



SWANNAY
////// BREWERY ////

SWANNAY BREWERY POLYPINS

c.18 pints (10 litres) = £40.00

c.36 pints (20 litres) = £80.00

What is a polypin?

A polypin is a plastic bag inside a cardboard box that lets you enjoy the same beer you drink in the pub at home (apart from it's not served through a hand pump).

What do I need to use a polypin?

Just the polypin! It comes with a self-dispensing tap so you can pour straight from the box. We do recommend that you store the polypin somewhere cool.

What's the beer like from a polypin?

Beer from a polypin is like the cask beer you drink in the pub (but not through a hand pump). It's naturally carbonated and is not filtered like our bottled beers are, so a polypin needs time for the yeast to settle out before you drink it.

How long do they last?

This is a tricky one! Once the polypin is open we recommend drinking within seven days. However, in ideal conditions (cool, dark, and not moving the polypin), the beer will last for much longer than this, possibly more than two weeks. If the beer is kept in a warm place fermentation may begin again causing the polypin to swell and requiring excess gas to be vented off.

How do I order?

Phone us on 01856 721700 or email cheers@swannaybrewery.com. So that we always give you the freshest beer we fill polypins to order (they are not kept in stock) so please give us at least one week's notice before you want to collect your order. Not all beers will be available all the time - it really depends on what we're brewing in the brewery from week to week. Collection from the brewery on an agreed day is free or we can deliver within Orkney for £5.

Do you need the empty polypin back?

No. Please recycle the cardboard and dispose of the plastic inner as you see fit.

Cheers!

Team Swannay

01856 721700

cheers@swannaybrewery.com

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INSTRUCTIONS FOR POLYPIN USE

Remember to let your polypin settle for 24 hours before use

1. Once you pick up your polypin from the brewery, transport it in an upright position with the tap at the top.
2. When you arrive home or at your party venue place your polypin a cool place away from direct sunlight in the location that it will stay while it is in use.
3. Next, vent your polypin in the upright position by opening the tap and releasing any gas. If it has been bouncing around in the back of the car though we recommend you do not do this immediately!

To access the tap, break and remove the perforated panel of cardboard to reveal the tap underneath.

4. Once vented, turn your polypin so that the tap is on the side and easily accessible for pouring.
5. Now your polypin is in the place where it will be consumed, raise the back of it just an inch or so (you can use a book for this).
6. Before you get too excited and pour yourself a well-earned pint, you need to let the polypin settle for 24 hours, or at the very minimum overnight. This is to allow the yeast and sediment inside to settle out to the bottom.
7. Once settled, you can test the beer. Sometimes a small amount of sediment will settle in the tap, so pour a small amount out and discard if it is cloudy. The beer should run clear within ¼ of a pint.
8. All is ready – the party can now begin! Once opened, your polypin should remain fresh for up to seven days. Note: whilst we can't guarantee this, as long as the polypin is stored somewhere cool and not moved once it has settled the beer should actually be good for around two weeks, but we still think you should drink it as fresh as possible.

(If you decide to move your polypin, you'll need to wait until the beer has settled again otherwise it will not run clear.)

Cheers!

Team Swannay

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