



PRIVATE BREWERY  
SINCE 1886

# DRAUGHT BEER CONCEPT

ERDINGER WEISSBRÄU  
ERDINGER BRAUHAUS





## INTRODUCTION

Quality, enjoyment, tradition and a cosmopolitan outlook – these are the values of Privatbrauerei ERDINGER Weissbräu. For over 130 years, our passion for Bavarian brewing skills has inspired us to produce wheat beers of outstanding quality. ERDINGER does not let others brew under licence – every single beer speciality is brewed and bottled by us in Erding.

Beer is one of the on-trade's most important drivers of revenue and earnings. It promotes a relaxed and friendly atmosphere. This is because beer, as a moderately alcoholic, carbonated beverage, is an ideal thirst quencher and an excellent accompaniment to food. Quality is a top priority in Erding. This is the only way to get the best beer into the barrel and to the customer. Our beers are known for the following quality features:

- Water from our own deep wells
- Selected wheat and barley malts
- Finest aroma hops from the Hallertau region
- The best yeast strains, top-fermenting and bottom-fermenting
- Balanced maturation
- Sparkling carbonation
- Bottle or keg fermentation (“Bayerische Edelreifung”)
- Top sensory characteristics

We are particularly committed to maintaining ERDINGER's quality standards right through to the end customer and to doing everything possible to achieve this, together with our partners in the on-trade and off-trade.

# OUR ERDINGER QUALITY STANDARDS

- Hygienically and visually flawless ERDINGER GLASS
- Temperature of our products in the glass when served: max. 7.0 °C
- For yeast-cloudy beers: subtle, uniform cloudiness
- Taste: typical for the variety
- Head: fine and stable froth
- Aroma: typical for the variety, fresh
- Effervescence: typical for the variety

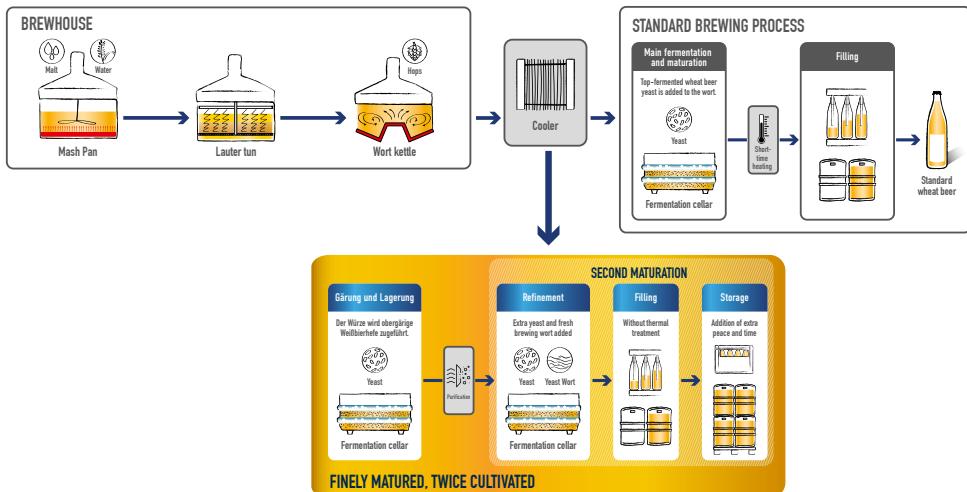


## BAVARIAN DOUBLE MATURITY METHOD

Our wheat beers stand out from the crowd! This is because after the first fermentation and the addition of extra yeast and fresh wort, ERDINGER wheat beers are matured a second time. With plenty of time, care and exceptional attention to detail.

These wheat beers with their additional second maturation can be recognised by the quality seal "Bayerische Edelreifung – twice cultivated". And when you drink them, by the special enjoyment they offer.

