

Horizontal Stillaging



Roll the barrel.



Stillaging: Leave for 24 hours after arrival to bring the barrel down to cellar temperature.



Clean the keystone.



Clean the shive.



Vent 24 hours after arrival.



Waggle the peg from side to side to release the pressure slowly.



Tap the cask.



When the tap is in place, insert a soft peg and leave for a minimum 48 hours. Leave for longer if you have the time and space.



Before dispensing check the beer. Check the clarity. Check the aroma. Check the taste.

Timothy Taylor's beer is best kept between 10°C – 12°C.

Remember to top up the cooling unit every six months to keep the beer in the lines at cellar temperature.

For any additional support or cellar training please contact the brewery on 01535 603139.

All for that taste of Taylor's