Less Foam Pouring from a Faucet

Written by Mark Emiley Tuesday, 15 July 2008 19:30 -

Here is some general wisdom for anyone working around kegged beer. When pouring beer, you should almost always open the faucet completely, even if it is coming out with a lot of foam. Opening the faucet only part-way agitates the beer even more and causes more carbon dioxide to come out of solution.