Solving a Foamy Beer Situation

Kegerators · https://roundupsaloon.com/docs/solving-a-foamy-beer-situation/

Foamy beer from the kegerators is almost always an issue related to either CO2 pressure, kegerator temperature or bartender technique:

CO2 PRESSURE ISSUES

DO NOT TURN THE BLACK KNOB UNTIL YOU UNDERSTAND AND KNOW WHAT YOU'RE DOING!

First, let's look at the gauges and talk about what they're trying to tell you:



The dial on the *left* (with the values that go from 0 up to 2000 psi) shows you ***CO2 Tank Pressure***. The dial on the *right* (with the values that go from 0 up to 60 psi) shows you the ***Regulated Pressure being provided to the keg***.

If the ***CO2 Tank Pressure*** gauge is at or close to zero, then the CO2 tank is empty and must be changed out (remember to chain the tank to the wall, per Dallas Fire Department regulations!).

If the ***CO2 Tank Pressure*** gauge is sitting well above zero (it can still be in the red zone, it just needs to be above zero), then the ***Regulated Pressure*** gauge should be between **12-14 psi**.

- If the gauge reading is **above 14 psi**, then *slowly* turn the black knob **counter-clockwise** until the needle is between **12-14 psi.**
- If the gauge reading is **below 12 psi**, then *slowly* turn the black knob **clockwise** until the needle is between **12-14 psi.**

IF YOU'RE TURNING THE KNOB MORE THAN ONE QUARTER OF A TURN IN EITHER DIRECTION - *STOP!* - YOU'RE DOING SOMETHING WRONG. You should never have to adjust this knob more than just a little bit at a time.

NOTE: IF THE REGULATED PRESSURE WAS TOO HIGH AND WAS ADJUSTED DOWN, PERFORM THESE STEPS:

1. Turn the valve on the CO2 tank OFF
2. On the top of each keg in the kegerator there's a "coupler" that connects the beer in the keg, the line from the CO2 tank, and the beer tap on top of the kegerator from which you pour the beer for your customers. This coupler will look like this:



3. For EACH KEG, perform these steps:
    - On this coupler there is a Pressure Relief Valve (see above image)
    - You will need to pull the ring on the pressure relief valve to let out all of the built-up CO2 pressure from the keg
    - The pressure relief valve is spring-loaded; when you release the ring, it will automatically re-close

4. After all kegs have been de-pressurized, turn the valve on top of the CO2 tank back to the FULLY ON position.

KEGERATOR TEMPERATURE ISSUES

The ideal temperature for draft beer is between 32-34 degrees Fahrenheit. Any temperature outside of this range (particularly warmer) could result in draft beer coming out foamy from the tap. Adjustments to the thermostat knob should be made a little at a time. Adjust... come back in an hour and see where the temperature is. If you need to repeat, then make small adjustments.

BARTENDER POUR TECHNIQUE

Pouring draft beer from a tap into a glass is a skill that takes a little time to learn. These tips may help you pour in a way to minimize foaming up while pouring:

- Hold the glass at a 45 degree angle to the tap.
- Don't touch the metal tip to the glass - hold the glass just slightly away from the tap's tip.
- When the glass is mostly full, slowly rotate the glass to an upright position.