KEG BEER CARE MANUAL

HIGH-QUALITY KEG BEERS FROM RADEBERGER GRUPPE





Foreword 2

XR

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				Foreword
	Dear Restaurateur, Who knows the guest better than you?			Contents
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	conquered. Again and again.		6	The beverage storage
	The new art of living is called 'renouncing mediocrity'. But all of us, you as hosts and we as	Perfect beer care does not depend solely on the art of tapping. Only the right storage, optimum	10	The keg cooler
	brewery partners, don't want to be mediocre.	cooling, professionally maintained dispensing equipment and the right choice of glasses ensure	11	The counter
	We have a common goal: every guest should become a regular.	fresh and simply pure enjoyment.	12	The accompanying c
	We would like to support you in this. After all,	After all, well-made cuisine, which also includes well-kept beer, has a good chance of success. We	13	The dispensing colu
	we want to offer you more than a unique range of beer brands and specialties that leaves nothing to	are all challenged to keep getting a little better.	14	The dispensing head
	be desired.	We would therefore like to recommend this brochure to you and your employees. It provides	16	The taps
	With around 60,000 catering partners in Germany, we have a unique level of expertise in draught	you with lots of valuable information in caring for beer kegs.	18	Connecting the beer
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beverage dispensing system

Our best recipe

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The quality standard 4

beverage market. As a manufacturer of high- ing and/or random checks, we always guarantee quality beverages, the Radeberger Gruppe - the best possible quality of our beers - regardless not only as part of the Oetker Group -is clearly of whether we are brewing a national brand or one committed to this guiding principle. Good of our traditional regional brands. Our employees ingredients are the basis for good beers - and are regularly trained in the latest technology and so the high quality standards of the Radeberger science, and our technical equipment is constant-Gruppe and all its locations begin with the ly adapted to the latest innovations, findings and purchase of raw materials, such as hops or malt for beer production.

ingredients that are characterised, for example, by the best possible brewing properties, freedom from preservatives or the like and, above all, the Of course, your enthusiasm and trust in our brands greatest possible purity.

Our beers are, of course, brewed in accordance with the strict requirements of the German Beer Purity Law – and we supplement this oldest and most effective food regulation in the world with assessment of the beer market. the latest testing and control procedures, which accompany our beers brewed from four pure In around 40 years of participating in this DLG ingredients throughout their entire production process right up to bottling. Intensive quality assurance and control is a clear priority for us.

'Quality is the best recipe' also applies to the Thanks to a close-meshed network of accompanyoptimisations.

So that our beers always taste equally good and We attach great importance to high-quality equally delicious. So that we can impress you again and again with our quality.

> show us that our quality standards are effective. But this is also confirmed to us time and again by official sources - for example the world Beer Award and the German Agricultural Society (DLG), which in its own estimation is the toughest

competition, the companies of the Radeberger Gruppe have brought home more than 360 awards.

There can be no better proof of our commitment to quality ...







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A place for good beer

The beverage storage room 6

Our high quality standards apply not only to the production of our beers, but above all to proper product care – so that a freshly served beer from the Radeberger Gruppe is also an enjoyable experience for your guests.

Optimum barrel storage is the first important step and essential for perfect beer enjoyment. If you observe the following basic rules for the beverage storage room, nothing will stand in the way of good taste.

- CO₂ gas warning system (1)
- Operating instructions for CO₂ gas warning system
- Cold room lock with emergency release
- Water stopcock
- Water hose (length up to the drum)
- Thermostat for room cooling (5 degrees Celsius)
- Warning sign against CO₂ accumulation
- Lighting (at least 100 lux)
- Cold room ceiling evaporator
- Condensation drain
- Thermometer (storage temperature 5 degrees Celsius)
- Cold room wall (washable)
- CO₂ gas warning system sensor
- Tap head cleaning brush
- Wall stopcocks V2A
- Empty pipe (to accommodate the insulated beer lines)
- Ceiling breakthrough with protective pipe
- V2A or plastic control panel
- Intermediate pressure regulator
- Parking bracket for line connection part (tap head)
- Line connection part (tap head)
- Floor drain with odour trap (washable floor covering)
- Instructions for changing the pressurised gas cylinders
- CO₂ main pressure reducer (3 bar)
- Spare gasket CO₂
- High-pressure hose CO₂
- Back-pressure gas line (thread-reinforced)
- CO₂ wrench 28
- Wall mounting for pressurised gas cylinders
- CO₂ pressurised gas cylinder (reserve and connection)
- Trace cooling lines (insulated)
- Refrigerant lines (insulated)
- Condenser unit for cold room (33
- Trace cooling unit (water temperature approx. 0 to 2 degrees Celsius) (34)
- (35) Exhaust air fan (thermostatically controlled)



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A place for good beer

The keg cooler

A keg cooler is a non-accessible beverage storage room. Beer kegs are stored here for pre-cooling. It can also be used as a place to tap the keg. A constant temperature of 5 degrees Celsius must therefore be guaranteed. The keg cooler is available in different sizes and should be set up in a level, dry and sufficiently ventilated location.



