

# Line cleaning

## Best practice

Beer lines should be cleaned on a regular basis. For pasteurised keg beers this is generally recommended to be done weekly. However, for unpasteurised cask beers again weekly line cleaning is essential but ideally you should flush through the beer line with clean water each time you change a cask.

A weekly cleaning regime has been show to grow volumes by circa 2% (1)

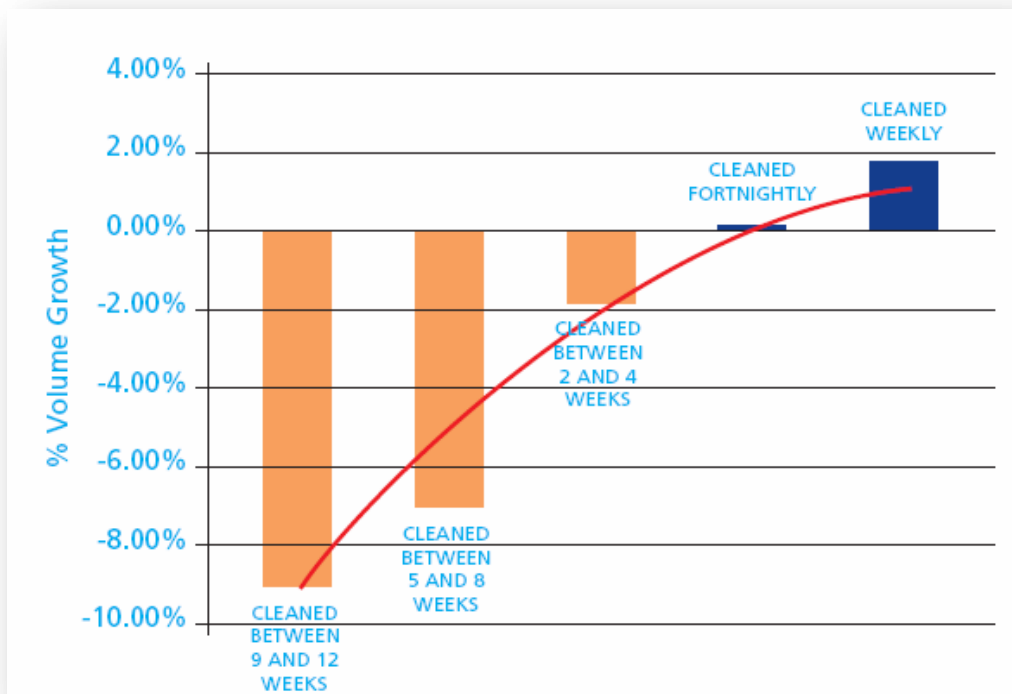


Figure 1 - pubs that line clean every seven days are more likely to show volume growth

This is done to avoid/clear any yeast build up in lines which may affect the taste or general quality of a product they are serving. It also prevents fobbing which is caused by a release of gas from the beer while in the beer lines.

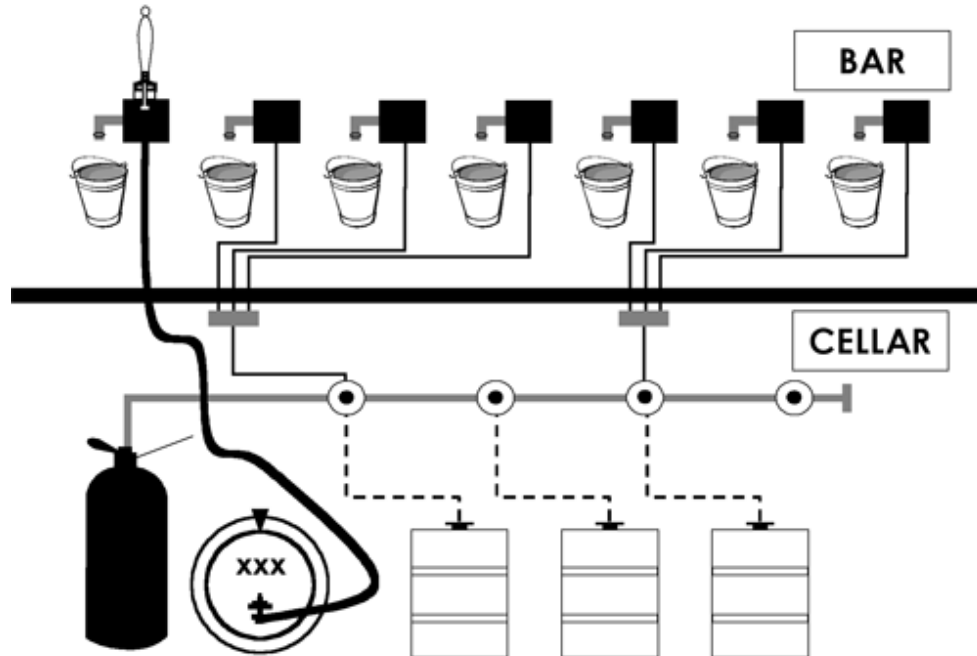
### The process for cleaning keg products;

1. Connect keg fittings to the cleaning main, closing all secondary valves.
2. Fill cleaning bottle with clean water.
3. Connect cleaning bottle to cleaning main and open cleaning secondary valve.
4. Flush the system with water, removing beer first from the fob detectors, then at the bar.
5. Add correct amount of cleaning fluid, to the line cleaning bottle, as recommended by the manufacturer.
6. Fill the dispense system with cleaning fluid, first bleeding off the fob detectors. Leave for 10 minutes.
7. Pull through more cleaning fluid (approx 1 pint on each line – this agitates the fluid to encourage any yeast is removed).
8. Leave for a further 10 minutes
9. Repeat steps 7 and 8 until the system is fully clean.
10. Rinse cleaning bottle and flush through the system with clean water (a minimum of 10 pints of fresh water on each line – this may vary dependant on length of run).
11. Reconnect keg fittings to kegs and open secondary valves, closing cleaning secondary valve.
12. Pull through beer flushing out all the water

### The process for cleaning cask products;

1. Flush through with clean water
2. Pull through pipe cleaning fluid
3. Leave for 10 mins
4. Pull cleaning fluid through a further 2 times leaving for 10 mins each time
5. Check system and if clean, pull through a minimum of 10 pints of fresh water, ensuring all traces of cleaning fluid are out of the lines.
6. Reconnect beer
7. Pull through beer pushing out all the water.

*The manual method of line cleaning:*



**Tips:**

1. Avoid cleaning your lines on the "peak trading days", so there is no risk of interrupting beer dispense when you are busy. Skipping cleaning risks quality so make sure you make the time to do it.
2. Don't forget, though the iDraught system will remind you of any lines that are overdue a clean it will not clean them for you.
3. Also clean the following; coupling heads, cleaning sockets, line primes, pipes, taps, spouts, creamer disks, sparklers and drip trays.
4. Goggles, Gloves and protective clothing should be worn as pipe cleaner is corrosive
5. A "Danger line cleaning in progress" notice must be displayed in the bar in an appropriate place during the process.
6. No line cleaning solution should be in lines during trading hours.