



HARVEY'S BREWERY

CARING FOR YOUR POLYPIN



A polypin of Draught beer is a 36 pint/ 20 litre/ 4.5 gallon container of beer.

- A Harvey's polypin consists of a thick, plastic container of beer with a tap, placed in a sturdy cardboard box
- Your polypin contains cask-conditioned beer. Carbon Dioxide gas will continue to evolve during storage and the polypin will consequently expand. For this reason beer should not be collected too far in advance of when it is required. When this is unavoidable the beer should be stored upright so that excess pressure may be periodically vented by easing open the tap.
- Cask Conditioned polypins need at least 24 hours to settle before use. Once settled they must not be disturbed or they will require re-settling.
- Prior to dispensing we highly recommend that a polypin is stored in a cold/cool environment, such as a garage.
- Subjecting beer to extremes or fluctuations of temperature will impair its quality.
- Expansion of the polypin will be accelerated in a warm environment.
- Ideal serving temperature is 12.5 degrees centigrade.
- After 24 hours the beer should be bright and ready to dispense.
- Always dispense the beer gently and avoid any movement to the polypin.
- The beer should be consumed by the Best Before date which can be found on the top of the polypin. The container is non returnable.
- The life span of a polypin is 2 weeks from opening (providing it is consumed before the best before date).

Your very good health!

www.harveys.org.uk

The Bridge Wharf Brewery, 4-6 Cliffe High Street, Lewes BN7 2AH

Having difficulties?

Call: 01273 480217

Or email: shop@harveys.org.uk