• Hygiene and cleanliness

Regardless of whether you use a cold room, a cold cell, a keg cooler or a counter for storage – first and foremost, pay attention to the food regulations and ordinances. The storage rooms mentioned should be used exclusively for drinks (kegs/bottles) and should not be used as additional storage space for empties or even food.

• Storage temperature

When serving draught beer, a constant temperature of 5 degrees Celsius must be guaranteed. Please note that depending on the temperature at which the kegs are brought in, their size and any insulation, a pre-cooling period of at least 48 hours is required. Therefore, order and store the goods in good time. Only connect fully cooled kegs to the beverage dispensing system.

• Tapping temperature

The temperature of the beer when it enters the glass is 5 degrees Celsius. Serving the draught beer quickly prevents it from heating up further.

Logistics

Beer is a fresh product and therefore loses quality and taste with increasing age. Accordingly, avoid long storage periods, and only order according to your required beer sales and cold storage volume.

The correct container size depends on the individual beer sales volume. Connected kegs should be tapped empty after five days at the latest so that the beer quality is not negatively affected. Kegs should be connected in the order in which they are delivered, i.e. first come, first served. A tip: mark your kegs with the delivery date - that way you won't get mixed up even in hectic situations.

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5°C

The counter

Counter tapping is generally only used for smaller sales volumes. Beer kegs can be pre-cooled and connected at the same time in the keg cooling section of the counter. Advantage: the short pipe routing reduces the loss of draught beer to a minimum. Please note: a constant temperature of 5 degrees Celsius must be guaranteed here. When designing a counter tap with separate pre-cooling in a cold room or keg cooler, the means and routes of transportation of the kegs to the counter must be considered in advance.

The indispensable companion

The accompanying cooling system 12

beer in the line (python) from the cold room to water storage tank. The water temperature in the the tap does not experience any temperature tank is lowered to 0 to 2 degrees Celsius, and fluctuations - even after breaks in tapping. the water is circulated parallel to the beer lines However, sufficient pre-cooling of the beer kegs to the tap using a circulation pump. Please note is essential. Temperature fluctuations have a that the installation location of the appliance must negative impact on beer quality. The result would be easily accessible and sufficiently ventilated in be tapping faults, such as excessively foaming beer order to achieve the performance specified by the and the resulting loss of draught beer. This is why manufacturer. an accompanying cooling system is indispensable, except when tapping beer at the bar.

Trace cooling was developed to ensure that the The device consists of a cooling unit and a connected





In the customer's view The dispensing columns

When selecting dispensing columns, it is not only the appearance that matters, but also the technical parameters and workmanship. Dispensing towers should be built in such a way that accompanying cooling lines and tap cooling plates can be installed. Uninterrupted insulation of the beer line is just as important. Branded dispensing columns from the Radeberger Gruppe meet these requirements. Ask us, we will be happy to advise you.



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Fittingly connected

The dispensing heads 14

Dispensing heads connect beer kegs to the beer and delivery gas lines. The line connection is 5/ inch Diameter. This ensures easy handling and prevents the lines from being mixed up.

There are different types of dispensing heads. Basket, flat and combination dispensing heads are mainly used for Radeberger Gruppe kegs.

Basket dispensing head

In contrast to the flat and combination dispensing heads, the basket dispensing head is screwed into the barrel connection.



Flat dispensing head and combination dispensing head

These two dispensing heads difference. However, they are hardly differ externally. Only both pushed onto the barrel a glance at the underside of connection from the side. the dispensing head reveals the



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Flowing light

The taps

16

A tap is generally designed so that it can be Taps have a significant influence on the pressure completely dismantled for cleaning. This is calculation of beverage dispensing systems. We essential as it comes into direct contact with beer therefore recommend that they are only installed or other beverages. Any deposits would lead to or replaced by professionals. Your contact at the hygienic and taste impairments in the long term. Radeberger Gruppe will be happy to help you and The choice of material is a decisive factor here. All find a competent specialist company - just get in product-carrying parts of a beverage dispensing touch with us. system should be made of stainless steel or highquality plastic.

