

## Guinness on Tap

### How to Dispense Draught Guinness

Most of our customers love a perfectly poured Guinness. We also know, that most of our customers are not sure how to set up a stout beer system. So, here's a brief tutorial on what it takes to get your Guinness flowing at home. Stout lovers, please note that this tutorial also pertains to Beamish Stout, Murphy's Stout and Boddingtons, although the keg couplers are different.

There are basically three kinds of Guinness from Ireland available in the United States. The first version is found in the short bottles. This type is very bitter, and high in alcohol content. Then, there is the draught version, dispensed from metal kegs and found in many bars and restaurants around the country. The draught version is low in alcohol and calories. It is characterized by its tight, creamy foam head. The third version available is the draft cans and bottles. The 14.9oz can and the 11.2 oz bottle have a small widget in the bottom that contains a small nitrogen charge. When the can or bottle is opened, the nitrogen is released which makes the beer come alive. The version is actually very close in taste to the draught version.

Let's take a closer look at the draught, or "keg", version of Guinness

Draught Guinness is a completely different animal from all other draft beers. There are three basic differences:

1. Type of gas used

Instead of using CO<sub>2</sub> to push the beer through the lines, like a typical draft beer, Guinness uses a nitrogen/CO<sub>2</sub> blend. This mixed gas comes in an all-in-one air tank that contains 25% CO<sub>2</sub> and 75% nitrogen. The nitrogen gives Guinness its creamy, tight head that makes it pour and look unique. Just about every city in the country has a mixed gas dealer. So, to get this in your city, simply check under "gas" in your local yellow pages. Or, ask your local Guinness distributor who they recommend. The Guinness Import Company goes to great lengths to make sure that gas dealers are properly blending air tanks with mixed gas. Some gas dealers will only fill a nitrogen tank with mixed gas. Other dealers are not partial and will fill a regular CO<sub>2</sub> tank with the mixed gas. The only difference between the two kinds of tanks is the threads on it. So, you can use your CO<sub>2</sub> regulator with a nitrogen tank, but will need is a CO<sub>2</sub>/Nitrogen Adapter. Make sure to set the regulator for 30 psi.

2. Keg Coupler

This is the piece that fits onto the keg itself. Draught Guinness and Harp Lager use a coupler that is unique to those brands.

3. Faucet

Faucet The last thing is the faucet. If you've watched a bar person pour a pint of Guinness, look at the faucet. It is different than all the other faucets. Sometimes it is called a European Specialty Faucet. There is a different type of handle on the faucet, it is pulled forward and down for the beer to come out. Also, in the faucet

is a tiny restrictor disc. The beer is forced through the disc, this is what helps give Guinness its unique head. There is also no waste (foaming over) with dispensing Guinness. These Specialty Faucets can be converted to dispense any other type of beer (i.e.: Bud, Miller, Coors etc.) by removing the restrictor disc/flow straightener.

The bottom line is that serving Guinness on tap at home is easy! The pieces and parts needed to do it are just a bit different. It is even possible to convert an existing system to dispense Guinness. You'll just need to change your faucet, air tank, coupler and regulator.

Go for it! You will be the envy of all your friends!