

## 1.5 What factors influence quality of beer

There are a variety of factors which influence the quality of draught beer all through the supply chain from farm to brewery to the final point of consumption. This section focuses on the key factors which can be controlled from venues receiving beer kegs to dispense.

FACTOR	DESCRIPTION
<b>Heat</b>	<p>Higher temperatures shortens the quality and life of kegs. Ideally beer should be stored between 0°C to 20°C. Higher temperatures harm the flavour of the beer.</p> <p>A rule of thumb the life of an untapped keg beer is shortened by 2-4 weeks for each increase by 10°C.</p>
<b>Age</b>	<p>Fresh beer is best! It is important that correct stock rotation processes are used, First In First Out (FIFO).</p> <p>Notes: Tapped kegs absorb CO<sub>2</sub> and over time the kegs will become over carbonated. Tapped kegs should be turned over on a weekly basis to maximise quality. Tapped kegs stored at ambient temperatures have a high CO<sub>2</sub> equilibrium pressure which will over carbonate beer faster. Kegs stored in coolrooms using beer pumps last significantly longer as the pressure is set to equilibrium pressure.</p>
<b>Hygiene</b>	<p>Beer from kegs is susceptible to infection after being tapped. It is therefore critical that components which come into contact with beer be adequately cleaned and sanitised on a regular scheduled basis.</p> <p>This includes santising keg connections before connecting, beer line cleaning on a weekly basis and regular maintenance of equipment such as taps and keg couplers.</p>
<b>Glassware</b>	<p>Clean and hygienic glassware is critical pouring the perfect draught beer. A clean and hygienic glass will help maintain beerhead (foam), carbonation and will not change the flavour of the beer. A well maintained glass will show nothing but the glass and possibly some light scratches.</p>