Compensator tap

Piston valve

The compensator tap differs from other taps in that A piston valve is a tap that is only operated by the flow rate can be adjusted. It can be recognised opening and closing. It has no further adjustment externally by the adjusting screw on the side. A options. Here too, the flow rate should be approx. good dispensing result is usually achieved with a 2 to 3 l/min. flow rate of 2 to 3 l/min.







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Ready to tap18 Connecting the beer keg



Preparation

- 1 Remove the protection cap.
- Clean the dispensing head (pipe connection part) and the fitting (barrel connection part) with clear water and a suitable cleaning brush.
- ③ Insert the dispensing head into the barrel connector and turn clockwise as far as it will go.
- (4) Press the handle down until it clicks into place.
- 5 Open the beer stopcock.

The keg is now ready for tapping. The keg is untapped in the reverse order.



Festive indulgence

20 The traditional keg tapping

The traditional keg tapping is a popular ceremony to open a folk festival, but it is also always a welcome highlight at private parties. When the keg is tapped, there are always 'foam baths', and the precious beer ends up everywhere – except in the glass. But the right tapping is easy to do.

Foresighted preparation, the right tools and the correct procedure provide the perfect foundation for an enjoyable evening with fresh beer from the barrel.

Preparation

To ensure the ideal pressure when tapping and a pleasant drinking temperature, the keg must be pre-cooled to 5 degrees Celsius. It is best to have chilled kegs delivered by your beverage wholesaler. During the tapping period, the beer keg can be tempered with the help of cold water, ice cubes or damp cloths. Under no circumstances should you expose the keg to direct sunlight or other sources of heat.

- (1) First moisten the rubber sealing ring and the tap with fresh water. If you are using a wooden tap, soak it in water for a while.
- 2 First press the sealing ring into the lower tap opening of the keg. Then turn the tap into this opening with slight pressure.
- ③ Now tap the tap into the beer keg with one or two targeted hammer blows. The tap is closed at this point!
- (4) Open the tap. As soon as the flow rate noticeably decreases when tapping, close the tap.

Insert the moistened seal from the ventilation valve into the opening provided on the top of the keg. Then push the ventilation valve in and open it. When you hear a hissing sound, continue the tapping process.

Now nothing stands in the way of you enjoying your beer.



Splendid pleasure

Glass care

A clean glass is the business card of the restaurateur, but also an important basis for a perfect tapping result. After all, beer from a clean glass not only tastes flawless, but also looks aesthetically pleasing. That's why you should be thorough and conscientious when cleaning your glasses. Ultimately, your satisfied guests will thank you for it.

We recommend the following for proper glass care:

- Ask your local water supplier about the hardness of the tap water and, if necessary, use a water softener to prevent limescale.
- Only use special cleaning agents for beer glasses and follow the manufacturer's instructions regarding dosage and use. Ordinary household detergents contain active ingredients that can destroy the beer foam.
- Only touch glasses by the stem to avoid grease stains and ensure cleanliness.
- Only use glass washing brushes that easily adapt to the length and shape of the glasses.
- Place rinsed glasses on a drip tray to drain and avoid drying with cloths. This can cause grease and lint residues in the glass and thus destroy the beer foam.

Cleaning the beer glass

Rinsing the beer glass



Built-in washing aids in the bar counter, such as a commercial glass washer, glass pressure washer or the use of hot and cold water basins, can be a great help. The investment in shiny and perfectly cleaned glasses is worthwhile.

When glasses are washed correctly, the water film If the glass is rinsed incorrectly, water droplets remain on the glass. Gas bubbles are visible in the glass after tapping.





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A crown for the guest

24 The correct tapping

Some people shy away from tapping because beer can very quickly look stale if the following rules are not observed. There are many theories and half-truths about perfect tapping. We recommend the following procedures for optimum tapping results:

Basically, the entire tapping process should proceed swiftly so that the beer reaches the guest in the best possible quality. The tapping process should not take longer than two to three minutes at most.

First make sure that the glass is perfectly clean (see chapter on glass care).

