



Bag In Box Beer:
An Informative Guide

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Jolly Sailor Brewery

Bag in Box Beer

We have been offering a bag in box system at Jolly Sailor Brewery since we were established in 2012.

Bag in box beer offers pubs, social clubs, wedding venues, home users and more, the opportunity to serve real ale through a hand pull without the minimal shelf life expected from a tapped cask.

Bag in box beer from Jolly Sailor Brewery has an expected shelf life of 3 months even whilst it is in use. This is because the beer is protected by a triple layered bag. The beer is contained within the inner most layer and as it is used the bag shrinks down, never allowing air to come into contact with the beer, thus reducing the aging and deterioration of the product within.

We supply all of our Jolly Sailor Beers in 20, 10 & 5 litre bag in boxes. These can serve around 36, 18 & 9 pints of beer respectively with no compromise on taste, quality or shelf life.



For more information contact us at the brewery or see our website for a comprehensive guide.

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Storing Bag in Box Beer

Follow these steps to ensure your bag in box beer remains in its optimum condition during storage:

- Store in a dry area or on a shelf to prevent moisture damage to the box.
- Bag in box beer needs to be stored around 12 degrees Celsius, (normal cellar temperature).
 - Storing at higher temperatures may cause a secondary fermentation resulting in the bag expanding. This won't be detrimental to the beer, but if left unchecked, the bag could rupture, leading to beer loss, beer to deteriorate and spill damage to furniture or floors.
- To de-gas the bag, if required, simply place the box on the short end away from the tap, push the button on the tap and the excess CO₂ will be released. You will need to keep doing this if the storage temp remains above the recommended 12 Degrees Celsius.
- We recommend you let your bag in box beer settle for 24 hours before serving, though some of our beers will be ready to serve with no significant stand time.



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Serving Bag in Box Beer

Bag in box beer can be served simply from the tap in the bag or through a hand pull.

Serving Bag in Box Beer through a hand pull:

- To serve bag in box beer through a hand pull you will need a reusable Vitop bag in box connector, (available from the brewery).
- The connector is fixed to the end of the beer line by inserting the tail into the beer line and using a jubilee or hose clip to secure it in place. Ensure you do not overtighten the jubilee or hose clip as this can distort the adaptor's tail.
- If your line is too wide or too narrow for the adaptor tail, simply dip the end of the line in a cup of boiling water to soften it and it will adjust to the diameter of the tail when inserted. (Please be careful when using just boiled water. Suitable P.P.E should be worn).
- Bag in box and cask connectors are easily interchangeable if you want to use the same line for cask beer and bag in box beer at different times.
- Once the connector is on the beer line, you can secure the connector to the bag in box tap.
- Place the bag in box with the long side at the bottom of the box on the shelf or serving space and gently pull the tap out through the perforated hole.
- Remove the perforated red tab from the tap.
- Place the tap end securely into the bottom of the connector, ensuring the tap is in line with the downward pipe as best you can. If all is lining up correctly the little wings on the side of the tap will fit snugly into the shape of the connector.
- Swing the hinged section over the tap to rest on the red button on the top.

- Once you are happy that everything is lined up, screw down the knob on top of the connector firmly to push down the red button on the tap.
- Try not to be too heavy handed with the connector knob as this can cause breakage or the screw turning too far. You do need to turn the knob quite firmly though to hold the button down in place.
- Once this is done the beer can be served through the hand pull exactly the same as beer from a cask.
- If the connector is leaking then the alignment is not quite right. Unscrew the knob and reposition the connector until there is no leakage.
- We recommend disconnecting the Vitop Connector from the bag in box when not in use to ensure the integrity of the bag. This will prevent any risk of bacteria or air getting into the bag in box from the line when not in use.

See diagram below for further instruction:

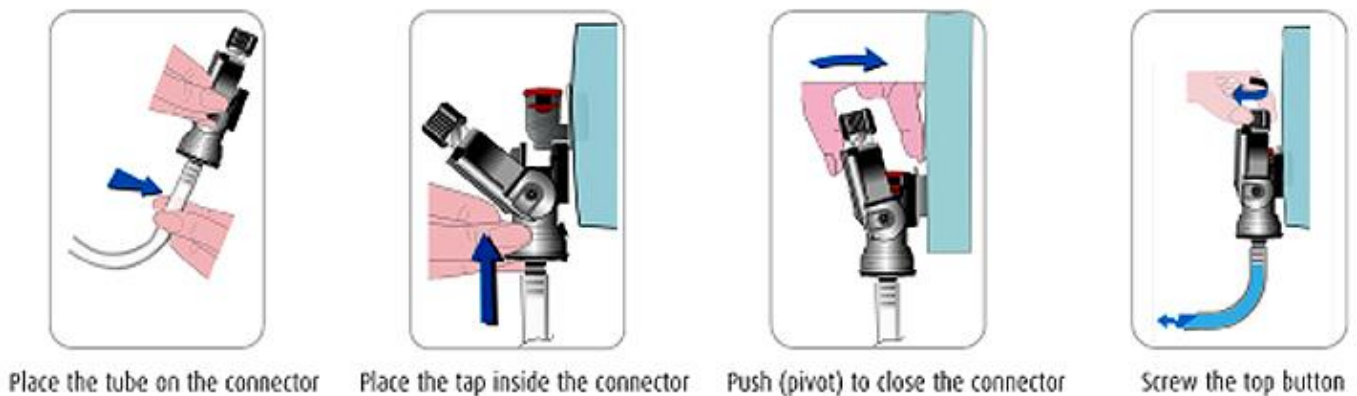


Diagram from Jigsaw Bag in Box

NB: We recommend allowing the bag in box beer to settle for 24 hours before serving. Though some of our beers are able to be served without a significant stand time.

Cleaning a Bag in Box Beer Line:

- As with any real ale beer line, you must clean your lines once a week or after every use if there will be a gap between usage.
- Before cleaning the lines you must disconnect the Vitop connector from the bag in box beer tap.

- Insert a spare tap into the connector to allow beer line cleaner and water to be pulled into the line. (A spare tap will have been provided with the connector).
- You will not be able to pull any liquid into the line if there is no tap in the connector as it is a one way valve.
- Please follow your chosen beer line cleaners instructions and always wear appropriate P.P.E when using hazardous chemicals.
- Ensure lines are flushed thoroughly with water after using a beer line cleaner.

Serving Bag in Box Beer straight from the BIB tap:

- Lay box with the long side at the bottom, on a suitable shelf or serving space.
- Pull tap gently out through perforated hole.
- Remove perforated tab from the tap.
- Press tap button down and serve straight into a glass.
- A long pour can replicate a white head on the beer if required but the beer is served flat in this instance.





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Benefits of Bag in Box Beer:

A Summary

- Shelf life is greatly increased compared to a tapped cask. Jolly Sailor Brewery Bag in box beers have best before dates of 3 months from the racking date.
- The bag and tap remain sealed and protected even during use. This allows you to change beers for different occasions during its shelf life as well as storing the beer for the next event if there is a gap in between.
- Rectangular boxes are easy to store, stack and dispose of. No waiting for the brewery to come back and collect the empties!
- There is little risk of serving a bad pint or having to throw beer down the drain as the beer remains protected within the bag and deterioration of the beer is greatly reduced.
- Bag in box can be used at home, at work, in pubs, wedding venues, social clubs, outdoor events, BBQ's, beer festivals, the list goes on.

To try one of our bag in box beers or to find out more use the contact or website details below:

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