



CARING FOR YOUR NEW CASKS

Thank you for purchasing casks from Brewery Plastics Ltd. Your casks should give you many years of use but please follow the guidelines and suggestions below.

ON ARRIVAL

Your casks will arrive wrapped on pallets if you have opted for us to deliver them. Although relatively clean you should NOT fill them with beer until you have thoroughly washed and sterilised them in the usual way that you wash casks.

CLEANING

Our casks can withstand up to 135°C which is considerably higher temperature than most cask washers will go. Due to the insular properties of plastic the heat generated inside will be more than it would be in steel and should kill off any bacteria or foreign bodies that can infect beer. Our casks can be cleaned with the same chemicals as you might use for steel casks such as caustic or peracetic acid. Once removed from the cask washer the casks should be kept in a dust free environment and filled as soon as possible on the same day. You may seal the casks with shives and keystones to prevent contamination but do NOT do this until the casks have cooled down as the condensing steam may create a vacuum.

FILLING

To fill and 'rack' your clean casks you should first knock a sterilised Number 2 Keystone into the keystone aperture. Keystones can be purchased from either Rankin Brothers or UB Plastics, be sure to tell them you have Brewery Plastics casks. Both the keystone and shive (shives can be purchased from Brewery Plastics) should be soaked in peracetic acid before use. Once you have fitted keystones to the number of casks required for racking you should lay the casks on their bellies with the shive aperture at the top and use chocks to keep them steady. If you are using finings, put these in first and then fill the cask until the beer begins to fill the shive aperture. Then place a clean shive in place and knock in firmly with a mallet. The shive once fitted will be slightly proud of the aperture. Then quickly rinse off spilt beer before it dries and continue racking. A useful feature of our firkins is that once you begin racking a 2nd or 3rd row you can use the stacking rings to lock them into place with the previous row.



STACKING

Before stacking your filled casks be sure to rinse off any spilled beer whilst they are laid down as this can trickle into the channels where the stacking rings are inserted and cause you to think the cask is leaking. Using the built in stacking rings you can stack your casks 3 high, if you wish to go higher then a locator board or pallet should be used between the layers. Please be sure to follow your own health and safety guidelines when lifting casks. If storing your casks 3 high on a pallet, do not attempt to move the pallet with fork truck unless shrink wrapped as the columns will topple.

HANDLING AND DISTRIBUTION

You should handle your plastic casks as carefully as possible at all times. They will handle the usual rigours of brewing and distribution but if over abused they can suffer serious damage. Our casks are regularly drop tested at our manufacturing facilities but we do not recommend you ever drop them. Casks should always be lowered to any surface and either rolled or barrel trucked to their destination. Always use a rope to lower casks into deep cellars, never drop them on to a mat at the bottom. Be sure to give clear instructions to any third parties that handle your casks. Following these guidelines will extend the life of your casks by many years.

RETURNED EMPTY CASKS

Once you have received casks back to the brewery, be sure to empty any excess ullage as soon as possible and allow to drain. Be VERY careful removing shives and keystones. Whatever tool you choose to use be it a shive tool, a screwdriver or whatever you MUST make sure you do not scrape the inside of the keystone or shive apertures as doing so can effectively end the life of that cask.

Should you require any further information, please give us a call and we'll be pleased to help.

www.breweryplastics.com