



DRAUGHT BEER **BASICS**



QUALITY & INNOVATION
THAT **INSPIRES**





▶ DRAUGHT **BEER**

Beer is one of the oldest, and most popular, beverages known to man. There are over 5,000 breweries in North America and Europe alone, giving you, the consumer, more choices than ever. Read on to learn about the basics of draught beer, as well as important information about Perlick beer dispensers. We're proud to provide brewery fresh flavor right in your home to satisfy the palate of the most discriminating beer connoisseur.



▶ TRUST THE BRAND THE **PROS TRUST**

Perlick is the pioneer of the beer dispensing industry, leading the competition in innovating how venues move beer in the freshest, coldest way possible. Since introducing our premier Century Beer System in 1962, Perlick has gone on to design, engineer and manufacture systems for bars/restaurants, stadiums and arenas around the world.

The same commercial-quality parts and craftsmanship go into each and every beer dispenser we produce. It's the same technology trusted by professionals across North America, refined beautifully for the home.





*Scan the QR code to see a full list
of our large venue products*



THE ANATOMY OF **BEER**

There is a reason beer is regarded as the world's most popular beverage. Its complex blend of flavors, aromas and brewing styles create limitless unique beers ranging from light, fragrant pilsners to bold, robust stouts.

COLOR is determined by the kilning of the malts, as well as various methods of mashing, boiling and fermentation.

FLAVOR is determined by the malt, hops and water used in the brewing process.





AROMA is determined by the malt, grain and fermentation by-products.

















HEAD is produced by bubbles of carbon dioxide rising to the surface. Industry experts recommend 1" to 1-1/2" head on most varieties.

ALCOHOL CONTENT generally ranges from 3% to just under 30% alcohol by volume in beer.

CARBONATION is a by-product of fermentation.

▶ STYLES OF BEER

Because of its complexity, beer is defined by a style. These styles differentiate beers by a number of factors, including (but not limited to) aroma, appearance, flavor and mouthfeel. There are three main styles – Ale, Lager, and Hybrid - each having a variety of sub styles that further categorize the beers characteristics. Below are a variety of sub-styles with information on how to properly serve them and recommended food pairings to experience beer as the brewmaster intended.

	Color	Serving Temp	Glass Type	Pairings to Try
Abbey Tripel Strongest of the Belgian Tripels; high alcohol content		50° - 55°F 10° - 13°C		Pesto, roasted asparagus, cured meats, peach cobbler
Ale Beer that is fermented more quickly and at warmer temperature with top-fermenting yeast.		40 - 50°F 4.5° - 10°C		Buffalo wings, pizza, spicy food, nutty cheese like parmesan and romano
Amber A beer named for its reddish-brown color, ranging from pale to dark.		50° - 55°F 10° - 13°C		Chicken, seafood, spicy foods, Port-Salut
Bock A strong, dark German beer brewed during the springtime.		45° - 50°F 7 - 10°C		Rich foods like duck or roasted pork, cured meats
British-Style Bitter A low-alcohol content beer with a fruity aroma and flavor. Low carbonation.		50° - 55°F 10° - 13°C		Fish and chips, roasted chicken or pork, mild cheeses
Brown Ale Nutty, malty ale that is dark brown in color with flavors ranging from dry to sweet.		50° - 55°F 10° - 13°C		Smoked sausage, roasted pork, grilled salmon, gouda
Hefeweizen "Yeast wheat" in german; an unfiltered wheat beer that is bottle conditioned and cloudy when served.		40° - 55°F 4.5° - 7°C		Lighter fare, such as sushi, seafood, weisswurst, citrus, gruyere, feta or goat cheese
Imperial Stout A strong, hoppy black ale that originated in Britain for export to Czarist Russia (also referred to as "Russian Stout")		50° - 55°F 10° - 13°C		Foie gras, long-aged cheeses, dark chocolate

WEIZEN GLASS



AMERICAN PINT



IMPERIAL PINT



PILSNER



DIMPLED MUG



SNIFTER



Color

Serving Temp

Glass Type

Pairings to Try

India Pale Ale A strong, hoppy pale ale that originated in Britain for export to soldiers in India.



50° - 55°F
10° - 13°C



Curry, spicy fare, blue cheese

Lager Beer fermented slower, cooler temperatures than ale, with bottom-fermenting yeast, which is then aged for a smooth, clean flavor and aroma.