"Bayerische Edelreifung" is an absolute sign of quality, because beers brewed using the Bavarian double maturity method boast a particularly complex aroma, delicately bubbly carbonation and were bottled without pasteurisation. Further details at [www.bayerische-edelreifung.com/en/](http://www.bayerische-edelreifung.com/en/)



# RECOMMENDED TECHNICAL EQUIPMENT

## Materials:

- Tube material 7.0-10.0 mm diameter
- KEG head with basket fitting
- Compensator tap
- Python with tight-fitting and sufficiently thick insulation (H19 strength)
- Cooling unit and/or cooling coils (operating temperature + 3 °C)
- Conveying gas: We recommend pure CO2
- Carbonation pressure: the respective product-specific carbonation levels can be found on our website
- Delivery pressure should be calculated according to the specific parameters of the equipment. Our ERDINGER DRAUGHT BEER APP can be used for this purpose



## Example:

- Cellar tapping, tube diameter 10 mm, line length 6 m, height difference 3 m
- An Erdinger Weissbier keg has a carbonation pressure of approx. 1.2 bar at + 6 °C
- A friction loss of 0.06 bar is calculated for a line length of 6 m (approx. 0.01 bar per 1 m line length)
- An additional pressure loss of 0.3 bar is calculated for the height difference of 3 m (approx. 0.1 bar per 1 m height)
- Safety factor 0.2 bar

This results in the following manometer setting:

$$\begin{array}{r} \mathbf{1.2 \text{ bar}} \\ \text{Carbonation} \end{array} + \begin{array}{r} \mathbf{0.06 \text{ bar}} \\ \text{Friction loss} \end{array} + \begin{array}{r} \mathbf{0.3 \text{ bar}} \\ \text{Pressure loss} \end{array} + \begin{array}{r} \mathbf{0.2 \text{ bar}} \\ \text{Safety factor} \end{array} = \begin{array}{r} \mathbf{1.76 \text{ bar}} \\ \mathbf{(1.8 \text{ bar})} \\ \text{Operating} \\ \text{pressure} \end{array}$$

# DUTIES

## Hygiene:

A basic requirement for the dispensing of **ERDINGER WEISSBRÄU** and **ERDINGER BRAUHAUS** draught beers is perfectly hygienic and well-maintained dispensing equipment. All components must be regularly cleaned and disinfected.

## Cleaning:

Chemical-mechanical cleaning of beer line **at least every 14 days**. It should be carried out by a specialist company..

# OUR REQUIREMENTS FOR PERFECT ERDINGER QUALITY

Draught beer know-how: experience in handling keg beer.

Storage of our products should be as cool as possible and protected from direct sunlight. Our **beers containing yeast** should be stored upside down before tapping. This creates the typical and perfect yeast cloudiness of our twice-cultivated beer specialities. Please allow at least 48 hours for pre-cooling (at approx. 6.0°C).



## Beer temperature:

A maximum serving temperature of 7.0°C in the glass must be guaranteed at all times.

## General:

Once a keg has been tapped, it should be emptied within a maximum of three days.

# CARBONATION & OPERATING PRESSURE

Carbonation is defined as the pressure needed to keep the CO2 dissolved in the beer soluble. There are two factors to consider: the CO2 content and the temperature of the beer. The best way to keep the CO2 dissolved is to use pure CO2 as the conveying gas.

When setting the correct operating pressure of the dispensing equipment, it is important to ensure that the CO2 content of the beer is maintained all the way into the glass.

Every beer has its own individual carbonation level! You can find out the carbonation pressures of our ERDINGER draught beers in our ERDINGER DRAUGHT BEER APP and on our website.

In order to ensure top quality of our ERDINGER draught beer in the glass and on the table for your guests, the right operating pressure for the dispensing system has to be set. If the pressure is too low or too high, the beer will froth too much in the glass. The correct operating pressure is calculated by taking the carbonation pressure, the beer temperature in the keg, the diameter of the beer line, the length of the beer line, the height difference from the bottom of the keg to the tap and the prescribed safety factor of 0.2 bar.

## APPS & INFO

For further interesting facts and helpful tables on all aspects of carbonation and pressure, as well as a download link for our handy new ERDINGER DRAUGHT BEER APP, simply scan the QR code shown below or visit our website at [www.erdinger.de/brauerei/qualitaet.html#schanktechnik](http://www.erdinger.de/brauerei/qualitaet.html#schanktechnik)



*Our new DRAUGHT BEER APP:  
Calculate the perfect operating pressure whenever  
you want. Now available for iOS and Android*

## CONTACT

We are also happy to provide personal support! If you have any other questions about ERDINGER draught beer, dispensing equipment or on-trade planning, you can also reach our ERDINGER experts by email at any time: [schanktechnik@erdinger.de](mailto:schanktechnik@erdinger.de).



## NOTES



ERDINGER DRAUGHT BEER CONCEPT  
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