- (1) Wet the glass with cold, clear water either with a glass shower or by immersing it in the cold water basin.
- ⁽²⁾ Hold the glass at an angle under the fully open tap so that the beer can flow smoothly and evenly down the glass wall. For reasons of hygiene, the tap spout should not come into contact with the tapped beer or the glass.
- (3) Set down the glass filled with ²/₃ beer and ¹/₃ foam for approx. one minute to allow the foam to settle and solidify.
- (4) Top up one or two times by quickly opening and closing the tap completely several times to top up the beer with foam.
- (5) Serve quickly so that the tapping temperature of 5 degrees Celsius does not rise any further.

The biggest mistakes when tapping beer:

- Inadequate cleaning of glasses or use of incorrect cleaning agents
- Pre-tapping the beer
- Pouring partially filled glasses together (loss of carbon dioxide)
- Cloudy and flaky beer on tap (insufficient cleaning)
- Tapping time too long (longer than three minutes)
- Tap not completely open
- Immersion of the spout in the beer when tapping



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Well poured

26 Serving beer in bottles

Bottled beers should always be stored in the dark and in cold rooms at 5 degrees Celsius to ensure optimum drinking pleasure. This ensures that the beer retains its high quality and typical taste over a longer period of time. Bottled beers are usually stored in chilled bottle drawers on the bar or in refrigerators.

How to pour bottled beer correctly:

- 1 Wet the glass with cold, clear water either by glass shower or by dipping it into the cold water basin.
- 2 Fill the glass with 2/3 beer at an angle the resulting foam should reach the rim of the glass.
- (3) Leave the beer glass to rest for approx. one minute so that the foam can settle and solidify.
- (4) Now pour beer from the bottle in one to two pours so that a stable head of foam forms. Make sure that the foam does not overflow when pouring and that the neck of the bottle is not immersed in the glass for reasons of hygiene.
- 5 Serve quickly.





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Gaseous helper

Carbonic acid

production process during fermentation and is concentrations of this gas in the air can cause therefore naturally dissolved in the beer. It gives health problems that may even lead to death. If CO₂ the beer its typical flavour, pleasant freshness escapes in an uncontrolled manner, >'3% of the (effervescence) and digestibility. Carbon dioxide CO₂ concentration in the room air may be released also ensures an appetising, fine-pored head. CO₂ is used as the conveying gas in the beverage Before a beverage dispensing system is put into dispensing system.

Carbon dioxide is produced during the beer CO₂ should be handled with care, as higher from the hazardous room.

> operation, a risk assessment must therefore be carried out by a competent person (usually a service partner), and, if necessary, further measures must be defined. Possible measures to prevent hazards include, for example, gas warning devices and technical or natural ventilation of the rooms.

Do not shy away from handling CO₂ pressurized gas cylinders. Follow the following basic rules:

- The main pressure reducer reduces the CO₂ cylinder pressure to the maximum operating pressure of 3 bar permitted for beverage dispensing systems for beer.
- Connected cylinders must always be upright and secured against falling over (e.g. with a chain).
- The bottle valve must always be fully opened or closed.
- The cylinder may only be stored and operated away from heat sources.

Back-pressure gas line

Replacement gasket

Key for connecting the.

the compressed gas cylinder

Compressed gas cylinder (connected)

Con and

Remove the threaded protec- Check the main pressure tion cap.

reducer seal and seal on the safety valve.

Main pressure reducer connection.





Open the stopcock.

Instruction



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The ideal pressure

Adjusting the beverage dispensing system 30

master brewer during production and must not be saturation pressure and is marked and set on the changed. To ensure this, it is necessary that each pressure reducer by a specialist. The correctly type of beer is pressurised with the correct delivery calculated delivery pressure and the constant pressure. The additional carbon dioxide from the storage temperature are important prerequisites pressurised gas cylinder (delivery gas) keeps the for stable draught beer dispensing. This also beer's own carbon dioxide bound (saturation depends on the existing dispensing concept. pressure) and is also required to pump the beer from the keg to the tap (delivery pressure).

The CO₂ content of our beers is determined by the The delivery pressure should correspond to the



Examples of the correct pressure setting at a beer temperature of 5 degrees Celcius:

Variety	Pressure	CO₂ content
Radeberger Pilsner	1,00 bar	5,3 g/l
Jever Pilsener	0,93 bar	5,1 g/l
Jever Fun	0,93 bar	5,1 g/l
Schöfferhofer Hefeweizen	1,19 bar	5,8 g/l
Schöfferhofer Mix (Grape, Pineapple, etc.)	1,00 bar	5,3 g/l
Berliner Pilsner	0,97 bar	5,2 g/l
Berliner Kindl Jubiläums Pilsener	0,97 bar	5,2 g/l
DAB Export	0,89 bar	5,2 g/l
Allgäuer Büble Festbier	0,89 bar	5,0 g/l
DAB Норру	0,89 bar	5,0 g/l
DAB Kellerbier	0,89 bar	5,0 g/l

low or the temperature in the temperature are set correctly. No high or the temperature in storage room is too high, this carbonation or decarbonation the storage room is too low, is referred to as decarbonation. takes place. The longer the tapping time, the staler (foam-free) the beer.