45 - 50°F
7° - 10°C



BBQ, hamburgers, spicy foods like chili, jack or brick cheese, light pasta dishes, bread pudding

Pale Ale A mild version of India Pale Ale, only fruitier



50° - 55°F
10° - 13°C



Seafood, beef dishes, cajun fare, lamb, liver pate

Pilsner A general name for pale, golden-hued, highly hopped bottom-fermenting beers. The original was first brewed in the Bohemian town of Pilsen in 1842.



40° - 50°F
4.5 - 10°C



Light seafood, spicy mexican or asian dishes, mild cheeses, berry desserts

Porter Ale brewed from well roasted barley. Dark brown in color, full-bodied in texture, and bittersweet/chocolatey in flavor



50° - 55°F
10° - 13°C



Blackened fish, smoked foods, chili roasted meat, Gruyere

Stout An English or Irish style ale that is opaque black, smooth and creamy



50° - 55°F
10° - 13°C



Raw oysters, hearty stews, braised dishes, chocolate

Vienna A German-style lager that is sweet, malty and reddish in color originally brewed in Vienna



45° - 50°F
7° - 10°C



Roasted pork and chicken, bratwurst, nutty cheeses, pumpkin pie

Witbier "White Beer" in German; pale golden color with a tart, refreshing flavor. Similar to Hefeweizen only spicier



50° - 55°F
10° - 13°C



Seafood, spring vegetables, sushi, brunch dishes, any food prepared with citrus and herbs

▶ ALL ABOUT **KEGS**

Kegs are filled at the brewery and delivered directly to your local retailer, ensuring you'll be getting the freshest beer possible. Kegs are designed to protect beer from both air and light, while still enabling easy and rapid dispense. Most brewers use kegs made of stainless steel, but there are also rubber-coated, aluminum, steel - and recently - plastic kegs in the marketplace.

Below is a breakdown of how much beer is in a keg. To the right, you'll see our available beer dispenser models, along with their capacities and keg layouts.



Gallons	5.16	7.75	7.75
Ounces	661	992	992
No. of 12 oz.	55	82	82
No. of 16 oz. Beers	41	41	41
No. of Cases in Keg	2.3	3.4	3.4
Nicknames	Torpedo Keg Log Sixth Barrel Sixtel	Quarter Barrel Pony Keg Stubby Quarter	Slim Quarter Barrel Tall Quarter
Weight	58 lbs	87 lbs	87 lbs

⚠ ALWAYS TAKE CARE WHEN MOVING FRESH KEGS! *A quarter barrel 85 lbs. when full! Before moving the keg, firmly grasp the slots on the top of the keg. Pull the keg towards you, lighting the far end of the keg off the ground. Slowly roll the keg on its edge towards the dispenser (also called keg walking), and rock into place. Mishandled kegs can result in foamy beer or, worse yet, injury!*

MEET YOUR PERLICK BEER DISPENSER



15" SIGNATURE SERIES



Capacity:
One 1/6 barrel



Beer Dispenser, *Single*

24" SIGNATURE SERIES



Beer Dispenser,
Single Faucet



Beer Dispenser,
Two Faucet



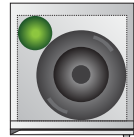
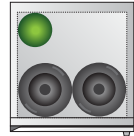
Capacity:
Two 1/6 barrels
OR



One 1/4 barrel
OR



One slim 1/4 barrel



24" C-SERIES



Beer Dispenser,
Single Faucet



Beer Dispenser,
Two Faucet



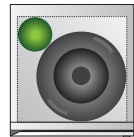
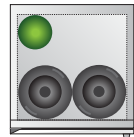
Capacity:
Two 1/6 barrels
OR



One 1/4 barrel
OR



One slim 1/4 barrel



▶ ALL ABOUT **COUPLERS**

A keg coupler connects the Carbon Dioxide gas line (CO₂) to the keg. The compressed gas powers the coupler to draw out the beer from the keg. Different countries use difference keg couplers, so it is important to have the right coupler for the specific brand you are going to be dispensing. **Perlick residential beer dispensers come standard with a Low Profile “D” Keg Coupler that can be used on any barrel size of American “D” system sankey kegs*.**

Please note that if you are using a coupler other than the one provided by Perlick, it must be used with a short 1/4 barrel. A traditional sized coupler will not fit in the cabinet with a standard 23 3/8” tall keg.



