

CERTIFIED BEER SERVER PREP TALKS

SESSION #6

Question 1: Describe how to change a coupler on a keg:

To change a D-system coupler (standard coupler for most US kegs, sometimes referred to as an “American Sankey”):

- First, locate the new keg that you intend to put on and position it in place.
- Lift the handle of the coupler to disengage the coupler from the empty keg.
- Twist the coupler a quarter turn counterclockwise to unlock the coupler from the empty keg, and move the coupler from that keg to the new keg
- Remove the plastic cap covering the keg valve on the new keg and inspect the keg valve to make sure that no debris is present
- Place the coupler onto the new keg and twist a quarter turn clockwise to lock the coupler in place
- Depress the handle of the coupler to engage the coupler on the new keg. Beer should begin flowing into the jumper line once the coupler handle is depressed

It's very important to disengage the coupler before twisting to unlock it when removing a coupler from a keg, and likewise to lock the coupler in place before engaging the coupler whenever tapping a keg. If the coupler is ever engaged while not locked into place, the pressure inside the keg will blow the coupler off of the keg, releasing a small amount of beer and potentially causing injury.

For images of other keg coupler types, [click here](#).

Question 2: At what temperature do most US draft systems operate?

Most US draft systems are calibrated to run at 38 °F (3 °C) all the way from the cooler to the faucet.

Question 3: Name a common cause of foamy draft beer:

Many different issues can cause foaming within a draft system. However, one of the most common is when the temperature of the beer is above typical operating temperatures. Both warm kegs of beer and beer warming up within draft lines can cause foaming.

Question 4: What flavors are commonly found as a result of dirty draft lines?

Dirty draft lines typically lead to a buttery, butterscotch-like flavor called diacetyl. In some cases, dirty draft lines can also develop sour flavors of lactic acid (yogurt-like) or acetic acid (vinegar).

Question 5: How often do draft lines need to be cleaned?

Draft lines should be cleaned every two weeks. For more details about the draft line cleaning process, check out the [Draught Beer Quality Manual](#).

