

## FOAM FORMATION DURING DISPENSING

Foam formation when dispensing beer from a keg is often a result of improper cooling, as beer that is too warm tends to release more CO<sub>2</sub>, leading to excessive foam. Here are a few solutions to address this issue:



### 1. Incorrect Temperature

- **Solution:** Ensure the beer is stored and dispensed at the proper temperature, typically between 36°F and 40°F (2°C to 4°C). Warm beer releases CO<sub>2</sub> faster, causing foam. Verify that both the keg and beer lines are properly chilled.

### 2. Improper CO<sub>2</sub> Pressure

- **Solution:** Check the CO<sub>2</sub> pressure on your regulator. The ideal pressure for most draft systems is between 10-14 PSI (0.68-0.96Bar), but this can vary based on the type of beer and system configuration. Too much pressure can cause excessive foaming, while too little pressure can make the beer flat.

### 3. Dirty or Contaminated Lines

- **Solution:** Regularly clean the beer lines, faucets, and other system components. Dirty lines can cause foam, as buildup restricts flow and creates agitation. A regular cleaning schedule should be followed every two weeks.

### 4. Over-Carbonated Beer

- **Solution:** If the keg is over-carbonated, vent some of the excess CO<sub>2</sub> by pulling the pressure relief valve (PRV) on the keg. This can help reduce foaming, but ensure you re-set the regulator to the proper PSI afterward.

## 5. Incorrect Pouring Technique

- **Solution:** Make sure the faucet is opened fully when pouring. Partial opening of the tap can create turbulence in the beer, leading to excessive foam. Hold the glass at a 45-degree angle when pouring, and then straighten it out as the glass fills up.

## 6. Kinks or Obstructions in Beer Lines

- **Solution:** Inspect the beer lines for any kinks, twists, or blockages. Restricted beer flow can cause agitation and foam. Replace any damaged lines and ensure they are properly routed.

## 7. Too Long or Too Short Beer Lines

- **Solution:** Beer lines that are too short can cause the beer to move too quickly, leading to foam. Lines that are too long can cause a loss of pressure. For most setups, a beer line length of around 5-7 feet for 3/16" ID tubing is ideal.

## 8. Faulty or Damaged Equipment

- **Solution:** Inspect the entire draft system for leaks, cracks, or damage, particularly in the CO2 regulator, beer lines, or faucets. Faulty equipment can cause pressure inconsistencies and lead to foaming. Replace any worn or damaged parts.

By addressing these common issues, you can prevent excessive foaming and ensure smooth beer dispensing from your system.