



HOW TO POUR A PERFECT BEER FROM YOUR BLADE

Five simple steps to turn personal skills
into the professional art of pouring.



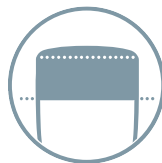
RINSE



POUR



SKIM



CHECK



SERVE

BLADE

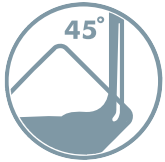
BREWLOCK COUNTERTOP
DRAUGHT SYSTEM



STEP 1 | RINSE

RINSE THE GLASS TO CLEAN AND COOL IT

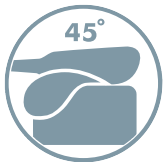
- Rinse the glass under cold running water to prevent thermal shock (warm glass, cold beer) which would quickly heat the product and reduce the persistence of the head.
- Hold the glass at the bottom to keep it cool and clean.



STEP 2 | POUR

POUR THE BEER WITH THE GLASS TILTED 45° TO GET A COMPACT UNIFORM HEAD OF FOAM

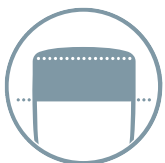
- Open the tap with a single decisive, continuous and uniform movement.
- Let the first drop fall on the drip tray, insert the glass (tilted at 45°) under the flow.
- Slowly straighten the glass while it is filling, then close the tap and remove the glass.



STEP 3 | SKIM

SKIM OFF THE HEAD OF FOAM AT A 45° ANGLE TO COMPACT IT

- Skim off the head when it starts to overflow the glass to eliminate the large bubbles on the surface.
- Remove the foam with a slow "outward" movement, keeping the cut at a 45° angle to create a compact and uniform head of foam.



STEP 4 | CHECK

CHECK THAT THE HEAD OF FOAM IS ABOUT 2 FINGERS HIGH

- Let the beer rest so the foam gently rises to form a perfect head of about 2 fingers.



STEP 5 | SERVE

PLACE THE GLASS ON A COASTER WITH THE LOGO IN FULL VIEW TOWARDS THE CLIENT

- Hold the glass at its base for hygienic reasons.
- Turn the glass so the logo is facing the client.
- Serve on a coaster and smile.

