

How Pushing Draught Beer With Compressed Air Costs You Money:

If you have chosen an air compressor to push draught beer from your kegs because it saves you money, *think again*. Air compressors can end up costing you far more than CO₂, mixed gas, or other propellants.

Fact: Air Increases Line Contamination

Compressed air absorbs into draught beer in the keg, and is carried into your beer hoses both in the beer and after the beer has been emptied from the keg. That air causes common microorganisms (natural & wild yeast, bacteria) to multiply more rapidly, requiring more frequent cleaning of beer lines and eventually resulting in resident line infections.

Fact: Air Compressors Can Draw In Odors

If your compressor draws unfiltered air, that air can transfer odors like smoke, cooking aromas, and other odors that can change the flavor of your beer, resulting in customer returns and lost business.

Fact: Compressed Air Makes Beer Go Flat

Think foamless beer is okay? If you replace the 1/2" of foam on top of the beer with 1/2" of solid beer, you are giving your customers 2 extra ounces per serving. Based on a \$4 pint, that means you are giving away 50 cents retail worth of beer with every pint you pour. Based on 120 pints per keg, that's \$60 lost per keg before returned "flat pints" and lost customers are factored in.

The Draught Beer Guild wants you to know that there are inexpensive alternatives to air compressors that save you money, protect your draught system, and preserve the quality of your beer while giving your customers the best beer possible. You can learn more about quality draught beer service on the Draught Beer Guild web site at www.draughtbeerguild.com.

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How Pushing Draught Beer With Compressed Air Compromises Beer Quality:

Breweries focus on keeping the quality of their beer perfect from the time it is brewed until it is at the retailer, but all that hard work can be undone with just a few hours of exposure to compressed air:

Fact: Compressed Air Ruins Beer Flavor

Professional brewers go to great lengths to keep oxygen out of beer. Oxygen and air make beer taste stale, destroying the subtle flavors created in the brewing process. Air compressors actually force air into the beer, accelerating beer staling.

Fact: Compressed Air Contributes To Bioorganic Infection

Air causes many microorganisms (natural & wild yeast, bacteria) to grow more quickly, causing a wide variety of problems including off-flavors, turbidity, even allergens that can contribute to illnesses such as migraine headaches.

Fact: Compressed Air Can Reduce CO2 Levels

Beer left for as little as one night can lose CO2, affecting foam formation, mouthfeel, and reducing flavor and aroma characteristics. Brewers work hard to put very specific amounts of CO2 in their beer, and compressed air can quickly change the CO2 balance, especially in highly carbonated beers.

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