Coupler Size	D*	U	G	A
Perlick Part No.	40030	63908	63907	63909



*“S” System
Keg Coupler*



*“M” System
Keg Coupler*

In some instances, an “S” or “M” size coupler will be required. An “S” System keg coupler is much like the “D”, but with a stem that extends roughly a 1/4” further into the keg. The “M” System coupler is relatively new to the US market, and is only used by a select number of breweries.

Most of the beers brewed in the US and Canada will use the “D” sized coupler. Imported beers can vary from country to country, even brewery to brewery. Below you’ll find a list of some of the most popular imported keg beers and the type of coupler they’ll require. If the beer you’ll be dispensing is not on this list, consult the keg seller, distributor or brewery itself to find out which keg coupler to use.

Below is a brief list of popular beers from around the world and the type of coupler they require. **Remember - you can only use System U, G, A, S or M couplers with a short 1/4 barrel.**

Beer Brand		Country	Coupler Type	Beer Brand		Country	Coupler Type
Amstel		Holland	S	Kornenbourg		France	A
Beamish		Ireland	U	Labatt’s		Canada	D
Beck’s		Germany	U	Lefte		Belgium	S
Bass Ale		England	G	Magner’s Irish Cider		Ireland	S
Carlsberg		Denmark	S	Modelo		Mexico	D
Dos Equis		Mexico	D	Newcastle		England	S
Franziskaner		Germany	A	Paulaner		Germany	A
Foster’s		Australia	D	Peroni		Italy	S
Grolsch		Holland	G	Pilsner Urquell		Czech	S
Guinness Stout		Ireland	U	Smithwick’s		Ireland	U
Hacker-Pschorr		Germany	A	Spaten		Germany	A
Harp		Ireland	U	Stella Artois		Belgium	S
Heineken		Holland	G	Strongbow Cider		England	S
Hoegaarden		Belgium	S	Tennant’s		Scotland	G
Kirin		Japan	D	Warsteiner		Germany	A



THE DIFFERENCE BETWEEN SIGNATURE AND C-SERIES

Perlick has ten home beer dispensing models in its product portfolio – the most of any manufacturer in our category. Each Perlick Beer Dispenser is handcrafted right here in the Brew City using the same proprietary equipment and designs used in bars, restaurants, stadiums and arenas around the globe. Below are the differences between our top of the line Signature Series models and our C-Series Beer Dispensers.



*650SS Flow
Control Faucet*



630SS Faucet

- *Comes standard with Perlick's industry exclusive stainless steel forward-sealing 650SS Flow Control Faucet*
- *Stainless steel exteriors on both indoor and outdoor models*
- *Powered by Perlick's exclusive 995 Btu variable-speed compressor with front-vented, RAPIDcool™ refrigeration technology*
- *Comes standard with classic Draft Arm Tower with optional upgrade to Adara Signature Tower (indoor models only), shown left*
- *Comes standard with Perlick's industry exclusive stainless steel forward-sealing 630SS Faucet*
- *Black vinyl clad exterior on indoor models, stainless steel exterior on outdoor models*
- *Powered by standard 525 compressor with front-vented, RAPIDcool™ refrigeration technology*

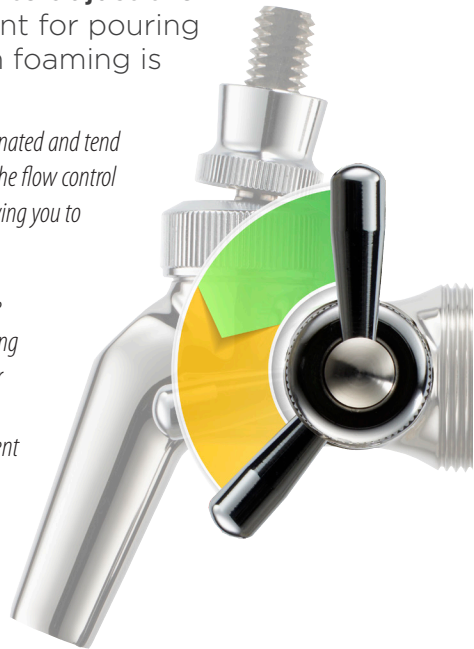


Perlick proudly offers 15- and 24-inch beer dispensers that are UL-rated for outdoor use.

