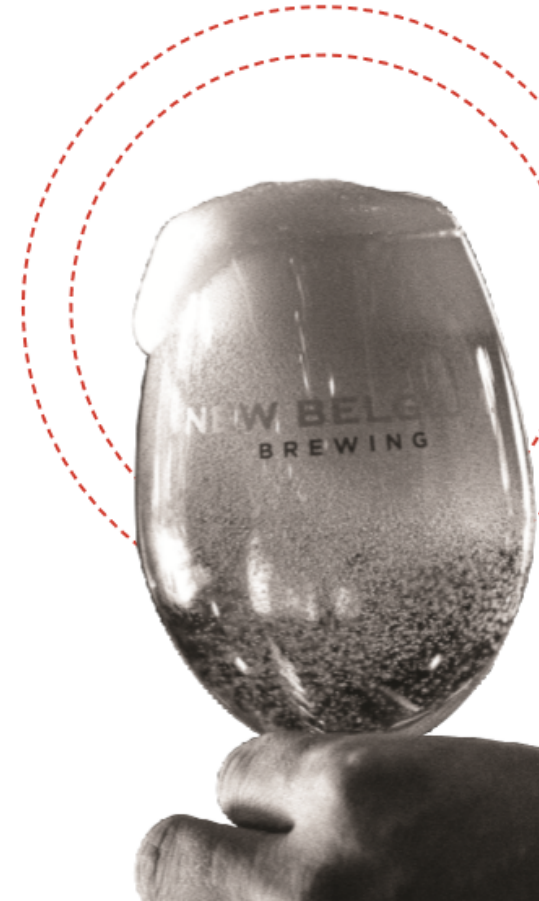
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- ▶ **Freshness:** Check the dates of all bottles, cans, and kegs. New Belgium “Best By” dates are clearly printed on each package. For brewers that do not print best by dates, retailers should contact the distributor or the brewer directly to ensure freshness. Extending the normal shelf-life of any beer is not recommended.
- ▶ **Relief:** New Belgium has partnered with each of our distributors to provide relief for out-of-date beer. New Belgium is providing each distributor a 55% refund of their cost of all bottles, cans, and untapped kegs both at retail and in their distributor warehouses (all refunds must be in compliance with all local governmental laws).

GLASSWARE SANITIZING: Clean and sanitize all glassware to promote health and safety while ensuring great tasting draught beer.

GAS SUPPLY: Turn on the gas supply, and individually inspect all regulators to ensure applied pressure settings are correct. For a helpful online gas calculator visit: <https://mcdantim.com/mcdantim-calculators/>

GLYCOL SYSTEMS: If glycol system temperatures were raised during the shutdown period, readjust to the standard operating temperature (28°-30°F is recommended). NOTE: Do not resume standard glycol temperatures until after cleaning is complete and beer has been pulled through the system.





COOLER TEMPERATURES: During shutdown periods, it is recommended that keg coolers continue to operate at normal temperatures (36°-38°F is recommended). If any kegs were not refrigerated during the shutdown period, no matter the “Best By” date, they will likely need to be replaced.

SYSTEM CLEANING AND MAINTENANCE: Completing a thorough draught system cleaning is one of the most important things that can be done following a shutdown. Even systems that were properly shut-down will be susceptible to microbiological infections that may not be apparent for several weeks. Being proactive with cleaning will prevent unwanted problems in the future.

- ▶ **Recirculation Pump:** Electric recirculation pump cleaning is the recommended method of cleaning for nearly all systems. Recirculation pump cleaning uses a combination of chemical cleaning and mechanical action. Even if recirculation pump cleaning is not the normal method used, it is highly recommended after a shutdown period.
- ▶ **Cleaning Procedure:** Purge the system with warm water, recirculate a non-chlorinated caustic (sodium hydroxide) for a minimum of 20 minutes, thoroughly rinse the system with water, recirculate with acid for a minimum of 20 minutes, thoroughly rinse the system with cool water, re-tap kegs and pull beer through the system. *NOTE: If recirculation cleaning is not possible, soaking each chemical in the lines for a minimum of 45 minutes is recommended.*
- ▶ **Chemical Concentration:** After an extended shutdown, a 3% caustic solution is recommended (2% caustic is recommended for standard cleanings). Acids should be mixed according to manufacturer’s recommendations.
- ▶ **Temperature:** System cleaning chemicals should be mixed with warm water at a temperature between 80°F and 110°F.
- ▶ **Hardware:** Chemically clean all faucets, couplers, and FOBs. Faucets should be disassembled at every cleaning. If feasible, it is recommended to also disassemble and chemically clean couplers and FOBs following the shutdown.
- ▶ **Tubing:** Some retailers are taking this opportunity to replace the tubing in their system. All vinyl jumpers and vinyl direct-draw lines should be replaced every one to two years, and glycol tubing should be replaced every 10 years.
- ▶ **Spill Trays:** Spill trays, bar mats and other associated equipment should be thoroughly cleaned and disinfected.

Broad recommendations may not be applicable to every draught system across the country. For specific questions, feel free to reach out to quality@newbelgium.com. We would be happy to discuss your specific scenario.