

Throughput



Best practice

Cask Beers (Real Ales)

Sell a cask within three days of putting on sale.

Why?

Cask ales have a product life of up to 35 days from the date they leave the brewery. Once connected to the bar for serving it will deteriorate after 3 days due to exposure to airborne yeast, bacteria and oxygen in the cellar.

Tips:

1. Manage orders of cask ales so that these containers can be sold within 3 days of being placed on sale.
2. Use double cask taps (one container to two beer engines) to ensure containers are emptied more quickly
3. Aim for a minimum stock level of 3 days to allow the beer to 'condition' (see section 4.5) and a maximum of 10 days to avoid the beer being sold after its Best Before date
4. Carry out stock rotation in the cellar, using the oldest stock first





Keg ales

Why lose underused taps?

Taps which are infrequently used result in compromised quality.

Taps located outside bar 'hotspots' – hits staff productivity.

The cost of the fount; line cleaning costs; cooling costs etc.