



**RENT A KEG**

## How to clean your draught system lines

1. Gather the necessary equipment:
  - Cleaning solution (preferably a dedicated beer line cleaning solution).
  - Clean, food-grade water.
  - A cleaning brush or line cleaning kit.
  - A bucket or cleaning container.
  - Rubber gloves and eye protection.
2. Turn off the gas supply to the keg or kegs you will be cleaning.
3. Disconnect the keg couplers and give them a spray with a hygiene spray. Use a brush to remove any dirt or residue.
4. Prepare the cleaning solution: Follow the instructions provided with your beer line cleaning solution to mix it with water in the cleaning vessel using the appropriate ratio
5. Connect the couplers to the cleaning sockets or cleaning bottle. Spray and wipe each socket with hygiene spray. Attach the couplers. If using a bottle with a socket, you will have to clean one line at a time.
6. Turn the gas supply back on to each coupler connected to the cleaning sockets or bottle.
7. If your system has fob detectors (cellar buoys) bleed each one until the beer in the detector has been replaced with water.
8. Pull through the line cleaning solution through each of your taps that are connected to the line cleaning sockets or bottles.
9. Check the fob detectors are still full of solution, otherwise bleed until they are full.
10. Leave the solution to soak according to the recommended time of the solution used. This will be on the bottle it is supplied in. Some solutions require to be pulled through twice. Some change colour when they have sat in the lines for the required duration.
11. Once the solution has done its job, empty the cleaning vessel and fill with water
12. Pull water through all of your taps that are connected to the cleaning sockets or vessel, until the water runs clear.

13. Turn off the gas supply to each coupler
14. Disconnect couplers from the cleaning vessel or sockets and re attach to kegs.
15. Spray and clean off each cleaning socket with hygienic spray
16. Turn on each gas supply
17. Pull beer through lines and check each beer for clarity, colour and taste.