



Common Draught Beer Problems

Quick Troubleshooting Guide for Retailers



To diagnose a draught problem, hold a clean glass at a 45 degree angle under the faucet and open the tap completely. Use the troubleshooting guide below to find a potential cause and solution for your problem.

Problem	Potential Causes	Symptoms	Possible Solutions
No Beer is Coming Out 	Keg is empty	Gas will rush out of faucet	Connect a full keg
	Gas tank is empty	Other draught lines will start to pour slowly, gas tank volume gauge will read "0"	Connect a full gas tank
	Gas valves are shut off	Beer pours very slowly and stops, but gas tank volume gauge shows that there is gas in the tank	Turn the toggle so that it is parallel with the gas line
	Beer line is frozen	Beer trickles out or stops in one tap or multiple adjacent taps	Turn the glycol system off for 1 hour, then try pouring and turn back on if all pours normally.
Beer is Pouring Foamy 	Beer lines are dirty	Beer slowly becomes foamy over several weeks time and lines have not been professionally cleaned	Contact your local MHD representative to have them troubleshoot the extent of the issue. Lines should be cleaned around every two weeks.
	Gas regulator set at wrong pressure	Beer pouring very rapidly or very slowly, with excessive foam	Adjust pressure – downstairs keg systems should be set at about 24 P.S.I., and direct draw systems (under the bar) should be set at about 10 P.S.I.
	Keg storage or coolant temperature is too high	Beer pours above 40°F with excessive foam	Lower the cooler temperature, limit traffic through the cooler door, and lower the temperature of the glycol reservoir to about 35°F
	Beer was just delivered	The first few pints in a keg pour foamy	Wait 1-2 hours, then pour again



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Use this guide to identify common draught issues, what they look like, and what to do

Problem	Potential Causes	Symptoms	Possible Solutions
Beer “Burps” or Sputters 	There is a warm spot, kink, pinhole, or bacteria buildup somewhere in the beer line	The beer starts pouring fine, then “burps”	Check to see if a full keg could be sitting on a beer line. If not, check the insulation and seals on the line with a sponge and warm soapy water, and plan to get lines cleaned
	There is a bad seal around the faucet or keg coupler (sankee)	The beer starts pouring fine, then “burps”	Replace washers in the keg coupler and faucet or exchange for new equipment
Beer Tastes “Off” 	Draught beer lines not properly rinsed	Beer has a slight metallic or soapy taste	Request to have your lines be cleaned again, or just quickly pour a couple of pints and taste should return to normal
	Beer tastes stale, with a papery or “wet cardboard” aroma	The keg could be past its expiration date, or air could have been pumped into the keg	Ensure your keg is being pressurized with CO ₂ or G-mix from a gas cylinder, not oxygen rich air. If the keg has been on tap for more than six weeks, the beer may begin to lose freshness.

Need help? Visit www.mhdbud.com or call 979-836-2022