GUIDE TO

PIGGIN & PIN

WITH FRESH KEGGED BEER



SHELF LIFE

Your beer stays fresh for **3 days** unopened.

But once opened, drink within **24 hours.**

Always drink before the Best Before date.



STORAGE & SERVING

To enjoy your kegged ale, such as Hog IPA, or our Hogstar Lager or Hazy Hog Cider at its best, keep it as cold as possible. A fridge is perfect.

An ideal temperature for serving kegged ale is 5-8°C, Hogstar Lager 1-3°C and Hazy Hog Cider 5°C.

Carefully remove the perforated section from the box to reveal the tap. Stand the Piggin or Pin upright (tap side facing up) and gently open the tap to allow any excess gas to escape.

Close the tap again and place the Piggin or Pin with the tap facing forward on the edge of a table or surface in position to serve.

Always store and serve from a place where any drips or spillage won't damage surfaces, floors or carpets etc.



RECYCLE

Cardboard made from 100% recyclable materials. FSC certified.

Plastic container recyclable.

Tap widely recyclable.

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