



## DRAUGHT BEER **BASICS**

**PERLICK** | INDUSTRY LEADING  
HOME BEER DISPENSERS



QUALITY & INNOVATION  
THAT **INSPIRES**





## THE STORING AND SERVING OF **BEER**

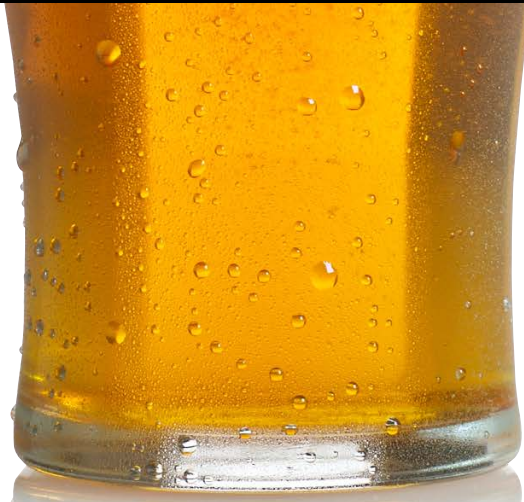
Craft beer has seen a surge in popularity in the past five years. As of 2017, there are over 4,000 breweries in the US and Canada combined. Homeowners have more choices in beer than ever before, and – no matter what your favorite brew is – Perlick has the serving and storing solution to keep beer brewery fresh for peak enjoyment.

24" Signature Series Dual-Zone Refrigerator/Wine Reserve (left), 24" Signature Series Adara Beer Dispenser, Two Faucet (shown)



## THE ANATOMY OF **BEER**

There is a reason beer is now regarded in the same way fine wines are. A complex blend of flavors, aromas and brewing styles create a wide range of unique brews, ranging from light, fragrant pilsners to bold, robust stouts. Here are the elements that combine to make your favorite brews.



## **AROMA**

Determined by malt, grain and fermentation.

## **ALCOHOL CONTENT**

Beer ranges from less than 3% to just under 30% alcohol by volume.

## **CARBONATION**

Carbon Dioxide is a by-product of fermentation.

## **COLOR**

Determined by the kilning of the malts. Can also depend on mashing, boiling and fermentation.

## **FLAVOR**

Determined by the malt, hops and water used in the brewing process.

## **HEAD**

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

# 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 rapid dispensing.

Knowing how much beer is in a keg is crucial when choosing a beer dispenser, as well as for entertaining.



1/6 BARREL



1/4 BARREL



SLIM 1/4 BARREL

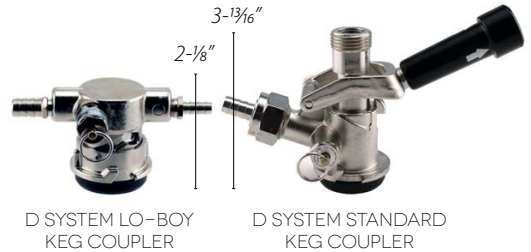
<b>GALLONS</b>	5.16	7.75	7.75
<b>OUNCES</b>	661	992	992
<b>NO. OF 12 OZ. CAN/BOTTLE SERVINGS</b>	55	82	82
<b>NO. OF 16 OZ. PINT SERVINGS</b>	41	62	62
<b>NO. OF CASES</b>	2.3	3.4	3.4
<b>NICKNAMES</b>	Torpedo Keg Log Sixth Barrel Sixtel	Quarter Barrel Pony Keg Stubby Keg	Slim Quarter Barrel Tall Quarter
<b>WEIGHT (FULL)</b>	58 lbs.	87 lbs.	87 lbs.

# ALL ABOUT COUPLERS

A keg coupler connects the Carbon Dioxide gas line (CO<sub>2</sub>) to the keg. The compressed gas powers the coupler to draw out the beer from the keg. Different countries use different style couplers, so it is crucial to have the right coupler for the specific brand you are going to be dispensing.

Because of height constraints, you must use a Lo-boy coupler for 1/6 barrels and slim 1/4 barrels. Lo-boys are available in D and S Series, all other series must use a standard keg coupler, therefore, are only able to be used with short 1/4 barrels.

