BREWDOG

BEER QUALITY RECOMMENDATIONS

Our team at BrewDog work tirelessly to produce the best quality beer possible. It is incredibly important to us that our beer reaches our fans, no matter where they are in the world, in the best possible condition and as such we ask all distributors and stockists of our beers to follow the below recommendations:
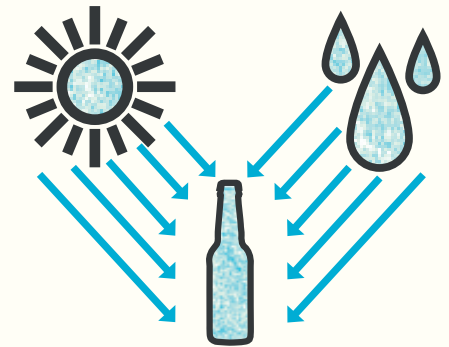
BEER STORAGE

BrewDog beers best stored and served below 10°C (50°F).

BrewDog beers should never be stored or served above 20°C (68°F).

Warehouse residency time of BrewDog beers should be kept to an absolute minimum to maximise freshness. Fresh beer is better beer.

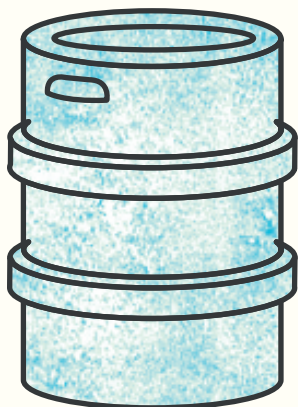BrewDog beers should be kept out of direct light.

BrewDog beers should be kept in dry and clean conditions.
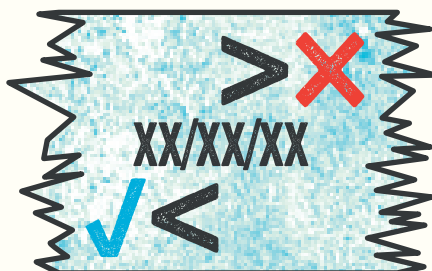
BEER APPEARANCE

BrewDog beers are not pasteurised or treated with any stabilisers. Due to the quantity of hops used in both wort boiling and for dry hopping, it is not uncommon to observe a slight haze in the beer. This haze is non-microbiological and is most often the result of proteins (primarily from malt) and polyphenols (from hops) interacting. This does not adversely affect beer quality.
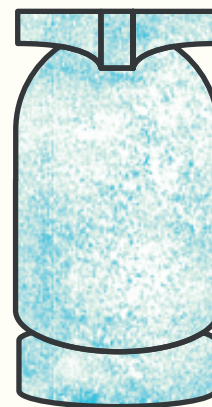
SHELF LIFE

For stainless steel keg packaged beer (for domestic on-trade), BrewDog beers have a recommended shelf life of 3 months.
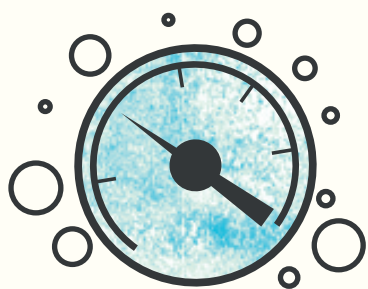
BrewDog beers should not be sold outwith the recommended shelf life.
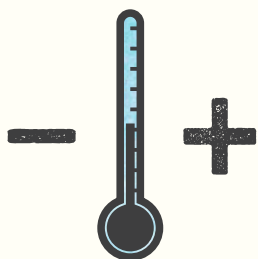
For beers shipped internationally in KeyKeg one-way kegs, BrewDog recommend a shelf life of one year from packaging date. For maximum flavour and freshness, BrewDog beers are best consumed within 90-120 days.

The above points are dependent on strict adherence to storage and serving temperature recommendations.

BEER SERVICE

Ensure the correct pressure setting when dispensing BrewDog beer from a draught system. This will ensure the correct level of CO_2 is maintained in the beer. The majority of BrewDog beers are carbonated between 4.6 and 4.8 g/l (2.3 to 2.4 volumes of CO_2). Any differences in carbonation level in a brand will be communicated separately. Please be aware that the required pressure setting will be affected by the draught system set up and beer container type.

Ensure temperature recommendations are followed. Temperature affects the solubility of CO_2 i.e. higher temperature = easier CO_2 escape from the beer. If temperature is raised beyond recommended levels, there is a greater likelihood of beer foaming. High temperatures also have an adverse effect on flavour stability.