▶ NEARLY A CENTURY’S WORTH OF
BEER DISPENSING EXPERTISE –
RIGHT AT YOUR FINGER TIPS

The revolutionary new 650SS Flow Control Faucet is Perlick’s latest innovation in beverage dispensing – and it is now standard on all Signature Series Beer Dispensers. This newly-designed industry exclusive faucet **allows you to adjust the speed of the pour**, which is important for pouring multiple styles of craft beer or when foaming is an issue.

- *Bright, wheat beers – like Hefeweizen – are highly carbonated and tend to pour with an excessive head, requiring a slower pour. The flow control lever adjusts the rate of the pour right at the faucet, allowing you to control how fast beer enters the glass.*
- *In addition to accommodating a variety of beer styles, the 650SS eliminates waste that is normally caused by foaming in hotter temperatures. Perlick’s exclusive air-cooled tower keeps beer cold from the keg to the faucet, and the flow control lever allows you to dictate the rate of flow to prevent excessive foaming caused by cold beer coming in contact with the hot air.*



Winner of a 2014 GOOD DESIGN Award and
2015 Platinum Award for Design Excellence (ADEX)





WHY TRUST PERLICK FOR YOUR **BEER DISPENSING**

With over 3,000 breweries in the U.S. alone, there are countless beer styles with unique characteristics and flavor profiles to choose from. You can trust Perlick beer dispensers to properly pour beer each and every time you reach for a glass. Read on to learn what makes Perlick the industry leader in all things beer.

- *As pioneers in commercial refrigeration and beer dispensing, Perlick has nearly 100 years of designing, engineering and manufacturing expertise that is unmatched by the competition. Our residential beer dispensers feature the same innovative, commercial-grade parts and craftsmanship as the Perlick beer systems found at bars, restaurants and large venues around the world, but with styling that is refined for the finest homes.*
- *All Perlick beer dispensers come standard with patented Perlick 600 Series forward-sealing faucets that feature a revolutionary ball and floating front seal design to prevent beer from being exposed to air. This eliminates the build-up of mold and bacteria that cause off-tasting beer.*
- *Towers are forced-air cooled to keep beer cold from the keg up through the tower and into the faucet.*
- *Stainless steel interiors and exteriors provide the most sanitary surface available to make cleaning simple, and can stand up to heavy kegs*

*24" Signature Series Beer Dispenser with
two-faucet dispensing head shown*



24" Signature Series Beer Dispenser with optional two-faucet Adara Signature Dispensing Tower, shown

Perlick®

▶ ACCESSORIES INFO

Perlick offers an array of accessories for all models, including the 15- and 24-inch Beer Dispensers. Each accessory is designed specifically for Perlick products, and the collection of beer dispenser products are the same quality you'd find with our commercial beer dispensing portfolio.

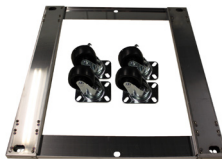
HARDWARE



A.



B.



C.

A. Left or Right Hinge Kit (67439L/R)

B. Factory Installed Door Lock (L)

C. Casters (66736-15 or -24)

BEER DISPENSER-SPECIFIC



D.



E.



F.

D. Cleaning Kit (63797)

E. Faucet Lock (308-40C) - for 63055 (C-Series) faucets only!

F. Sanitizer, 4oz. or 32oz. (BLC4/32)

G. Perlick Faucet Handle (67141-1)

H. European Keg Coupler Kit (63992)

I. Drip Pan (67782)



G.



H.



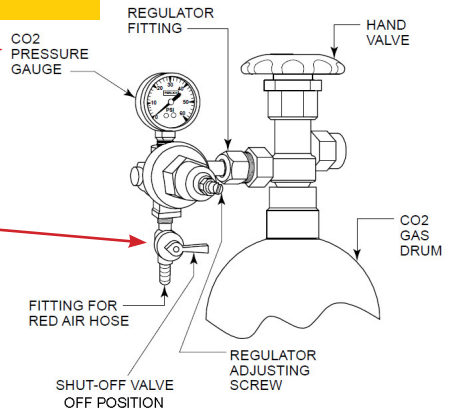
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▶ TROUBLESHOOTING INFO

When you're expecting a full-bodied brew, a foamy or flat beer just won't do. If you experience excessive foam or no foam at all, chances are there is a quick and easy fix that will get you back to pouring the perfect beer in no time. Below are some of the most common beer dispenser problems, as well as their solutions.