Please note - Macro brands like Miller and Budweiser use D System keg couplers. *Always* verify the coupler requirement for beers you wish to dispense prior to purchasing.



BEER BRAND	COUNTRY	TYPE
<b>AMSTEL</b>	Holland	S*
<b>BECK'S</b>	Ireland	D*
<b>DOS EQUIS</b>	Mexico	D*
<b>GROLSCH</b>	Holland	G
<b>GUINNESS STOUT</b>	Ireland	U
<b>HACKER-PSCHORR</b>	Germany	A
<b>HARP</b>	Ireland	U
<b>HEINEKEN</b>	Holland	S*
<b>HOEGAARDEN</b>	Holland	A
<b>LABATT BLUE</b>	Canada	D*

BEER BRAND	COUNTRY	TYPE
<b>MODELO</b>	Mexico	D*
<b>NEWCASTLE</b>	England	S*
<b>PERONI</b>	Italy	D*
<b>PILSNER URQUELL</b>	Czech	S*
<b>SMITHWICK'S</b>	Ireland	U
<b>SPATEN</b>	Germany	A
<b>STELLA ARTOIS</b>	Belgium	D*
<b>STRONGBOW CIDER</b>	England	S*
<b>TENNANT'S</b>	Scotland	G
<b>WARSTEINER</b>	Germany	A

\*Perlick Lo-Boy Keg Coupler Available

# MEET THE PERLICK **BEER DISPENSERS**

Perlick has 13 base models of 15- and 24-inch indoor and outdoor home beer dispensing models in its product portfolio – the most of any manufacturer in our category. Each Perlick Beer Dispenser is built using the same proprietary equipment and designs used in bars, restaurants, stadiums and arenas around the globe. Learn the differences between our two classes of beer dispensers below.



DRAFT ARM



ADARA



650SS



DRAFT ARM



630SS

SIGNATURE SERIES

C-SERIES

<b>REFRIGERATION SYSTEM</b>	Exclusive 995 Btu variable-speed compressor w/front-vented, RAPIDcool refrigeration technology	525 Btu standard compressor w/ front-vented, RAPIDcool refrigeration technology
<b>INTERIOR/EXTERIOR</b>	Stainless Steel/Stainless Steel (indoor and outdoor models)	Stainless Steel/Black Vinyl Clad (indoor models), Stainless Steel/Stainless Steel (outdoor models)
<b>DISPENSING TOWER(S)</b>	Draft Arm (Standard), Adara (Signature)	Draft Arm
<b>FAUCET TYPE</b>	650SS Forward-sealing Flow Control Faucet	630SS Forward-sealing Faucet
<b>SIZES AVAILABLE</b>	15", 24" single faucet, 24" two faucet	24" single faucet, 24" two faucet
<b>TEMPERATURE RANGE</b>	33° - 42°F (.5° - 5.5°F)	33° - 42°F (.5° - 5.5°F)





24" Signature Series Beer Dispenser,  
Two Faucet (shown)



LAKEFRONT  
BEER CO.  
PILSENER BEER  
MILWAUKEE

Potosi  
Pilsener  
Czech Style

O'Sco Brewing Company

BLACK HUSKY

BLACK HUSKY



Krombein  
Model 1000  
Serial No. 1000000000  
Made in USA



## TRUST THE BRAND THE **PROS TRUST**

Perlick is the pioneer of the beer dispensing industry, leading the competition in innovating the way venues move beer in the freshest, coldest way possible. Since introducing our premier Century system in 1962, Perlick has gone on to design, engineer and manufacture beverage 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 heavy-duty, commercial grade technology refined beautifully for the home.



## WHAT MAKES IT A PERLICK? **PERFORMANCE**

The key to the perfect pour is proper – and consistent – temperature. The Perlick designed and engineered RAPIDcool forced-air refrigeration system out performs the competition, pouring cold beer indoors and outdoors – even when the temperature outside is over 100°F.

