

Cellar cooling & the cellar environment



Check your cellar cooling is working properly. It should give a cellar temperature of 11 to 13 degrees centigrade and run for a maximum of 16 hours out of every 24 hours. Make sure fan grilles are free from dirt and if there is a fan or "heat dump" outside the pub, then make sure nothing is stored nearby. Leave it switched on at all times - the control system will call in the cooling when required. Some cellars will actually get too cold in the winter and a good cellar temperature control cooling systems (CTC) are designed to heat the space up to 11-13c. However some are just cellar cooling only and will allow the temperature to drop very low. Cask beer is especially susceptible to damage from cold leading to a chill haze. (5)

Tips:

1. **Keep the cold air in:** Cellar cooling is designed to keep the cellar space cool. It is not designed to cool the rest of the pub! Keep doors and windows closed as much as possible. (5)
2. **iDraught will monitor the temperature and your summary page will alert you if you have any issues**
3. **Keep it clean at all times** – Cellar, drains and sumps (Including any spillages)
4. **Ensure it has good lighting**
5. **Ensure it only contains beer!** – You must use it for the purpose it was intended
6. **DONT! turn cellar cooling off to save money**, it will cost far more in wastage due to fobbing and lost sales. This is unless you have automatic timers.
7. **During winter months heating may be required to keep the beer at the correct temperatures**