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## **POLYPIN INSTRUCTIONS**

1. Transport your polypin in an upright position. Tap at top. This reduces the pressure on the tap.
2. On arrival vent it in the upright position by opening the tap and releasing any excess gas.
3. If tap not already exposed, break and remove the perforated panel of cardboard to expose the tap.
4. Store somewhere at or below 12°C until 24 hours before consumption.
5. 24 hours prior to consumption, place the polypin in the position it will be served, with the back raised by about 2 inches (a book is often used to do this).
6. Ideal room temperature for serving of the beer is about 13°C.
7. For storage and serving, avoid placing beer near radiators or other sources of heat, as beer may over ferment and rupture the container.
8. Allow at least 24 hours for the beer to 'settle' (the sediment to fall to the bottom of the polypin). Sometimes a small amount of sediment settles in the tap and the first drop out of the polypin may be hazy. This should clear within  $\frac{1}{4}$  of a pint.