PROBLEM: No beer is coming out of the tap!

- Check the gauge to see if there is any pressure showing. It should read between 10-12 lbs. If it is not, your CO₂ tank may be empty
- Is the shut-off valve in the vertical (on) position? (Note: diagram shows valve in the off (horizontal) position).



PROBLEM: Flat beer

- Check the gauge. Is the pressure between 10-12 lbs? If not, turn the pressure up to its appropriate level. Low pressure can cause beer to flatten and pour slowly.
- Dirty glassware will cause the head on a beer to quickly disappear. Make sure your glassware is free of impurities prior to pouring.



PROBLEM: Foamy Beer

36° - 38° F



FOAMY BEER

- Check the gauge (see page 18 for location). Is the pressure between 10-12 lbs? If not, turn the pressure down to its appropriate level. Too high of pressure can cause beer to overcarbonate in the keg and pour foamy.
- Is the unit plugged in and cold? Is the keg cold or, if purchased at room temperature, has it been in the dispenser for at least 24 hours? Attempting to tap a warm keg in a refrigerated unit will cause excessive foaming. Keep the temperature in the unit 36° - 38°F, and make sure the keg is properly chilled prior to tapping.
- Have you cleaned the equipment lately? Regular cleaning of the system - from faucet to keg coupler - is important to keep beer stone, bacteria and mold from building up. The factors listed above can quickly ruin a perfect brew! See page 24 and 25 for cleaning instructions.

MAINTENANCE INFO

To ensure brewery-fresh flavor, it is recommended that the beer system be cleaned after every barrel or every two weeks to eliminate bacteria, yeast and beer stone build-up in the system. Below, you'll find instructions on how to properly and thoroughly clean your beer dispenser.

SUPPLIES NEEDED:


- **Cleaning Kit** - Includes cleaning pump jar (A), coupling washer (B), 4 oz. BLC line cleaning chemical (C), check ball lifter (D), cleaning brush (E) and spanner wrench (F) (Kit Part No. 63797, shown right)
- **Buckets**
- **Water** (warm and cold)



CAUTION: *The chemicals used to clean beer lines are hazardous. Please follow all recommended safety instructions on the chemical's container.*



1. Turn off the CO₂, either at the CO₂ cylinder or at the air distributor.
2. Remove tapping device (keg coupler) from the barrel.
3. If tapping device contains a check ball, insert check ball lifter into the bottom of the coupler (Perlick Low Profile Coupler does not contain a check ball).
4. Place tapping device into a small bucket.
5. Using a spanner wrench, remove the beer faucet from the dispensing head.
6. Fill cleaning pump with warm water.
7. Attach cleaning pump jar connector with washer to where faucet was removed from dispensing head.

- 
8. Pump the warm water through the system to remove all remaining beer from the system. Empty tapping device bucket and rinse out. Place tapping device back into the bucket.
 9. Fill cleaning pump jar with water and cleaning chemical per the recommendations on the cleaning chemical container.
 10. Pump cleaning solution into system, leaving about a 1/2 the solution in the cleaning pump jar.
 11. Let stand 15 minutes, then pump remaining solution through the system
 12. Using a cleaning brush, clean the exterior surfaces of the tapping device and rinse with clean fresh water
 13. Rinse out cleaning pump jar with fresh water
 14. Fill cleaning pump jar with clean warm water and pump entire jar through the system
 15. Repeat step 13 using clean cold water
 16. During the 15 minutes that the solution is in the system, mix a small container with water and cleaning chemical per the instructions on the cleaning chemical container and disassemble the faucet per faucet manufacturers recommendations and let soak in solution
 17. Using cleaning brush, clean the components of the faucet
 18. Rinse all components of the faucet in clean fresh water. Check all seals on the faucet for wear and replace if necessary
 19. Reassemble faucet
 20. Remove cleaning pump jar from dispensing tower connection and reinstall faucet using spanner wrench to tighten properly
 21. Turn on CO₂ and tap new keg





QUALITY & INNOVATION
THAT **INSPIRES**

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