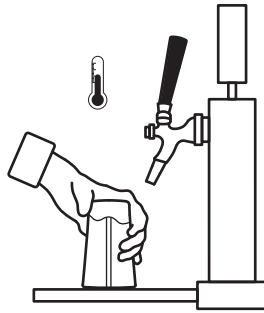


DO YOU WANT TO LEARN TO CRAFT THE FOLLOW EACH STEP BELOW AND BECOME A MASTER

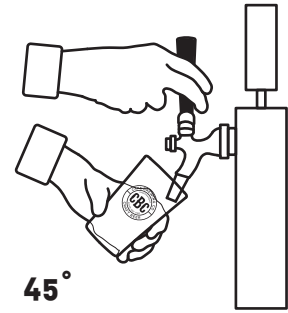


PILSNER HEFWEIZENS LAGERS ALES STOUTS

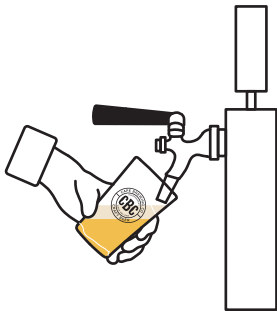
1. Different beers need different glasses, but your glass should be clean. Impurities will ruin even the finest beer. Thoroughly clean and buff your glass. Then repeat.



2. Using the water sprayer at the base of the tap, cool the surface and prepare the glass for that golden goodness.



3. The glass should be held at a 45 degree angle, just beneath the draft nozzle.



4. Pull the tap handle completely forward to allow the beer to start flowing into the glass. Create a little foam and let the beer pour in underneath the head.



5. When the beer is coming close to the nozzle, slowly tilt the glass back to its upright position. Do not get the nozzle into the beer and allow the head to form.



6. Once the beer reaches the indicated level, pay attention to the head. This should measure two fingers.



7. If your head is not yet perfect, push the tap handle in the opposite direction. If you are a true boss, you should be able to skip this step.



8. Hold the glass at the lowest possible point and present the perfect pour with CBC logo facing one lucky customer.



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#CBCPerfectPour