

The beer in this picture was created using everyday brewing methods. No finings or crash chilling were used to accelerate the process. After 5 days in the fermenter, the trub was dumped, and the beer was racked straight to the keg. The keg was left at room temperature for 4 days and then put in the kegerator to chill and carbonate at normal serving pressures and temperatures. This picture was taken 20 days from brew day, but it could have been taken earlier. **That was the first pour from the keg, zero wasted beer.** That is an amazing level of clarity in that time frame. Notice near the bottom of the glass, the clarity of the planter as seen through the beer. Believe me, I am not a photographer, the view of the planter was not planned, just a lucky accident. With proper brewing methods, you too can be enjoying beer this beautiful in this time frame. Again, it's not just about the clarity. Beer this clear will not have off flavors from yeast and other haze producing particles. This is how the beer you brewed should taste. If you're not using the Clear Beer Draught System, you're doing yourself a disservice.

