



CHANGING TO KEGSTAR KEGS

WHY?

As Kegstar are made of stainless steel they are re-usable and washable. This means no more plastic kegs. It also means no more having to decompress, squish them down and cram them into your recycling. We know this is something many of you have been asking for and we are excited by this move towards a greener Wiper and True.

This move has come after extensive research and testing which you can read more about in our blog.

KEY DIFFERENCES

- They are steel, re-usable kegs
- You need a Sankey coupler (S-Type) to dispense
- They have a spile, that draws the beer from the bottom of the keg like all other steel kegs
- Once used, they get picked up from you by Kegstar for cleaning and reuse

IMPLICATIONS

1. DISPENSE

It will mean a slightly new method of dispense - Kegstar's need a Sankey Coupler (S-Type). If you don't have one of these we can provide you with one if you are a permanent line customer or we are happy to sell you one at cost price (please contact us at orders@wiperandtrue.com). The keg is a more traditional dispense with a spile drawing from the bottom as gas pushes on top, unlike the Keykeg's 'bag in a keg' style which draws directly from the top.

The main thing that this changes is that unlike with KeyKegs, it now matters what type of gas mix you use. It is also crucial to set the correct pressure on the keg for the type of gas you use.

Different gas means different pressure. With KeyKegs all you needed was a high enough pressure from any type of gas, even simply compressed air because the bag stopped the gas hitting the beer. As the gas mix will now be touching the beer directly, it will, over time effect carbonation levels. This is measured in volumes of CO2 and most of our beers range between 2.4-2.5 vol (but there are exceptions).

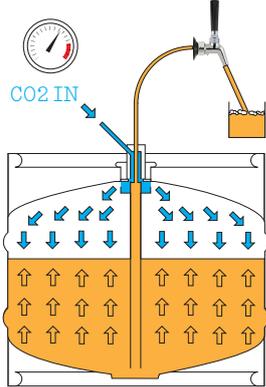
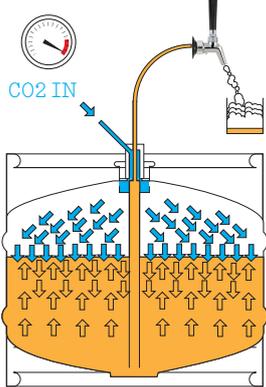
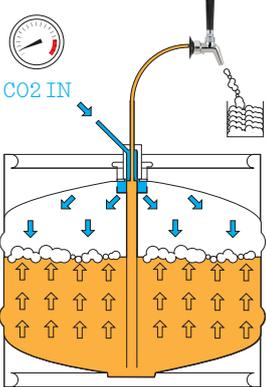
Getting the correct gas mix and the right pressure for your system is now key for pouring a perfect beer. This will be dependant on a couple of things:

- What temperature you store your kegs at. Whether that is a cellar, a fridge or ambient room temp this will effect what type of gas is best and what pressure to set.

- Whether you use pumps or gas pressure to get the beer to the bar, (usually dependant on length and height of line) this will also drive your choice of gas mix.

We have also made CELLAR TEMP vs. VOL CO2 vs. PRESSURE CHARTS so you can see if your pressure is set correctly for the type of gas your using and the ambient room temperature of where your keg is stored. If you need further help to work out what type of gas and pressure is ideal for your setup, please get in touch - we will be happy to try and help.

The diagram below shows how Kegstar steel kegs work and what will likely happen if any of these factors change. This will help you troubleshoot quickly and effectively. Any problems you can't sort out, just call us, we'll do our best to try and help as quickly as possible. Also attached is our more detailed trouble shooting guide that might help you diagnose and rectify the dispensing problem.

STEEL KEGS - HOW CARBONATION WORKS		
<p>EQUAL PRESSURE</p> <p>Pressure in keg = CO2 content pressure the beer will pour as intended CO2</p>	<p>TOO MUCH CO2 PRESSURE</p> <p>Over time this will increase carbonation in the beer and pour foamy</p>	<p>TOO LITTLE CO2 PRESSURE</p> <p>This will cause the CO2 in the beer to break out in the keg causing foaming issues. Over time this will flatten the beer</p>
	 <p style="text-align: center;">BEER WILL ABSORB CO2</p>	 <p style="text-align: center;">CO2 WILL BREAK OUT IN THE KEG</p>
OTHER IMPORTANT FACTORS THAT WILL EFFECT CARBONATION -		
<p>CELLAR TEMPERATURE</p> <p>A higher cellar temperature will mean greater the pressure in the keg therefore you will need more gas pressure A lower cellar temperature will mean less pressure in the keg therefore you will need less gas pressure Setting a the correct pressure for your keg will be easier if the temperature of the cellar stays the same An adjustment of pressure will be needed if your cellar temperature increases or decreases</p>		
<p>GAS MIX</p> <p>100% CO2 will mean greater CO2 absorbtion so you will need less pressure, but enough so CO2 doesn't break out in the keg. 60/40 (CO2/N2) will mean a reduction of CO2 absorbtion (less content of CO2) so you will need slightly higher pressures than 100% CO2 30/70 (CO2/N2) will mean even greater reduction of CO2 absorbtion (much less content of CO2) so you will need even higher pressures than 60/40 An adjustment of pressure will be needed depending on your gas mix. See our temperature, vol CO2, pressure charts. We advise against using 30/70 as it will need a very high pressure or it will make the beer flat.</p>		
<p>POUR SPEED</p> <p>This won't effect carbonation in the keg, but slowing the pour speed down will increase the contact time in the chiller and pour colder and less foamy Increasing the pour speed will increase the foam. Getting this balanced in relation to cellar temp and gas mix is key to pouring a succesful beer.</p>		

2. OPERATIONAL PROCESS

Firstly we hope you see this as a positive change. If anything we hope it will be less of a burden, which is one of the reasons why we chose Kegstar. Some of you will be already dealing with them so you'll hardly notice the change. For those of you that haven't, their system is a very simple one. The process goes as follows:

1. We fill kegs (kegs are assigned to us)
2. We scan these kegs out to you
3. You, scan them on the app as being empty or you can call Kegstar (see below)
4. Kegstar come and collect

3. PICK UP

Once you've dispensed all the beer and you have a stack of empty Kegstars you can either:

1. CALL - KEGSTAR 0800 534 5000

Call them up, tell them you have empties, they'll pick them up within 5 working days

2. SCAN FOR COLLECTION USING THE APP

There is a downloadable app.

- Scan them on this using the QR code on the kegs/casks
- Log them as 'Collection' ready
- This will automatically let them know to come and pick them up.

If you are experiencing any issues with this system, need guidance using the app or are having any other issues please call us straight away and we will follow this up with Kegstar and get them to rectify any issues as soon as possible.

We hope you find our moving to Kegstar a positive change and please let us know any feedback at: orders@wiperandtrue.com or call 0117 941 2501.