## **RAPIDCOOL™** FORCED-AIR REFRIGERATION

There is a reason Perlick products are favored by designers and homeowners alike. Not only does **Perlick's RAPIDcool™ forced-air refrigeration technology** provides exceptional cooling, it provides the smartest cooling of all the competition. RAPIDcool™ is powered by a 995 Btu variable-speed compressor, providing robust refrigeration when the control module senses a change in temperature. The system ramps up when a fresh keg is loaded in, and adjusts accordingly to maintain the set temperature. Not only is the cabinet cooled, the beer tower is forced-air-cooled to keep beer cold from the keg to the faucet.





## WHAT MAKES IT A PERLICK? **TECHNOLOGY**

Achieving the perfect pour isn't a bunch of marketing jargon. It's a real science, a science that Perlick has studied and built a patented solution for achieve a truly perfect serve. Designed by veteran Perlick engineers with only the highest quality materials, it's technology no other manufacturer can achieve.

## 650SS **FLOW CONTROL FAUCET**

Enter the award winning 650SS Flow Control Beer Faucet. Constructed of 304 stainless steel and with a proprietary forward-sealing design, Perlick's Flow Control Beer Faucet is the most sanitary faucet on the market. The lever on the side of the faucet is puts you in control of how you pour your beer. A high-carbonated Hefeweizen tends to pour foamy, so by slowing the pour, you are able to achieve the perfect amount of head on your beer. It's also crucial for newly loaded kegs, as well as pouring frosty cold brews on a hot summer day.





24" Signature Series Refrigerator (left) and  
24" Signature Series Beer Dispenser, Two Faucet (shown)


## WHAT MAKES IT A PERLICK? **CONSTRUCTION**

With over 65 years of experience in designing, engineering and manufacturing beer dispensing systems and products for the commercial market, we've mastered the art of building beer dispensers that can stand up to heavy usage (and heavy kegs!) Solid construction is the cornerstone of a Perlick Beer Dispenser.

















## **UNPARALLELED CONSTRUCTION**

The key to Perlick's unrivaled quality is our commercial-grade construction. Perlick's full line of residential refrigeration – including our industry best beer dispensers – are handcrafted from the same materials and components that are used on our commercial products. Commercial-grade stainless steel interiors and exteriors, 2" foamed-in-place insulation and a refrigeration system built to stand up to harsh commercial conditions are all elements that make a Perlick a Perlick.



# STYLES OF BEER

Because of its complexity, beer is defined by a style. Style differentiates beers by aroma, appearance, flavor, mouthfeel, etc. There are three main styles – Ale, Lager and Hybrid – each having a variety of sub-styles. Read on to learn how to properly serve common sub-styles and see recommended pairings to experience beer as the brewmaster intended.

	COLOR	SERVING TEMP	GLASS TYPE	PAIRINGS TO TRY / EXAMPLE
<b>American Amber Ale</b> (Red Ale) Popular, medium-bodied style with robust flavor - can be fruity or spicy		45° - 50°F		Cheddar, barbeque chicken, banana pound cake / Fat Tire Amber, Lagunitas Censored
<b>American Amber Lager</b> (Red Lager) Medium-bodied lager, popular American variety with caramel malt characteristics		45° - 50°F		White Cheddar, Latin cuisine, grilled vegetables, fruit desserts / Yuengling, Killian's, Grain Belt
<b>American Pale Ale</b> Medium body with floral, fruit and pine American hops characteristics		44° - 55°F		Gorgonzola, Asian cuisine, shellfish / Bell's Two Hearted Ale, Lagunitas IPA, Surly Furious
<b>Belgian Tripel</b> High ABV, high bitterness masked by balance of hops and malts. Spicy and complex with a sweet finish.		40° - 45°F		Cajun food, crab cakes, roasted poultry, creme brulee / La Fin Du Monde, Chimay Tripel
<b>Bock</b> All-malt brew that is high in sweetness with nutty, toasted character		45° - 50°F		Aged Swiss, German cuisine, chocolate / Samuel Adams Winter Lager, Shiner Bock
<b>English-Style Brown Ale</b> A malty, low carbonation beer with chocolate and nutty tones.		45° - 55°F		Aged Gouda, roasted or grilled-pork, pear desserts / Newcastle, Goose Island Nut Brown Ale
<b>English-Style Sweet Stout</b> Also known as Milk Stout, this style features a sweet flavor profile of chocolate, caramel notes		50° - 55°F		Cheddar, spicy cuisine, chocolate desserts / Left Hand Milk Stout, 3 Floyds Moloko