If the delivery pressure is too At equilibrium, the pressure and If the delivery pressure is too

carbonation occurs. The beer is enriched with CO₂ from the pressurised gas cylinder. The longer the keg is connected, the more the beer foams when tapped.

By the way:

As mixed gas from the compressed gas cylinder can lead to decarbonation of the beer, this should If dispensing problems occur despite compliance only be used after consultation with the Radeberger Gruppe's Gastronomy Quality Service. Ask us, we will be happy to advise you.

with the pressure and temperature specifications, please contact the installer of the beverage dispensing system.

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Cleanliness supports quality

Cleaning the beverage dispensing system 32

Ideally, thorough hygiene and a clean working environment are not only important to you as a restaurateur, but also to your guests. A well-maintained dispensing system is a sign of professionalism and quality. Cleanliness also guarantees the consistently good taste of our beer brands. The cleaning instructions listed here are based on the applicable legal regulations.

What	How	When	Who	
Tap, (external) outlet spout (inside and outside)	Drinking water, tap brush, hand pump	At least daily, after closing time and before start of operation	Operator	
Bar table and glass washing brushes	Drinking water with suitable cleaning agent	At least daily	Operator	
Tap head (inside and outside)	Rinse with drinking water	With every barrel change	Operator	
Container connection part	Brush out with drinking water and rinse	With every new connection and reconnection of the drum, especially after line cleaning	Operator or dispensing system cleaner	
Tap (inside and outside), tap head (inside and outside)	Drinking water, tap brush, suitable cleaning agent	Weekly	Operator or dispensing system cleaner	
Beer line	Chemical or chemical-mechanical	At least weekly	Operator or dispensing system cleaner	
Beverage storage room, beer cellar,For rooms and fixtures that are always in hygienically perfect condition at all timesbarrel pre-cooler, cold room, acuuter drowerIn particular, beer and drink residues must be removed to prevent mould growth		Operator		

- Dispensing head cleaning brush (combination and flat dispensing heads)
- Tap head cleaning brush (basket tap head)
- Cleaning ball for taps
- Cold room thermometer
- Beer care manual
- Tap grease
- Sponge balls for mechanical beer line cleaning
- Cleaning agent for chemical beer line cleaning
- Seals
- Glass rinsing agent
- Brush set
- Key for CO_2 connection

Cleaning



Dispensing head



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33

Тар

Thoroughly checked

34 Maintenance of the beverage dispensing system

Regular inspection of all components of your beverage dispensing system that require maintenance will help you save costs and ensure consistent quality.

Here are some tips for maintaining the system:

Evaporator





The following work should only be carried out after instruction by qualified personnel:

The CO_2 system should be checked regularly for leaks. Particular attention must be paid to the connection fittings on the gas side. Damaged pressure gauges or safety valves must be repaired pressure gauges or safety valves must be repaired



Trace cooling unit

Regular temperature checks of the beverage storage room (counter, keg cooler, cold room) and accompanying cooling unit ensure trouble-free operation of the dispensing system. Furthermore, the water level of the accompanying cooling unit must be checked and topped up if necessary.

Drum box cooling unit

Continuous defrosting of the evaporator and cleaning of the condenser fins reduce your energy costs and keep the cooling temperature constant. The movable part of the beer line should be replaced as soon as deposits can no longer be removed by regularly cleaning the beverage dispensing system. CO_2 warning devices are serviced and checked by a specialist in accordance with the manufacturer's instructions.

