



## Tips





## Introduction

Thank you for purchasing Beer Stones from Brew Muse! We hope they will give you years of happy beer drinking experiences. The following pages will help you fully understand your product and how to look after it, so you can make every beer even better.



**⚠ Warning:** Beer Stones were designed to minimize the hazard of choking, but it's important to use them safely for you to avoid serious injury. Don't ever put them in your mouth. Keep them away from children.

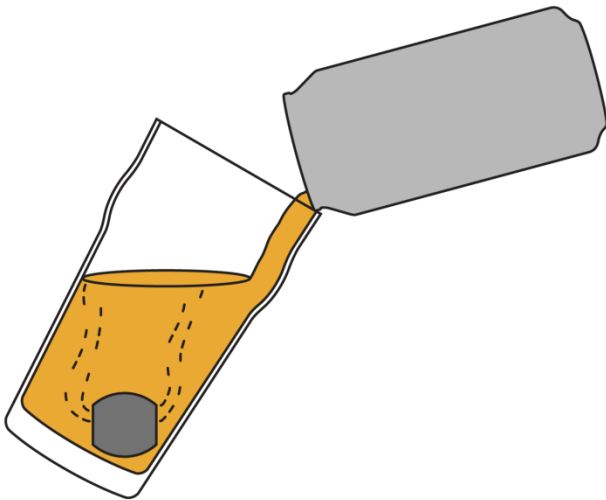


# How to Use

1. Place a Beer Stone into your vessel of choice.

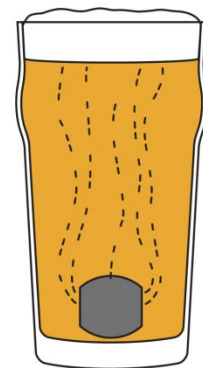


2. Pour your beer in slowly.



3. Enjoy your beer!

Watch your beer release active CO<sub>2</sub>. It's pretty neat! Oh, remember to drink it, too.





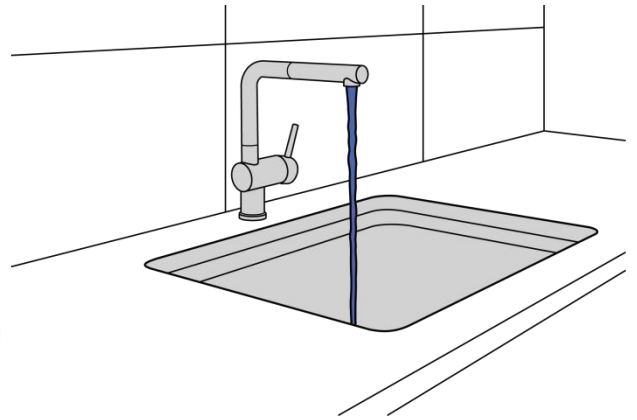
## Tips

### Cleaning

For a quick clean, soon after you finish your beer, just rinse your Beer Stone off with tap water.

For a thorough clean, you can place your Beer Stone on a prong in the dishwasher as well.

Periodically, scrub the engraving with a microfiber cloth or kitchen brush.



### Optimizing Foam

A can or bottle of beer has a set amount of carbonation ( $\text{CO}_2$ ) dissolved inside. The less  $\text{CO}_2$  you use for the initial head, the more  $\text{CO}_2$  you'll have to hold a nice head toward the bottom of your glass.

- Pour your beer slowly, so the initial head is not too big.
- The Beer Stone will create the right head for you, depending on the beer style.

### Store in the Freezer

Store your Beer Stone in a freezer between uses, and it will help beer stay cold a little longer.



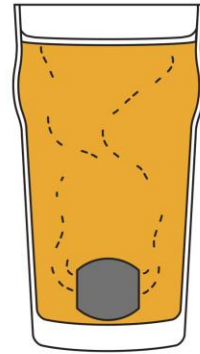


# Troubleshooting

## My Beer Stone doesn't create enough foam!

### Possible Solutions:

- Make sure your Beer Stone and beer glass are clean. Oils inhibit head creation and retention.
- Check your beer temperature. Cold beer below 35°F (2°C) does not release much dissolved CO<sub>2</sub>.
- Try another beer style. Some beer styles have low carbonation and don't produce much foam.
- Use a small saw from a multitool to carefully add a few nucleation sites to the inside hole.



## My Beer Stone creates too much foam!

### Possible Solutions:

- See tips above in "Optimizing Foam."
- Check your beer temperature. Warm beer above 50°F (10°C) releases dissolved CO<sub>2</sub> quickly, not steadily.
- Use a cold Beer Stone. The closer your stone is to the beer temperature, the less CO<sub>2</sub> it will release until they reach equilibrium.
- Use a wet Beer Stone. Rinse under tap water before use. The wet surface reduces the initial burst of CO<sub>2</sub>.
- Use a cotton tip/swab to polish the inside hole.



## Contact Us!

[Support@brewmuse.com](mailto:Support@brewmuse.com)

We want you to love your Beer Stones and be happy using them. If you need anything, email us for direct customer service.