

HOW TO TAP YOUR 72PT BRIGHT FIRKIN



We will provide you with:

- Wooden Tap
- Hard wood peg
- Soft wood peg

You will need a mallet, some wooden blocks or sticks to steady the barrel and some pliers.



140C, ANY HOTTER AND IT WILL SPOIL THE BEER.



1 Start with the firkin in the upright position

Make sure the tap is in the off position and line it up over the keystone. As there is pressure in the barrel, cover the tap with a towel to catch any beer that may escape.

2 Give the end of the tap a good whack with the mallet. It should pierce through the keystone and form a good tight seal. If the tap is still loose, or beer is bubbling out give it another knock

3 Position the barrel on the table and put the blocks or sticks either side. Once they are in place the barrel shouldn't move.



4 Using the hard wood peg, line that up over the shive at the top and give that a good hit. It should pierce through. Again, cover with a towel to catch any beer.



WHEN YOU ARE READY TO SERVE, REMOVE THE HARD PEG USING SOME PLIERS AND REPLACE THIS WITH THE SOFT, POROUS PEG.