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36 **Tapping faults**

Trouble	Cause	Solution	Page
No tapping of the beer possible	Barrel is empty	Connect a new barrel	18–19
·	Dispensing head is not pressed down	If necessary, connect the tap head and lock the lever	18–19
	Wrong tap head	Use the correct tap head and lock it	14–15
	Beer tap closed	Open the beer stopcock	18–19
	Flexible parts of the beer lines are kinked	Check the beer line and eliminate any kinks	
	Beer pipes are frozen	Change cooling temperatures, check thermostat	
	Beer pipes mixed up	Connect cables correctly	
	Adjusting screw on compensator tap fully closed	Set the adjustment screw on the compensator tap	16–17
	Pressurised gas cylinder closed	Open the compressed gas bottle	28–29
	Pressurised gas cylinder is empty	Attach and connect new bottle	28–29
	Carbon dioxide losses due to leaking pipes, fittings	Have a specialist look for the leak and rectify it	
	Carbon dioxide pressure is too low	Have the carbon dioxide pressure adjusted by a specialist	30-31
Beer does not foam enough	$\rm CO_2$ stopcock is closed	Open the \rm{CO}_2 stopcock	28–29
_	Carbon dioxide losses due to leaking pipes, fittings	Have a specialist look for the leak and rectify it	35
	$\mathrm{CO}_{_2}$ pressure is set incorrectly	Have a specialist check it	30-31
	Incorrect glass washing detergent used	Only use suitable glass washing liquids	22–23
Beer foams too much	Beer temperature is set incorrectly	Check temperatures and reset thermostat (5 degrees Celsius)	6-7, 9
	Foam problems after dispensing breaks	Check accompanying cooling temperature and water return	12
	Beer pipe is kinked	Eliminate kink	
	Barrel tapped immediately after delivery	Observe pre-cooling times (48 hours)	9
	Glasses too warm	Rinse glasses with cold water before tapping	24
	Glasses dirty	Wash glasses with suitable detergent before tapping	22–23
	Pressure reducer defective	Have a specialist check it	35
	CO ₂ pressure set incorrectly	Have a specialist check it	30-31

At a glance

		Page
Carbonation	Enrichment of the tapped beer with CO2 (carbon dioxide). The beer foams too much during the tapping process. The delivery pressure is set too high and/or the beer is too cold during the tapping process.	30
Carbonic acid	Colloquial for: gas produced during fermentation that has bound itself in the beer. It gives the beer its fresh sparkle. CO2 is connected to beverage dispensing systems as a conveying gas.	28
Cooling	Continuous cooling from the barrel to the tap is an important quality feature for serving beer by the glass in the catering industry. Pre-cooling the kegs at 5 degrees Celsius over a period of 48 hours (depending on the introduction temperature) before tapping is an important factor in ensuring stable serving.	9, 12
Hygiene	The be-all and end-all of beer care in the dispensing area is the regular, thorough cleaning of the beverage dispensing system and its surroundings (for specifications, see DIN 6650 Part 6).	9, 32
Intermediate pressure regulator	Types of beer contain different CO2 levels depending on the fermentation process (table on page 31). In order to be able to correctly set the different pressures on the beverage dispensing system, an intermediate pressure reducer is required for each beer line.	6-7
Keg	'Keg' means 'small barrel'. These are usually 30-litre or 50-litre stainless steel kegs with a fixed riser pipe. The kegs are tapped using a tap head.	
Main pressure reducer	The pressure in the CO2 cylinder (approx. 60 bar at 20 degrees Celsius) must be re- duced to the maximum pressure of 3 bar permitted for dispensing systems. For this purpose, a main pressure reducer is connected directly to the gas cylinder or, better still, to a wall panel with a high-pressure hose.	35
Mixed gas	A gas mixture of CO2 and N2 (nitrogen). This mixture enables higher delivery pres- sures to be set in the dispensing area. To do this, an expert must calculate the cor- rect mixing ratio for your dispensing system in advance and install a correspond- ingly preset gas mixer. The use of pre-packaged mixed gas in bottles leads to the beer tapped with it becoming stale due to incorrect mixing ratios.	30
Night watchman	The beer that sits in the beer pipes overnight is known colloquially as the 'night watchman'. The quality of this beer usually no longer corresponds to the brewery quality in the barrel. Therefore, this beer should not be sold.	
Storage temperature	The temperature in the beverage storage room is 5 degrees Celsius. Higher tem- peratures are occasionally used. If necessary, ask the installer of your dispensing system about the specified storage temperature for your beverage storage room.	6-7
Тар	Different types of taps (piston tap, ball tap, plug tap) are available for tapping beer. The Radeberger Gruppe recommends the use of CNS piston valves. Which type of tap (with or without compensator) is used should be determined by an expert using a calculation.	16-12
Tapping head	The tap head connects the keg to the beer and gas lines and is also referred to as a line connection part. Depending on the fitting type (connecting part on the keg), a distinction is made between basket, flat and combination tap heads.	14-1
Tapping temperature	The tapping temperature when entering the glass is 5 degrees Celsius.	9, 24

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