

# Vertical Extraction



Roll the barrel.



Clean the keystone.



Tap the barrel.



Vent the barrel.



Remove the cap.



Fix the rod holder.



Insert the rod.



Raise the barrel to reduce wastage and leave for a minimum of 48 hours. Leave for longer if you have the time and space.



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

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

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

All for that taste of Taylor's