

GUIDE TO

PIGGIN & PINS

WITH SEDIMENTED CASK ALE



SHELF LIFE

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

But once opened, drink within **3 days**.

Always drink before the Best Before date.



STORAGE & SERVING

To enjoy your cask ale at its best, keep it cool, around 8-12°C, and out of direct sunlight.

Or if you prefer your cask ale a little colder, it may be kept in the fridge but may develop a “chill haze”, making it slightly cloudy. This won't affect the quality or taste of your cask ale.

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

On arrival, carefully remove the the perforated section from the box to reveal the tap. Stand the Piggín or Pin upright (tap side facing up) and gently open the tap to allow any excess gas to escape before closing the tap.

48 hours before serving, place the Piggín or Pin with the tap facing forward on the edge of a table or surface in position to serve.

After 48 hours the residual yeast will have dropped to the bottom and your beer will be ready to drink.

If the Piggín or Pin has excessively inflated again before you are ready to serve, simply vent the Piggín or Pin by opening the tap and drawing off a small amount of beer to release the gas, before closing the tap.



RECYCLE

Cardboard made from 100% recyclable materials. FSC certified.

Plastic container recyclable.

Tap widely recyclable.