WEIZEN



AMERICAN PINT



NONIC PINT



PILSENER



TULIP

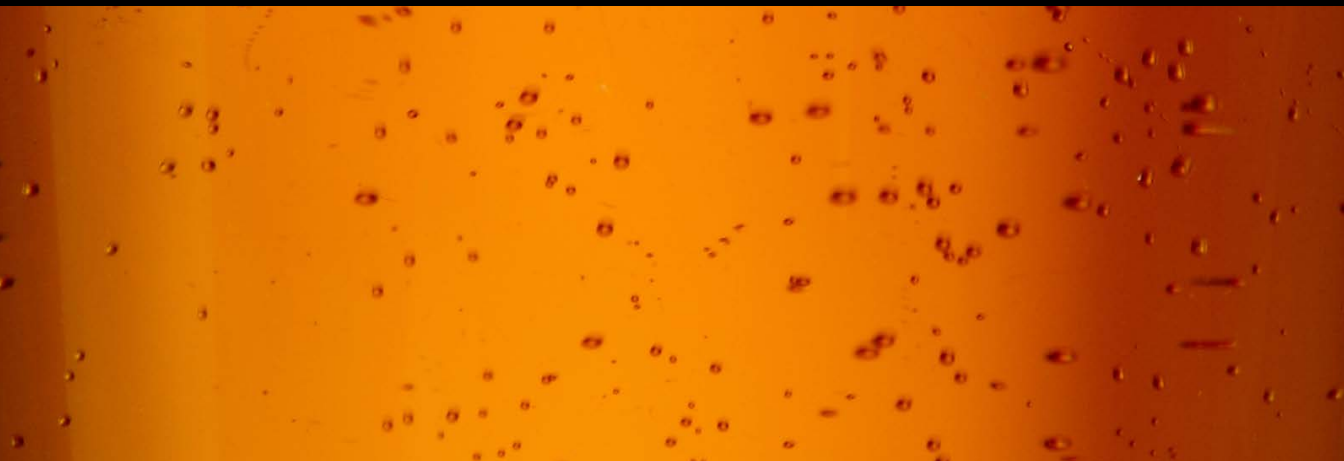


	COLOR	SERVING TEMP	GLASS TYPE	PAIRINGS TO TRY / EXAMPLES
<p><b>German-Style Hefeweizen</b> Known for its cloudy haze, Hefeweizen boasts strong banana and clove notes</p>		40° - 45°F		Chèvre, seafood/shellfish, lemon tart or other citrus desserts / Franziskaner, Hacker-Pschorr Hefe
<p><b>German-Style Pilsener</b> A light colored, well-hopped beer with a spicy/herbal aroma/flavor</p>		45° - 50°F		White Cheddar, Latin cuisine, grilled vegetables, fruit desserts / Beck's, Warsteiner, St. Pauli Girl
<p><b>German-Style Marzen</b> Also known as Oktoberfest, this beer is rich in malt and has a bread-like aroma</p>		45° - 50°F		Pepper Jack, Spicy fare, kielbasa, Coconut Flan / Spaten, Leinenkugel's Oktoberfest
<p><b>Imperial India Pale Ale</b> High in hop bitterness and flavor. Focused on show-casing character of hops</p>		50° - 55°F		Sharp Cheddar, Barbeque, Miso Salmon / Dogfish 90 Minute IPA, Pliny the Elder, West Coast IPA
<p><b>Irish-Style Red Ale</b> Balanced beer with caramel and butter toffee notes</p>		45° - 55°F		Cheddar, Roasted Pork and Vegetables, Poached Pears / Smithwick's, Newcastle, Murphy's Irish Red
<p><b>Porter</b> Feature sharp bitterness from black malt with cocoa characteristics</p>		50° - 55°F		Brie, Gouda, Barbeque, Smoked Meats, Chocolate / Great Lakes Edmund Fitzgerald, Black Butte
<p><b>Vienna-Style Lager</b> Malty aroma and sweetness with low hop bitterness</p>		45° - 50°F		Havarti, Grilled Pork, Almond Biscotti / Samuel Adams Boston Lager, Modelo, Dos Equis



## PERLICK INVENTED **THE PERFECT POUR**

Whether you are a craft beer connoisseur or just someone who loves to entertain at home, Perlick has home beer dispensing solutions to pour all your favorite brews like the pros. With time-tested technology and unmatched construction, you'll enjoy the same quality product as used in over 50% of all sports venues in the US and Canada - yet with the sleek refinement only offered by Perlick Residential.




## WHY TRUST **PERLICK BEER DISPENSERS**

- All models are powered by **Perlick's exclusive RAPIDcool™ forced-air refrigeration system** which ensures consistent temperature by circulating cold air through the cabinet. It also prevents icy cold temperatures at the back of the unit, which can happen with competitor units that rely on a cold plate to achieve lower temperatures
- All models feature **commercial-grade stainless steel interiors**, providing a strong, sanitary environment for kegs – will not crack like a plastic liner under the weight of a heavy keg.
- All Perlick **beer towers are forced-air cooled** to keep beer cold during it's journey from the keg up and through the faucet. Maintaining cold temperature eliminates overfoaming because of temperature fluctuations.
- Perlick designed and engineered beer faucets are constructed of **304 sanitary stainless steel** with a patented forward-sealing design. Our faucets are cleaner and better performing than any other faucet on the market.
- Perlick products are backed by a **Full Three Year Warranty** plus an additional three years on the sealed system – the industry's best warranty.

# MEET YOUR **PERLICK BEER DISPENSER**

Perlick offers the widest selection of beer dispensers in the industry. Available in 15- and 24-inch models, Perlick has the technology to pour your favorite brews at home – indoors or out.

► Visit [perlick.com/residential](http://perlick.com/residential) for product details, available accessories or to find a Perlick dealer near you

 Outdoor model available

15" SIGNATURE SERIES  
15" W x 34-1/4" H x 24" D



**Draft Arm**  
*Single Faucet*

**Adara**  
*Single Faucet*



Capacity  
*One 1/6 barrel*



24" SIGNATURE SERIES  
24" W x 34-1/4" H x 24" D



**Draft Arm**  
*Single Faucet*

**Adara**  
*Single Faucet*



Capacity  
*Two 1/6 barrels*

OR

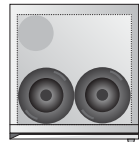


*One 1/4 barrel*

OR



*One slim 1/4 barrel*



**24" SIGNATURE SERIES**  
24" W x 34-1/4"H x 24"D



**Draft Arm**  
*Two Faucet*



**Adara**  
*Two Faucet*



Capacity  
*Two 1/6 barrels*

OR

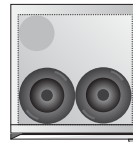


*One 1/4 barrel*

OR



*One slim 1/4 barrel*



**24" C-SERIES**  
24" W x 34-1/4"H x 24"D



**Indoor Draft Arm**  
*Single Faucet*



**Outdoor Draft Arm**  
*Single Faucet*



Capacity  
*Two 1/6 barrels*

OR

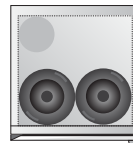
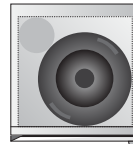


*One 1/4 barrel*

OR



*One slim 1/4 barrel*



**24" C-SERIES**  
24" W x 34-1/4"H x 24"D



**Indoor Draft Arm**  
*Two Faucet*



**Outdoor Draft Arm**  
*Two Faucet*



Capacity  
*Two 1/6 barrels*

OR

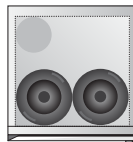
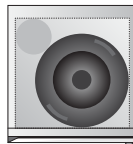


*One 1/4 barrel*

OR



*One slim 1/4 barrel*





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YEARS OF INNOVATION

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